

NAEF CUISINE

Catering Menu

2013

Hors d'Oeuvres / Canapés
Appetizers, Salads & Soups
Entrees / Main Courses
Desserts

Fresh & Vibrant Cuisine



Adobo Mahi Mahi Tostaditas,
Pineapple Onion Coriander Relish



Ahi Tuna and Avocado Tartare



Grilled Skirt Steak, Argentinean Chimichurri Sauce

Warm

Mini French Onion Tarts, Blue Cheese crumble
Mint Scented Spinach Spanakopitas, Pine nuts & Feta Cheese
Phyllo Shell with Tomatoe and melted Mozzarella
Petite Goat Cheese & Leeks Tarts
Traditional mini Quiches, ham, onions and Swiss cheese
Adobo Mahi Mahi Tostaditas, Pineapple Onion Coriander Relish
Crispy Duck Raviolis with Poblano Cream
Chicken Satay Brochettes, Peanut Ginger Dip
Empanadas with Shrimp and Crab, Fresh Mango Salsa
Hawaiian Beef Teriyaki Skewers
Empanadas with Roasted Corn, Cheese, Epazote & Grilled Tomato chili salsa
Mole Poblano Chicken Skewers with Toasted Sesame Seeds
Traditional Cochinita Pibil, slow cooked Pork or Chicken with Achioté

Cold

Giant shrimp brochette with a ginger mango chutney sauce
Grilled Red bell pepper Bruscheta with garlic and goat cheese
Scallop ceviche in Cucumber Cups, lime, coriander, tomato, onion and serrano chili
Crab Cakes with Lemon Dill Sauce
Hawaiian Tuna Lomi, Peanuts, Soy Sauce, Sesame Oil, Wonton Crisps
Flavourful Hummus, Toasted Pita chips
Spicy Thai Vegetable Wraps, Tamarind dipping Sauce
Trio of Wrapped Grissinis:
Blue Cheese with pear, Salmon with creamcheese & chives, Tapenade & Serrano
Cantaloupe Melon Prosciutto Purses
Cherry Tomato and Tapenade Bruscheta

For a light appetizer canapé we suggest 3-4 items per person
For a dinner appetizer canapé we suggest 7 to 8 items per person

Appetizers

Ahi Tuna and Avocado Tartare

Jalapeño, Cilantro, Fresh Oregano

Tofu Lime Ceviche with Coconut Milk

Green Peppers, Ginger, Tomatoes

Gorgonzola Ravioli

Walnut Brown Butter, Parsley

Warm Smoked Salmon with Potato Gnocchi

Reduced Port Wine, Chives

Mussels and Sweet Leeks

Sauteed with Dry Sherry, Garlicky Butter & Parsley

Huitlacoche Crepes

Gratinated Manchego Cheese

Encrusted Carpaccio of Beef

Fresh coriander, Sesame oil, Nama Shoyu

Seared Sea Scallops, Hazelnut Butter

Orange and Fennel Salad

Tagliatelle with Saffron, Seafood, and Cream

Scallops, Clams, Mussels, Parsley

Sesame Chicken Satay over Papaya Salad

Drizzle of Hoisin Balsamic Vinaigrette

Wild Porcini Risotto with Noilly Prat

Thin layers of Parmesan

Hot Tuna Salad with Basil Crème Fraiche

Grilled Asparagus, Cherry tomatoes, Olives

Salads

Arugula and Prosciutto Salad with Pears

Blue Cheese, Toasted Walnut Vinaigrette

Prawn Salad over Mesclun Greens

Lemon grass, Fresh Cilantro, Lime vinaigrette

Fresh Mozzarella, Sweet Basil, Tomatoes,

Extra Virgin Olive Oil, Drops of Tapenade

Red Grapefruit, Avocado and Fennel Salad

Fresh Mint, Cracked Coriander Seeds

Spinach Salad, Sprouts, Goat Cheese,

Candied Pecans, Crispy bacon, Balsamic Vinaigrette

Duck Breast with Beet and Shitake Salad

Leek, Baby spinaches, fresh ginger, fresh mint

Soups

Carrot & Ginger Soup with Lime

Can be served iced or hot

Grilled Asparagus Crème

scented with Tarragon

Rich & Flavourful Tortilla Soup

Avocado, Sour Cream, Chile Pasilla, Cheese

Shrimp Coconut Soup, Ginger & Lemongrass

Shitake Mushrooms, Thai Chili

Grilled Tomatoes & Red Bell pepper soup

Roasted Pumpkin Soup

Chipotle Cream

Onion Soup with Sage

Gratinated Swiss Cheese over Croutons

All Appetizers, Soups and Salads are served with
our Artisan breads & rolls and Herbed Butter

We welcome the opportunity to offer you other appetizer options for your event

Meat & Poultry

Grilled Skirt Steak, Argentinean Chimichurri Sauce

Asparagus, Cumin Fried Potato Planks

Beef Filet In Mushroom And Sauce Pinot Noir

Leek And Potato Dauphinoise

New York Steak, Green Pepper Sauce

*Potatoe Millefeuille Crispy Bacon And Goat Cheese
White Wine Sauteed Mushrooms*

Lemon Miso Marinated Chicken Breast

Vegetable Stir Fry, Crystal Noodles

Green Chicken Curry With Coconut Milk

Steamed Basmati Rice, Pistacchio Nuts

Jerk Pork Tenderloin With Mustard And Cinzano

Glazed Sweet Potatoes

Herb Crusted Lamb Chops With Herb Jus

Baked Fennel With Garlic Butter And Vermouth

Tangerine Glaze Duck And Peppered Fig Sauce

Almond Couscous, Vegetable Bouquet

Vegetarian

Oven Roasted Tofu With Honey

Crusted With Sesame, Soy Sauteed Spinaches & Baby Carrots

Aubergine Parmigianna

*Eggplant, Garlic, Fresh Oregano, Fresh Ripe Tomatoes
Fresh Basil, Parmesan*

Stuffed Savoy Cabbage, Served With Passata Sauce

*Mushrooms, Celery, Rice, Onions & 5 Spices
Over Ajillo Sauteed Spinaches*

Risotto With Asparagus And Fennel

Olive Oil, Parmigiano Reggiano, Parsley

Sesame Spicy Noodles

Sesame Oil, Toasted Peanuts, Soy, Fresh Coriander, Lime Juice

Fish & Seafood

Tequila Sautéed Prawns With Guajillo Chili

Chipotle Mashed Potatoes & Seasonal Greens, Garlic Chips

Sea Bass With Roasted Pepper Vinaigrette

Basmati Rice Infused With Ginger & Coconut

Seared Halibut, Lemon Shallot Sauce

Honey Roasted Baby Carrots And Onions, Wild Rice Pilaf

Grouper Filet Wrapped In Banana Leaves

Ginger, Cilantro, Chile, And Coconut Milk, Wild Rice

Roasted Salmon, Lemon & Caper Dressing

Sauteed Spinaches With Garlic And Butter, Basmati Rice

Redsnapper Veracruz Style

Olives, Chile Guero, Thyme And Rich Tomatoe Sauce, Wild Rice

Seared Ahi Tuna With Creamy Lentils

Tomato Balsamic Soy Sauce

Grilled Lobster, Orange Beurre Blanc

Melange Of Grilled Zucchini And Carrots, Basmati Rice

Sides

Sweet Potato Puree

Creamed Spinach

Macaroni And Three Cheese Gratin

Asparagus With Hollandaise

Haricot Vert With Cashews

Lentils Du Puy, Cucumber, Red Onion, Tarragon

Baked Fennel With Garlic Butter And Vermouth

Baby Onions & Carrots Roasted With Balsamic & Honey

Goat Cheese, Potatoe & Bacon Millefeuille

We welcome the opportunity to offer you other main course options

Warm

Guava Tartlet, Almond Crumble

Papantla Vanilla Bean Ice Cream

Bittersweet Belgian Chocolate Cake

Passion Fruit Sorbet

Tarte Tatin

Upside Down Apple Tart With Crème Anglaise

Struddel With Pears, Apples, Raisins

Puff Pastry With Caramel Ice Cream

Warm Forrest Berries

House Made Natural Yoghurt Ice Cream

Hot Spiced Apple With Cajeta Ice Cream

Cinnamon, Nutmeg, Dark Rum



Cold

Brown Sugar Rum Creme Brulee

Caramelized Bananas, Vanilla Shortbread

Vacherin With Orange Sorbet

And Grand Marnier Ganache

House Made Sencha Green Tea Ice Cream,

Candied Ginger Tuile

Espresso Chocolate Mousse

Orange Mascarpone Whipped Cream

“sorbetto Palette” Sorbets Sampler”

Green Apple, Passion Fruit, Hibiscus Sorbet, guayava

Pecan Tart, Praline Caramel

Milk Chocolate Ice Cream

The Classic Soft New York Cheesecake

Topped With Fresh Strawberries And Coulis

For other dessert options please refer to the **Bakery and Artisan Ice Cream Menu** and design an incredible Dessert table for your guests with a wide choice of fruit or chocolate mousses, specialty cakes, tarts, and petits fours

Coffee Service

Freshly ground house blend coffee	Served with milk and sweeteners.
decaffeinated teas & herbal infusions	Includes assortment of Biscottis or Cookies
Espresso, Macchiato	from our Bakery
Capuccino, Latte	For the perfect end!
Mocha & Flavorings	