



Bridal Shower Menu
By Art of the Party Catering

www.artoftheparty.net

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Tray Passed

Kir Royals, Apricot Bellinis or Blood Orange Mimosas

Amuse - Bouche

Selection of one

Lobster Grilled Cheese

buttery grilled sandwiches with fontina cheese and Maine lobster

Roasted Ebi Shrimp and Diver Scallop

roasted Black Tiger shrimp glazed with a miso aioli and seared diver scallop on a sweet potato pancake

Strawberry Tuna

Ahi tuna rolled in black and white sesame seeds topped with a Driscoll strawberry cloud, drizzled with balsamic vinegar

At The Buffet

Artisan Bread Basket

olive, nut bread, pumpkin seed bread and rosemary house rolls
with herb butter

Morning Glory

a daily variety of freshly baked breakfast pastries to include: almond marzipan, butter croissants, apple turnovers, fruit danish and coffee cake slices served with butter and fruit preserves
selection of two

Smoked Fish Platter

smoked salmon with capers, chopped egg, red onion and tomato

The Roast Frittata

farm-fresh eggs baked with roasted zucchini, red onions, sweet bell peppers,
Plum tomatoes and dilled Havarti cheese

Cheese Platter

served with Baguette, fresh fruit and assorted dried fruit and nuts.

Fresh Seasonal Fruit and Berries Platter

Salads

selection of two

Heirloom Tomato Salad

with burrata cheese, fresh basil a pesto vinaigrette and tomato crostini

Tuscany Grilled Vegetables

zucchini, red and yellow peppers, onion, eggplant, fennel, and yellow squash lightly brushed with a basil-garlic olive oil

Sonoma Salad

Sonoma field greens with toasted pecans, chevre cheese, tomatoes, and European cucumbers in olive oil and hazelnut vinaigrette

Maryland Crab Waldorf Salad

lump Maryland crab, apples, celery and walnuts served in an endive spear

Hot Entrée's

selection of two

Salmon Piccata

filet of salmon in a lemon-basil caper sauce in a confetti of garden-fresh vegetables

The Chicken Scallopini

sliced chicken breast in a garlic pesto crust with a wild mushroom vinaigrette

Maryland Cakes

twin lump crab cakes served with roasted sweet corn and tarragon tartar sauce

Eggplant Neopolitan

thinly sliced, Italian eggplant layered with buffalo mozzarella, ricotta, and Parmesan cheeses in a rich tomato sauce

Served with

selection of two

Herbed Rice Pilaf

Skillet-Fried Potatoes

with rosemary and extra virgin olive oil

Saffron Couscous

Pappardelle Pasta

with wild mushrooms in light cream sauce

Tuscany Grilled Vegetables

Baby Asparagus

with Oregon morels

Desserts

Strawberry Brochettes

sliced strawberries in an Amaretto sauce with toasted biscotti crisps

Tantalizing Bars

fresh lemon and raspberry bars, butter brickle blondies and smore bars

Mini Eclairs and Mini Cannolis

Chocolate Transfers

lemon savarian mousse, tiramisu, mandarin orange cheese mousse, chocolate raspberry strawberry Bavarian, chocolate mocha

Beverage

bottled water, ice tea, lemonade, apple juice and orange juice

Coffee and Tea Service

gourmet roasted coffees and herbal teas served with cream, cube sugar and fresh cut lemons

