

Distinguished Selections – Starters and Salads

Starters:

Brie and Walnut Phyllo Bundles with a Balsamic Vinegar Reduction

Grilled Zucchini Terrines stuffed with Eggplants, Roasted Red Peppers and Feta
Drizzled with Parsley Infused Olive Oil

Mushroom in a White Wine Cream Sauce served in a Phyllo Tulip

Lobster Purses served with a Salad of Baby Greens dressed with a touch of Balsamic
Vinegar and Olive Oil

Scallop Skewers with Cherry Tomatoes and Prosciutto in a Lime and Marjoram
Vinaigrette

Brie and Caramelized Onions on Crispy Baguette Slices

Salads:

Garden Fresh Greens with Danish Blue Cheese, Red Onion Slivers, and
Sweet Balsamic Vinaigrette in a Radicchio Cup

Garden Fresh Greens with Dried Cranberries, Mandarin Slices, and
Poppy Seed Dressing in a Cucumber Round

Fresh Green Salad with Toasted Pecans, Goat Cheese, and
Maple-Lemon Vinaigrette in a Parmesan Frico Cup

Minted Couscous with Raisins, Apricots and Citrus Dressing

Grilled Red Potato Salad with Bacon and Feta
in a Sundried Tomato and Oregano Vinaigrette



Émotions Catering

Distinguished Selections – Soups and Main Courses

Soups:

Shrimp Bisque
Herbed Butternut Squash Soup
Pumpkin and Shrimp Soup with Mascarpone Cream
Leek Soup
Hearty Vegetable Chowder
Cream of Mushroom Soup

Main Courses:

Roasted Ballotine of Chicken Stuffed with Spinach, Pine Nuts, Feta and Capers
served with a Mustard and Tarragon Cream Sauce

Veal Cordon Bleu

Salmon Steaks topped with Shrimp and a Peppercorn Sauce

Beef Tenderloin with Garlic Horseradish Cream

Veal Saltimbocca topped with Prosciutto and Sage with a Red Wine Reduction

Roast Pork Tenderloin with Leeks and Whole Grain Mustard Sauce

Sole Paupiette in Lettuce Leaves with a White Wine Cream Sauce

Coquille Saint Jacques

Individual Vegetable Quiches with Chives, Feta, and Gruyère Cheese (v)

Roasted Lamb with Rosemary in a Red Wine Reduction



Émotions Catering

Distinguished Selections – Accompaniments and Desserts

Accompaniment Dishes:

Roasted Winter Vegetables with a Maple-Ginger Glaze

Duchesse Potatoes

(Stiff mashed potatoes that are piped and lightly browned)

Rice Pilaf with Wild Rice, Sweet Peas and Saffron

Vegetables Tagliatelle

(Ribbons of zucchini, carrots and celery root)

Peas à la Française

Creamed Spinach with Crispy Onions

Broccoli Mornay

Candied Sweet Potatoes