



Here are just a few samples of some of the menus for recent corporate events and parties catered by Party Panache Customized Catering

**Menu for: *A Leap Forward, Fundraiser & Wine Tasting Event***

Mediterranean Region - Wines from Italy & Spain

- Crustini with sweet peppers, capers, basil and gorgonzola
- Tri-colored tortelloni with wine sauce
- Tapanade with flatbreads and goat cheese

Tribal Region – Wines from South Africa & Australia

- Spiced shrimp “on the barbie”
- Mushroom and onion dip
- Spicy peanut, cayenne and onion on potato cakes

Latin/American Region - Chili and California

- Smoked salmon display with capers, minced red onion, chopped eggs, cream cheese & Baguette toasts
- Spinach and artichoke dip with toasted tortilla wedges
- Chilean cheesecakes with blue-corn tortilla chips
- Nuttled queen olives

French Region – Champagne and Dessert Wines

- Glazed brie and pear tartlets
- Mint white-chocolate dipped cream puffs
- Chocolate truffles

**Menu for: *Sophisticated Splash, Holiday Party***

Hors d'oeuvres

- Alfredo pesto meatballs
- Shiitake mushroom and pancetta dip served with garlic baguette toasts
- Teeny panini with black forest ham, gruyere and Dijon
- Nuttled queen olives
- Crustini with sweet peppers, capers and gorgonzola
- Asparagus spears wrapped with prosciutto and boursin
- Tortelloni skewers with lemon garlic parmesan sauce
- Smoked salmon presentation with red onion, capers, chopped egg, cream cheese & baguette toasts
- Flaming honey-teriyaki chicken skewers with toasted sesame seeds
- Glazed brie and pear tartlets

Seafood Raw Bar

- Tatamagouche, Blue Point, Chesapeake Bay and Gigamoto oysters
- Cocktail crab claws and jumbo shrimp with pickled ginger
- Lemon wedges, horseradish, cocktail sauce, tartar sauce and Tabasco sauce

Carving Station

- Roast beef with au jus and horseradish crème fraiche
- Roast turkey with cranberry sauce

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