



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

**Menu for: *A Perfect Blend , Wedding Reception***

Appetizers

- Cucumber cups with smoked salmon, dill and red onion cream cheese and capers
- Crostini with sun dried tomato and thyme goat cheese
- Asparagus spears wrapped with boursin and prosciutto
- Nutted olives
- Cascading fruit kabobs

Budget menu

- Roasted beef tenderloin with spicy coffee rub
- Chicken breast stuffed with spinach, herbed ricotta and onion
- Salmon filets encrusted with potato, lime and dill
- Spring greens with red onion, cucumber, mango, almonds and espresso vinaigrette
- Garlic green beans with toasted walnuts
- Sliced French baguettes with herb butter

**Menu for: *Love in the Garden, Bridal Shower Menu***

Hors d'oeuvres

- Chicken salad with toasted pecans and cranberries on cocktail croissants
- Smoked salmon with dill and red onion cream cheese, cucumber and capers on baguette slices
- Glazed brie and black forest ham on cocktail croissants
- Peanut butter & jelly and American cheese sandwiches cut into heart shapes (for children)

Salads

- Tri-colored orzo salad with arugula, feta cheese, toasted pine nuts, dried cherries and basil
- Fresh fruit salad with pineapple strawberries, melon, grapes, blackberries and nectarines
- Asian broccoli salad with sunflower seeds, almonds, green onion and ramen noodles

Desserts

- Turtle brownies,
- Raspberry almond squares,
- Key lime bars
- Mint white-chocolate cream puffs
- Bourbon pecan bars

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