



**Tempt your taste buds with our sample menus.**

Every event is custom created by Cuisine by Christine to reflect you and your special event. Below are some ideas to get the creative juices flowing.

### **A SUNDAY AFTERNOON TEA & DELIGHTS**

#### **BEVERAGES**

Tea, Coffee, Fresh Lemonade, Sparkling Water

#### **SANDWICHES**

Spiced Cream Cheese Ribbons  
Chicken Salad Parslied Rounds  
Cucumber Triangles  
Smoked Salmon Croissants  
Curried Egg Salad Squares

#### **STRATA**

(crust less quiche)  
Cheddar, Mushroom, And Spinach

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Savory and Sweet Scones with butter, jams, and spreads  
Whole wheel of Brie, split and filled with fruit  
Strawberries  
Miniature cookies, tartlets, and pastries

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## CHRISTMAS EVE FEASTIVAL

### PASSED HORS D'OEURVES

Individual Jumbo Shrimp Cocktails (tail-less shrimp served in a shot glass with traditional cocktail sauce)

Grilled Frenched Baby Lamb Chops

One Bite Crab Tartlets

Sherried Mushroom Canapés

Cheese Board with Stilton and local artisan cheese, fresh and dried fruits, crackers

Roasted Apple and Parsnip Soup. Presented in a Thermal Pitcher with Venetian glass tumblers for serving.

### MAIN COURSE BUFFET:

Basket of Seasonal and Artisan Breads and Rolls with Flavoured Butters

Candied Apple Salad: Romaine Lettuce with Sautéed Red Apples and Red Onions with Maple Vinaigrette

Carving Station of Whole tenderloin of Beef Farci with Wild Mushrooms and Baby Spinach, Port reduction.

Organic Fresh Ham Roasted with Peaches and Apricots served on a bed of Braised Red Cabbage Served with Fruit Chutney and Mustard Sauce.

Roasted Roots: Sweet potatoes, Turnips, Carrots, Parsnips

Crispy Roasted Potatoes

Gratin of Leeks

Caramelized Brussels Sprouts

### VISIONS of SUGAR PLUMS

Mocha Pots de Crèmes

Tiny Mince and Pecan Pies with Warm Crème Anglais Custard

Strawberries filled with Gingered Mascarpone

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## DINNER

Basket of Artisan Rolls and Breads

Salad of Spring Greens with Strawberries and Mango

Wedding Rice

The Grooms Bow Ties: Pasta with Lemon and Artichoke pesto

Whole Tenderloin of Beef stuffed with Spinach and Mushrooms  
2 Sauces

Roulade of Chicken with Roasted Red Pepper

Cold Poached Salmon Cucumber Sauce

Grilled Vegetables

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*Cuisine*  
by  
*Christine*



## Elegant Dinner

### APPETIZERS

Welcome Station with Seasonal Soups and a Baked Stuffed Brie

### SALADS

Arugula and Radicchio with Asparagus, Pignoli, Goat Cheese  
Citrus Vinaigrette

### ENTREES

Carving Station of Filet Mignon, 2 sauces  
Pan Roasted Wild Salmon, 2 sauces

Roasted Winter Vegetables  
Medley of Wild Rice with Dried Fruits  
French Green Beans with Hazelnuts  
Yukon Gold Potato Croquettes

### DESSERTS

Selection of Miniature Tarts and Pastries  
Chocolate Dipped Strawberries

### BEVERAGES

Coffee and Tea Service

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by  
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## A WEDDING FOR ALL SEASONS

### SPRING FLING

Individual Shrimp cocktails  
One Bite Crab Cakes  
Apricot and Chevre Tartlets  
Strawberries filled with dulce de leche

### SUMMER SIZZLE

Lobster Bake with Boardwalk Favorites

### FALL BALL

Candy Apple Salad  
Sorbet: Trio of Clementine/Pomegranate/Cranberry  
Roulade of Turkey Breast with Apple Mushroom Compote  
Maple Glazed Pork Tenderloin  
Oven Roasted Parsnips and Carrots  
Caramelized Brussels Sprout Leaves with Dried Cherries and Pecans  
Wedding Rice  
Wild/Brown and Basmati Rice with a Mélange of Dried Winter Fruits

### WINTER WONDERLAND

Elizabethan Wedding Soup  
Salad of Winter Greens with Poached Pears  
Stuffed Filet Mignon with Wild Mushrooms and Spinach  
A Ragu of Roasted Root Vegetables  
Mocha Soufflés

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## SPRING FLING BRUNCH MENU

Selection of Freshly Baked Muffins, and Breakfast Pastries with Butter and Spreads  
Wheel of Brie filled with Champagne Raspberry Preserves and served with Apple Slices  
Cheddar Strata  
Roasted Asparagus Wrapped in Smoked Salmon  
Banana Pancakes with Warm Strawberry Sauce  
Country Style Bacon

Orange Juice Champagne Coffee/Tea bar

## SUMMERS END SUPPER

### TO START

Sippers: Blue Haroon  
Prosecco Cocktail

### Tapas

### AT TABLE

Grilled Duck Breast Quesadilla  
Salad of Arugula Strawberries and Mango Citrus Vinaigrette  
Roulade of Chipotle Rubbed Flank Steak with wild Mushrooms and Baby Spinach  
Local Green Beans with Caramelized Red onion  
Fingerling Potatoes

### SWEET ENDINGS

NJ Peaches grilled with Honeyed Chevre and Chiffonade of Mint & Basil

Coffee and Tea

Wines will be served with each course.

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