



LA PROMENADE CATERING MENU PASSED HORS D'OEUVRES

LAND

Moroccan Lamb Burgers
Tzatziki, Tomato and Lettuce

Hamburger/Cheeseburger
Sliders
Prime Beef, Cheddar, Ketchup, Pickle Chip
Mini Brioche

Swedish Meatball Bites

Shredded Beef Tacos
Lime Crema & Salsa Classico

Open Faced Pork Belly BLT
Toasted Brioche, Heirloom Tomatoes,
Micro Arugula, Garlic Aioli

Charred Filet on Toast
Horseradish Aioli and Micro Arugula

Crispy Polenta/ Braised Short Rib
Gorgonzola and Cilantro

Franks en Croute
Dijon Mustard

Bacon on a Stick
Peppered

Bacon Wrapped Dates
Goat Cheese and Maple Glaze

New Zealand Rack of Lamb
Mint Sauce

Pulled Pork Sliders

Prosciutto wrapped Grilled Peach
Fresh Basil and Fig Balsamic

AIR

Crispy Chicken Sliders
Tomato, Shredded Lettuce, Ranch

Buffalo Chicken Meatballs
Blue Cheese Dressing

Smoked Chicken Empanada
Aji Amarillo Sauce

Grilled Chicken Tacos
Chili Lime Crema & Avocado

Panko Chicken Skewer
Sweet Thai Chili Sauce

Crispy Peking Duck
Wonton Shell, Plum Sauce

5 Spice Duck Breast Bao Buns
Bao Bun, Cucumber, Carrots,

SEA

Maine Lobster Rolls
Toasted Potato Bun

Pastrami Smoked Salmon Belini
Creme Fraiche

Mahi Mahi Tacos
Slaw TBD

Bacon Wrapped Scallops
Chimichurri Marinade

Crispy Shrimp & Broccoli
Dumplings
Ginger Soy Ponzu

Baked Crabcakes
Lemon Roulade

Smoked Shrimp Shooter
Cocktail Sauce

Creme Fraiche and Caviar
Black Sesame Savory Cone, Dill

Smoked Salmon Mousse
Endive Leaf and Dill Sprig

Coconut Shrimp
Pineapple Mango Spiced Jam

Everything Seared Tuna
Wasabi Crema and Sesame Rice Cracker





LA PROMENADE CATERING MENU PASSED HORS D'OEUVRES

VEGETARIAN

Cheddar Stuffed Potato Balls

Fried Cheese Ravioli

Red Pepper Remoulade

Miniature Arancini Cake

Arrabiatta Sauce

Stuffed Mushrooms

Spinach and Artichoke

Spinach Wrapped Phyllo

Brie, Granny Smith, and Honey

Mustard Grilled Cheese

Potato Pancakes

Apple Sauce

French Pizzettes

Brie and Raspberry

Puff Pastry Cup

Traditional Bruschetta

Garlic Crostini

Red Pepper and Artichoke

Bruschetta

Phyllo Cup

Crispy Vegetable Dumplings

Ginger Soy Ponzu

Caprese Skewers

Basil, Balsamic Reduction

Mac n Cheese Balls

Panko Crunch Topping

Watermelon, Feta, Mint Skewers

Beet Tartar

Served in an Asian Spoon

STATIONARY HORS D'OEUVRES

STATIONARY PLATTERS

Fresh Vegetable Crudite

Dill, Hummus, Horseradish, Ranch Dips

Available

International Cheese Platter

Strawberries, Grapes, Dried Fruits & Fig Spread

Accompanied by Crackers/Baguette

Antipasto Platter

Sliced Italian meats and cheeses

Artichokes, Olives, Cornichons

Dried Fruits, Nuts, Focaccia

Caprese Platter

Fresh sliced mozzarella, Roma Tomatoes,

Fresh Basil, Balsamic Glaze

Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon Wedges

Mezze Platter

Housemade Hummus, Babaganoush, Feta,

Grape leaves, Olives, Peppadew Peppers

Toasted Pita

Nicoise Platter

Tuna, Green Beans, Boiled Potatoes,

Hard Boiled Eggs, Cucumbers, Tomatoes

and Olives

Wheel of Baked Brie

Stuffed with Caramelized Apples and

Pecans





FOOD STATIONS

SLIDERS CENTRAL

Mini Burgers and Cheeseburgers

Moroccan Lamb Burgers

Turkey Burgers

Pulled Pork Sliders

Crispy Chicken Sliders

Blackened Salmon Burgers

Served with: Steak Cut Fries or Sweet Potato Fries and Mixed Vegetable Chips
Caramelized Onions, Pickle Chips, Lettuce, Tomatoes, Bacon,
Ketchup, Dijon, BBQ Sauce, Horseradish Aioli

SOUTHWESTERN FAJITA STATION

Pepper and Lime Marinated Skirt Steak

Paprika Rubbed Chicken Strips

Sauteed Trio of Bell Pepper and Sweet Onions, Shredded Cheddar and Pepper,
Jack Cheese, Salsa Roja, Diced Tomatoes, Shredded Lettuce, Sour Cream,

Warmed Flour Tortillas, House made Guacamole,
Yellow Rice and Mexicali Black Beans

GYOZA MINI STATION

Chicken Teriyaki

Spinach and Kale

Ginger Pork

Vegetable Lo Mein served in mini Chinese Takeout Containers
with Chopsticks, Crispy Wontons

Ginger, Soy Sauce, Duck Sauce, Hoisin Sauce





FOOD STATIONS

TUSCAN STATION

Penne a la Vodka

Farfalle Primavera

Fusilli Bolognese

Classic Caesar Salad w/ house made Croutons,
Grilled and Roasted Seasonal Vegetables, and Garlic Bread

Ask about our tableside made to order Tuscan station

CROSTINI BAR

Filet Tenderloin

Herb Crusted Pork Tenderloin

Scottish Smoked Salmon

Platters of Vermont Cheddar Cheese, Triple Creme Brie, & Goat Cheese

Capers, Red Onions, Olives, Cornichon, Dried Apricots, Black Mission Figs,
Almonds, Raspberry and Apricot Preserves, Raw Cut Vegetables
Flat Breads, Housemade Crostinis, Bread Sticks

MASHED POTATO BAR

Yukon Gold Mashed Potatoes and/or Mashed Sweet Potatoes

Shredded Vermont Cheddar Cheese & Swiss Cheese
Scallions, Chopped Bacon, Diced Tomatoes, Peas and Carrots
Steamed Broccoli, Sour Cream, Butter

Served in Martini glasses

RAW BAR

East and West Coast Oysters, Jumbo Shrimp, Little Neck Clams on the half shell

Champagne Vinegar Mignonette, Limed Cocktail Sauce, Shaved Horseradish,
Fresh cut Lime and Lemon Wedges, Assorted Hot Sauces

Displayed with Shaved Ice and Giant Clam Shells





FOOD STATIONS

MEAT AND POTATOES STATION

Charred Filet Tenderloin
Turkey Breast

Pork Belly Roulade

Rib Roast
Skirt Steak

Garlic Mashed Potatoes and Cream of Spinach, Caramelized Onions,
Sautéed Mushrooms, Garlic Bread

Horseradish Aioli, Chimichurri, Red Wine Demi Glace, Salt and Pepper

PIZZA STATION

Made to order Pizzas in an Ooni Oven-
Choice of 3 styles

Margherita, Pepperoni, Prosciutto, Bacon, Arugula, Butternut Squash
Brussels Sprouts Leaves, Cubed Chicken, and more

Caesar Salad, Garlic Knots

Red Pepper Flakes, Dried Oregano, Parmesan Cheese

Gluten Free Crust Available

PEKING DUCK STATION

Crispy, Sliced Authentic Style Peking Duck

Sliced Cucumbers, Carrots, Scallions, Hoisin Sauce, and Moo Shu Pancakes

KABOB STATION

Mediterranean Marinated Chicken

Herb Marinated Steak

Turkish Adana Lamb

Herb and Garlic Vegetables

Halal Cart Rice and Tabbouleh Salad,

White Sauce, Tzatziki, Herb Sauce

Displayed on Smokin' Hot Griddles





FOOD STATIONS

SUSHI AND SASHIMI STATION

Made to order:

Tuna, Salmon, Spicy Tuna, Yellowtail, California, Shrimp
Tempura, Asparagus/Avocado

Wasabi, Ginger, Soy Sauce,

CHOP SALAD BAR

Choice of:

Arugula, Endive, Radicchio, Romaine, Baby Spinach

Shredded Carrots, Cucumbers, Tomatoes, Sweet Peppers

White Beans, Crumbled Blue Cheese, Feta Cheese

Mandarin Oranges, Craisins, Croutons

Grilled Chicken and Bacon Crumbles

Variety of Dressings to Choose From

GUACAMOLE BAR

Hass Avocados

Chopped Red Onions, Chopped Chives, Diced Jalepenos

Chopped Garlic, Cilantro, Fresh Limes

Kosher Salt and Pepper, Variety of Hot Sauces

Corn Chips and Tortillas

SOUTHERN FOOD STATION

Buttermilk Fried Chicken

BBQ Pulled Pork

3 Cheese Mac n Cheese, Corn on the Cob

Tri Colored Cole Slaw

Buttermilk Biscuits, Whipped Butter





BUFFET SELECTIONS

POULTRY

Chicken Francaise

Chicken Marsala

Chicken Breast with Lemon and Capers

Chicken Breast with Portobello Mushrooms and Artichokes
in a Rosemary Sauce

Chicken Puttanesca

Chicken Parmesan

Raspberry Chicken

Chicken Marbella

Honey Mustard Chicken Thighs

BEEF AND LAMB

Charred Filet Mignon

Beef Wellington

Beef Bourguignon

Herb Crusted Rack of Lamb

Beef Brisket Au Jus

Braised Short Ribs

Prime Rib

Skirt Steak





BUFFET SELECTIONS

SEAFOOD

Cold Poached Salmon

Grilled Salmon with Caramelized Onions, Leeks, and Shallots
in a White Wine Sauce

Filet of Sole with Lemon and Capers

Pan Seared Branzino

Shrimp Scampi with Butter, Garlic & Lemon

Grilled Salmon

Baked Cod

VEGETABLES

Roasted and Grilled Seasonal Vegetables

Steamed Broccoli with Garlic and Oil

Honey-Ginger Glazed Carrots

Charred String Beans with Shallots

Asparagus and Portobello Mushrooms

Snow Peas Sauteed with Cherry Tomatoes

SALADS

Caesar Salad

Salade Promenade

Tri-Color Greens Salad

Israeli Salad

Greek Salad

Cauliflower and Broccoli Floret Salad





BUFFET SELECTIONS

PASTA, GRAINS AND POTATOES

Mashed Potatoes

Wild Rice Medley

Rosemary Roasted Fingerling Potatoes

Butternut Squash, Quinoa, and Kale Salad

Pasta Salad with Roasted Vegetables

Pasta Sauteed with Tomatoes, Spinach and Garlic

Pasta Salad Primavera

Penne a la Vodka

Fruited Pearl Couscous

Mediterranean Orzo Salad

