

# Movable Feast Catering

Menu designed by Executive Chef Ted Berson

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## HORS D'OEUVRES

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(Please Choose Six)

3 soup taster-Gazpacho, Sweet Pea, Pumpkin  
Roasted Pear, Walnut and Roquefort in filo pastry  
Shitake Mushroom and Vidalia onion Duxelles in puff pastry  
Risotto cakes with triple crème and red pepper  
Red Tomato and Basil Bruschetta  
Leek and Pignoli Tartlettes  
Mushroom Polenta Diamonds with Mascarpone  
Spanakopeta Triangles  
Sui Mai and Potsticker Dumplings with Mirin Dip  
Vegetarian Thai spring rolls  
Mini melted Comte Cheese sandwiches w/ Tomato soup shots  
Chipotle and sundried tomato Mac and cheese spoons  
Bengali Samosas with Mango Chutney  
Goat cheese and Pumpkin Croquetas  
Sicilian Veal, Beef and Pignoli meatballs  
Seared yellow fin tuna on jicama with Wasabi mayo  
Smoked Salmon and herb cheese "lollipops"  
Thai Shrimp with green chilis and lemon grass  
Columbian Arepas with Shrimp, Guacamole and Cilantro  
Maryland lump Crabcakes with caper Remoulade  
House cured Gravlax  
Shrimp cocktail shooters with firehouse cocktail sauce  
Filet Mignon on croustades with cognac butter  
Mini Stilton burgers with spicy ketchup  
Thai beef en brochette  
Peking duck buns with ginger and scallions  
Baby lamb chops crusted with herbes de provence  
Chicken Bisteeya  
Poblano Chicken and Papaya quesadillas  
Grilled peanut and coconut Satay kabobs  
Kosher pigs n puff pastry blankets with grain mustard  
Summer rolls with peanut and tamarind sauce  
Maple candied bacon  
Chicken Tikka Masala en brochette  
Mini Pappadam with Green Lentil Dal

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## STARTERS AND SALADS

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(Please Choose One)

Young spinach salad with pappadam croutons & mango chutney

Field greens with chevre, pecans and Asian pears

Baja California style Caesar salad

Endives with Roquefort, green beans and roasted shallots

Panzanella salad with basil, Asiago, leaf lettuce, tomatoes

And cucumber drizzled with a balsamic vinaigrette

Crab gazpacho

field greens with edible flowers w/ aged sherry vinaigrette

Heirloom Tomato salad

Caprese, tomato, mozzarella, basil, Spinach

Acorn squash soup with chives and crème fraiche

Potage parmentier

Tomato bisque with coconut snow

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## DINNER ENTRÉE OFFERINGS

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Hanger Steak with Argentine Chimmichurri Sauce

Herb encrusted and Bordeaux marinated Filet Mignon

Rosemary and Mustard grilled butterflied leg of lamb

Brisket of beef Texas style

chicken supremes w/ Portobellos & porcini Reduction

Moroccan chicken tagine with almonds and raisins

Tanqueray and cilantro marinated chicken breast w/lime

Grenadine glazed Cornish hens with wild berry sauce

Miso glazed black cod or sea bass

horseradish crusted salmon filets

chardonnay poached salmon with sauce verte

Miso Glazed salmon filets

Tilapia with orange and Arugula

Sea Bass with a beurre Blanc

Paella Valencia with saffron rice, peas & peppers

Black cod with lemon gremolata

Crepes with Spinach, mushroom and mornay sauce

Greek "Lasagna" Spinach, Feta & dill in filo layers

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## VEGETABLES/PASTAS/POTATOES/GRAINS

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Baby Carrots with tarragon in a Clementine reduction

Tuscan grilled vegetables

Asparagus with lemon aioli

Haricot verts with shiitakes

Ratatouille nicoise

Heirloom tomato salad

Sautéed rainbow chard

Purees : Fuji apple & squash, comice pear and turnip

Cauliflower and Parmesan puree

Basil and Garlic mashed Yukon gold potatoes

Baby Ida reds

Tortellini with basil and walnut pesto

Israeli couscous with herbs

Orzo with lemon and fennel

Wild and rice pilaf with cranberries and pistachios

Jeweled saffron rice

Spring vegetables with Couscous

Roasted jeweled root vegetables

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## FESTIVE DESSERTS

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### MOVABLE FEAST WEDDING CAKE

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#### CAKES:

Yellow Or Lemon Genoise, Chocolate, Carrot

Coconut, Red Velvet

#### FILLINGS AND ICINGS:

Vanilla Buttercream, Dark Chocolate Buttercream,

Cream Cheese, Lemon, Coconut

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Tiered Movable Feast Cupcakes

Chocolate Pairing- Black Tie Bars with Chocolate Truffles

Sorbet and fresh fruit martinis

Mini Ice cream sundaes served in Espresso cups

Tropical fruit Tartlettes

Lemon curd with mangos and Papayas

Bittersweet chocolate fondue with bananas, pineapples and berries

Divinely decadent chocolate torte

Brooklyn cheesecake

Cookies- almond crescents, coconut matchsticks, black tie bars

Hand dipped strawberries and apricots

Three chocolate brownies

Key lime bars