



LOOSH CULINAIRE
fine catering

HEAVY HORS D'OEUVRES MENU

MEATS

Thinly sliced or pulled and artfully trayed, served with listed accoutrements

Cherrywood-Smoked Prime Beef Teres Major, Griotte Cherry Gastrique, Brioche Rolls*

Cochon de Lait, Pecan-Smoked, Pulled Pig, Tabasco Gastrique, Peach Mustard Sauce, Rolls



PREMIUM MEATS

Thinly sliced and artfully trayed, served with listed accoutrements

Applewood-Roasted, Prime Beef Tenderloin, Horseradish Crème Fraiche, Brioche Rolls*

Fatted-Pork Loin, Duroc/Cheshire Crossbreed, Hickory-Roasted, Rosemary, Dijon Glace, Rolls

Roasted Rack of Lamb, Mint Persillade and Coffee Rubbed, Mint Chimichurri*

Seared Moulard Duck Breast, Cherry Gastrique, Ciabatta Crostini*



SEAFOOD

Whole-Poached Salmon, Cucumber Scales, Shallots, Capers, Tarragon Aioli, Assorted Crackers

Poached Sides of Salmon, Cucumber Scales, Shallots, Capers, Tarragon Aioli, Assorted Crackers

Sautéed Beaufort Shrimp, Sauce Louis

Blackened Colossal Shrimp, Sriracha Remoulade

Warm Blue Crab Spread, Grilled Corn, Fresh Herbs, Fried Pita

Chilled Blue Crab Spread, Shallots, Capers, Lemon Aioli, Naan

BITES

Miniature English Cucumber Sandwiches, Mascarpone, White Pepper

Miniature Tomato Sandwiches, Split Creek Farms Goat Cheese, English Basil, Aged Balsamic

72-Hour Sous Vide Beef Short Rib Sliders, Roquefort Slaw, Cabernet Gastrique

Grilled Portabella Mushroom Sliders, Fresh Herbs, Sriracha Emulsion

VEGETABLES

Grilled Pencil Asparagus

Charred Brussel Sprouts, Sea Salt, White Pepper

Grilled Herbed Vegetables, Including: Zucchini, Squash, Red Bell Pepper, and Portabella Mushrooms

Flash-Sautéed Haricot Verts, Minced Garlic, White Pepper

Herbed Baby Carrots

Antipasto: Marinated Olives, Mushrooms, Pickled Green Beens, Roasted Peppers, Pepperoncini, Buffalo Mozzarella, Confit Tomatoes, Artichoke Hearts, Curried Pickled Cauliflower

Turmeric and Ginger Hummus, Fried Pita



CHEESES

Tasting of Cheeses and Counterpoints, Presented Table-Wide, Artfully Garnished

The cheese selection will include some of the finest cheeses available from around the world and domestically, for example:

Parmigiano Reggiano, Soci t  Roquefort, 9yr old Cheddar, Taleggio, Beemster, Tipple Cream Goat Brie, Brillat Savarin, Bon Bouche, Reypenaer 24mo Gouda, Robiola, Delice de Bourgogne, etc.

Counterpoints will Include:

Newberry Fig Jam, Apricot Butter, Black Truffle Honey, Strawberries with Black Pepper and Balsamic, Huckleberry Preserves, Port Fluid Gel, Basil Pistou

** Items are served raw, or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*