



LOOSH CULINAIRE
fine catering

STATIONS

Allow us to WOW your guests with presentation and creativity. This is just a small sampling of what is possible. Customized menus can be created to suit your every need, want and dietary requirements.



GRILLED CHEESE STATIONS

Cave-Aged Gruyere, Country White Bread, Plugra Butter

Black Truffle Pieces, Cave-Aged Gruyere, Country White Bread, Plugra Butter

Macaroni & Cheese Grilled Cheese

Tomato and Basil, Aged Cheddar



MACARONI & CHEESE STATIONS

Aged Cheddar, Comté, Cavatappi Pasta, Panko

Black Truffle, Aged Cheddar, Comté, Cavatappi Pasta, Panko

Lobster, Cave-Aged Gruyere, Cavatappi Pasta, Panko

Guinness, Cahill's Irish Porter Cheddar

POMMES FRITES STATIONS

Served with Aioli, Ketchup, Malt Vinegar

Shoestring Potatoes, Sea Salt, Parmigiano Reggiano

Black Truffle Fries

Béarnaise

Poutine, Cheese Curd, Crispy Bacon

SLIDER STATIONS

Pulled Moulard Duck Confit, Shredded Cabbage, Caramelized Onion, Sauce L'orange

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

Pulled Hog, Pecan-Smoked Hog, Peach Mustard Sauce, Sour Apple Slaw



RAW BAR*

Assorted Oysters from the East and West Coasts and Canada, Opened and Described by Professional Oyster Shuckers

Sample Oysters: Beau Soleil, Shigoku, Chunu, Olde Salt, Kumamoto, Blue Point, Harkers Island, Malpeque, etc

Served with Mignonettes:

Ginger Mignonette, Cucumber Mignonette, Thai Mignonette



RISOTTO STATIONS

Seafood Risotto, Shrimp, Scallops, Grilled Corn, Sweet Peas, Saffron

Mushroom Risotto, Hon Shimeji, Portobello, Maitake, Thyme, Grana Padano





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STATIONS CONTINUED

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PETITE PLATES

Our cooks will engage with your guests while creating elegant petite plates of food. Choose from our below list of ideas or create your own with our help.

Shrimp and Grits, Beaufort Shrimp, Applewood Bacon and Tricolor Pepper Jus, Antebellum Grits

Seared Boneless Quail Breasts, Yukon Mashed Potatoes, Rampini, Wild Game Jus, Black Currants

Lobster and Grits, Main Lobster, Coarse-Ground Yellow Grits, Kung Pao Butter

Seared Sea Scallops, Tangerine Beurre Blanc, Basil Vierge
Seared Sea Bass, Mango Beurre Blanc, Soya Caramel, Micro Arugula Salad*

Let us customize a station featuring your favorite food.

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



PASTA STATIONS

Can substitute any protein to pulled, roasted chicken breast or pork

Orecchiette Pasta, Pulled Beef Brisket, Hon Shimeji Mushrooms, Sweet Peas, Veal Glace, Double Cream

Gargenelli Pasta, Lamb Merguez, Crushed Italian Plum Tomatoes, Dry-Cured Black Olives, Fennel Ragout, Parmigiano Reggiano

Israeli Couscous, Sous Vide Pork Belly, Portabella Mushroom, Brussels Sprout Chiffonade, Braising Jus Reduction

