



**LOOSH** CULINAIRE  
— fine catering —

**HEAVY HORS D'OEUVRES MENU**

# PASSED HORS D'OEUVRES

## MEATS

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### Deviled Eggs

Traditional  
Green Olive & Saffron  
Smoked Salmon & Chive  
Bacon & Eggs

### Mini Corn Dogs

French's Mustard

### Fried Chicken Bites

Orange Polynesian Sauce

### Chicken Salad in Filo Cups

Micro Celery Sprouts

### Brisket & Biscuit

BBQ Vinaigrette, Creamy Pimento Cheese

### Tempura-Fried Manchester Farms

Boneless Quail Legs

### Chicharrones & Pimento Cheese

### Empanadas

Ground Beef Pastry, Spicy Tomato Coulis

### Nashville Hot Sliders

Fried Chicken, Slaw, Comeback Sauce

### Seared Lamb Chops\*

Herb-Rubbed, Mint Chimichurri

### Filo Cups of Beef Short Ribs

Roquefort Slaw, Cabernet Gastrique

### Torchon of Foie Gras\*

Brioche Crouton, Fig Jam

## SEAFOOD

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### Tempura Shrimp Skewers

Soya Yuzu

### Spoons of Sashimi Tuna\*

Ginger Mignonette, Wasabi Emulsion, Soya Caramel

### Spoons of Salmon Sashimi\*

Cucumber Mignonette, Pickled Pepper Aioli

### Spoons of Scallop Hash\*

Sea Scallop Brunoise, Mango, Red Onion,  
Soya Caramel

### Mini Maine Lobster Rolls

Shredded Scallions, Brioche Roll

### Filo Cups of Blue Crab Salad

Shallots, Capers, Chives, Lemon Aioli, Micro Arugula

### Flash-Fried Oysters

Sriracha Aioli

### Fried Oyster Sliders

Cabbage, Pickled Carrot, Cilantro, Sriracha  
Emulsion, Sweet Hawaiian Rolls

### Crispy Crab Cakes

Remoulade, Pepper Relish, Micro Cilantro

### Tuna Poke\*

Soy/Ginger, Avocado Mousse, Filo Cup

### Smoked Salmon Cucumber Rounds

Boursin Cheese

### Blinis of Salmon Roe\*

Crème Fraîche, Chives

### Blinis of Osetra Caviar\*

Crème Fraiche, Shallots, Chives

### Crab Rangoon

Sweet Thai Chili

### Pickled Shrimp & Watermelon Skewers

### Bang Bang Shrimp

Creamy Sweet Spicy Sauce

### Coconut Shrimp

Coconut-Crusted Fried Shrimp, Orange  
Polynesian Sauce

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# VEGETARIAN

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## **Rounds of Brillat Savarin**

Brioche, Black Mission Fig Jam

## **Veggie Spring Rolls**

Peach Chili Sauce

## **Avocado Toast**

Confit Tomato, Crostini

## **Spoons of Pickled Cauliflower**

Smoked Paprika, Kale Pesto

## **Whipped Goat Cheese Tartlets**

Strawberry-Basil Jam

## **Caprese Skewers**

Buffalo Mozzarella, Confit Tomato, Fresh Basil, Vincotto

## **Wild Mushroom Tarts**

Vincotto

## **Pommes Frites**

## **Sweet Potato Fries**

Cinnamon, Sea Salt

## **Truffle Pommes Frites**

## **Arancini**

Fried Risotto Balls Stuffed with Buffalo Mozzarella, Pepper Relish

## **Truffled Popcorn**

## **Fried Plantains**

Paprika, Powdered Sugar. Served in Bamboo Cones

## **Nashville Hot Puppies**

Skewered Hush Puppies, Sweet Tennessee Sunshine Sauce

## **Pimento Cheese Tartlets**

Pickled Green Tomato

## **Tomato Tartlets**

Tomato Confit, Yellow Onion, Thyme, Basil, Fontina, Parmigiano-Reggiano

## **Spoons of Tomato Salad**

Fines Herb Aioli, Micro Basil, Aged Balsamic

## **Spanakopita**

Tzatziki Sauce

## **Tiropita**

Baked Filo Cups of Feta & Herbs

## **Artichoke Fritters**

Lemon Tzatziki

## **Grilled Portabella Mushroom Sliders**

Fresh Herbs, Sriracha Emulsion

## **Macaroni and Cheese**

Aged Cheddar, Cavatappi Pasta, Panko

## **Miniature Milkshakes**

Chocolate, Vanilla or Strawberry



# SOUPS

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*Served in demintasse cups*

## **Roasted Butternut Squash Bisque**

Applewood Bacon, Crème Fraîche

## **Potato Soup**

Caramelized Leek, Bacon, White Truffle Oil

## **Tomato Basil**

Crème Fraiche

## **Lobster Cappuccino**

Milk Froth, Espelette Pepper

## **Watermelon & Tomato Gazpacho**

## **HoneyDew & Cucumber Soup**

## **Let us Make Your Favorite Soup**



# TABLED HEAVY HORS D'OEUVRES

## MEATS & SEAFOOD

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### **Beef Tenderloin\***

Applewood-Roasted, Horseradish Crème Fraiche, Brioche Rolls

### **Beef Teres Major\***

Cherrywood-Smoked, Griotte Cherry Gastrique, Brioche Rolls

### **Pork Tenderloin**

Herb-Brined & Hickory-Roasted, Rosemary, Dijon Sauce, Rolls

### **Pork Loin**

Sweet Tea-Brined, Apricot & Shallot Sauce, Rolls

### **Cochon de Lait**

Pecan-Smoked, Pulled Pig, Tabasco Gastrique, Peach Mustard Sauce, Green Apple Pico De Gallo, Rolls

### **Whole Hog BBQ**

Smoked 16hrs, Served Chopped on the Skin, Peach Mustard Sauce



### **Sweet Tea-Brined Chicken Tenders**

Fried Breast Tenders, Honey Mustard, BBQ, Peach Thai Chili, Buttermilk Ranch

### **Roasted Rack of Lamb\***

Herbs de Provence, Mint Chimichurri, Aged Balsamic

### **Seared Moulard Duck Breast\***

Cherry Gastrique, Ciabatta Crostini

### **Poached Sides of Salmon**

Cucumber Scales, Shallots, Capers, Tarragon Aioli, Assorted Crackers

### **Poached Shrimp**

Aperol Cocktail Sauce

### **Sautéed Beaufort Shrimp**

Sauce Louis

### **Blackened Colossal Shrimp**

Sriracha Remoulade

### **Pickled Shrimp**

Fennel, Onion, Star Anise, White Wine Vinegar, Lemon Olive Oil

### **Hand-Rolled Sushi\***

Assortment of Your Preferred Rolls with Wasabi, Pickled Ginger, Soy Sauce & Spicy Mayo

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## VEGETABLES & FRUIT

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### Wood-Grilled Asparagus

Sea Salt, White Pepper

### Poached Asparagus

Lemon Aioli

### Charred Brussel Sprouts

Peppercorn Sauce

### Brussels & Bacon

Vincotto

### Flash-Sautéed Haricot Verts

Minced Garlic, White Pepper

### Herb-Roasted Baby Carrots

### Grilled, Roasted, & Pickled Vegetables

Multi-Preparation of Vegetables, Including Roasted Baby Carrots, Grilled Asparagus, Portobello Mushrooms, Pickled Curried Cauliflower & Confit Tomatoes

### Crudité

Carrots, Celery, Grape Tomatoes, Broccoli, Cauliflower, Peppercorn Sauce

### Seasonal Fruit Presentation

Amaretto Cream



## BITES

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### English Cucumber Sandwiches

Mascarpone, White Pepper

### Tomato Sandwiches

Split Creek Farms Goat Cheese, English Basil, Aged Balsamic

### Tomato Tartlets

Tomato Confit, Yellow Onion, Thyme, Basil, Fontina, Parmigiano-Reggiano

### Pimento Cheese Tartlets

Pickled Green Tomato

### Swedish Meatballs Au Poivre

### Beef Short Rib Sliders

Roquefort Slaw, Cabernet Gastrique

### Grilled Portabella Mushroom Sliders

Fresh Herbs, Sriracha Emulsion

### Black Forest Ham Biscuits

Hickory Honey Brown Mustard

### Smoked Turkey Cheese Biscuits

Bacon-Onion Jam

### Dolmas

Lemon, Crushed Red Pepper, GA Olive Oil

### Pigs in Blankets

Lusty Monk Mustard

## CHEESES & CHARCUTERIE

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### Table-Wide Presentation of Cheeses and Counterpoints

Artfully Garnished

### Charcuterie Board

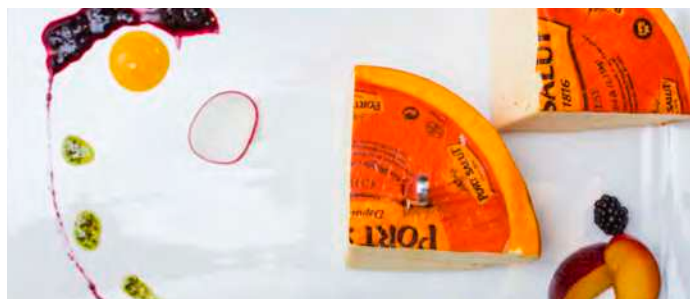
Cured Meats, Pate, Cornichons, Dark Ale Mustard, Baguette

### Red Cedar Charcuterie & Cheese Board

60" Red Cedar Plank Filled with Cured Meats, Pate, Imported & Domestic Artisanal Cheeses, Antipasto, Fruit, Dried Fruits, Homemade Jams, Baguette, Crackers, & Breadsticks.  
A Dramatic Display!

### Antipasto

Marinated Olives, Mushrooms, Roasted Peppers, Pepperoncini, Buffalo Mozzarella, Confit Tomatoes, Grilled Artichokes, Curry-Pickled Cauliflower



## SPREADS

*Served with Pita Chips, Crackers, or Tortilla Chips*

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### **Mexican Street Corn Spread**

Guajillo Chili Powder, Cotija Cheese

### **Piquillo Pimento Cheese**

(can add Chicharrones!)

### **Sausage & Pimento Cheese**

### **Warm Artichoke & Arugula**

Grana Padano

### **Roasted Garlic Hummus**

Cold Pressed Olive Oil, Fresh Herbs

### **Roasted Red Pepper Hummus**

### **Turmeric and Ginger Hummus**

### **Black Bean Hummus**

Tomato Concasse, Lime Crema

### **Chicken Salad Spread**

Breast Meat, Celery, Heavy Mayo

### **Andouille Sausage**

Queso, Poblano Peppers

### **Fire-Roasted Corn & Black Bean**

### **Blue Crab "Salad"**

Shallots, Capers, Lemon Aioli, Naan

### **Warm Blue Crab & Roasted Corn**

### **Whipped Boursin Cheese**

Fines Herbs, Garlic, EVOO

### **Muhammara**

Roasted Red Pepper, Walnuts, Pomegranate Molasses

## 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

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### **Traditional Grilled Cheese**

Aged Cheddar, Country White Bread, Plugra Butter



### **Gruyere Grilled Cheese**

Cave-Aged Gruyere, Country White Bread, Plugra Butter

### **Truffled Grilled Cheese**

Black Truffle Pieces, Gruyere, Country White Bread

### **Macaroni & Cheese Grilled Cheese**

### **Tomato & Basil Grilled Cheese**

Sourdough Bread, Plugra Butter, Aged Cheddar

### **Grilled Poblano Pimento Cheese**

Sourdough Bread, Plugra Butter



## GRILLED SANDWICHES

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### Mini Rubin

Corned Beef, Sauerkraut, Russian Dressing

### Croque Monsieur

Black Forest Ham, Gruyere, French Country Bread

### Banh Mi

Pork Belly, Pickled Red Cabbage and Carrots,  
Miso Mayo, Baguette

## PANINIS

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### Turkey

Focaccia, Caramelized Onion, Chipotle Mayo,  
Marble Blue

### Roast Beef

Corn Loaf Bread, Horseradish-White Cheddar,  
Petal Sauce, Roasted Peppers

### Roasted Portabella

Focaccia, Goat Cheese, Caramelized Onions

## FLATBREADS

*Fired at the Station in Our 850 Degree Oven.*

*Choose 3 or more.*

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### Pepperoni

### Veggie

Pesto, Shaved Brussels Sprouts, Roasted Corn,  
Sweet Peppers

### Chicken, Bacon, Ranch

### Fig & Goat Cheese

Crumbled Bacon

### Sausage & Caramelized Onion

Design your own!

## SLIDERS

*Choose one or Multiple*

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### Burgers

(let's discuss your favorite preparation)

### Nashville Hot Chicken

### Pimento Chicken

Honey, Pickled Jalapeno

### Buffalo Chicken

Blue Cheese Slaw

### Pork Carnitas

Pineapple Pico de Gallo

### Pulled Hog

Pecan-Smoked Hog, Peach Mustard Sauce

### Beef Short Rib

Roquefort Slaw, Cabernet Gastrique

### Duck Confit

Pickled Cabbage, Caramelized Onion,  
Sauce L'orange

### Portabella Mushroom

(vegetarian), Sriracha Emulsion

### Falafel

(vegetarian), Fried Falafel, Golden Curry Aioli

## MAC & CHEESE

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### Traditional

Creamy Cheddar, Cavatappi Pasta, Panko

### Black Truffle

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

### Guinness

Cahill's Irish Porter Cavatappi Pasta, Persillade

### Lobster

Gruyere, Cavatappi Pasta, Panko



# PASTA

*Tweak these to your liking by adding or swapping proteins*

## Parmigiano Wheel Pasta Bowl

Linguine, Plugra Butter, Parmigiano-Reggiano, Fresh Herbs

## Brown Butter Gnocchi

Bolognese Sauce, Shaved Grana Padano

## "Shells & Cheese"

Large Pasta Shells, Creamy Smoked Gouda, Panko Crumbs

## Cavatappi Carbonara

Pancetta, Sweet Peas, Herbed Cream, Reggiano Cheese

## Gargenelli Pasta

Sausage, Crushed Italian Plum Tomatoes, Dry-Cured Black Olives, Fennel Ragout, Parmigiano Reggiano

## Fiocchi

Pasta Purses of Ricotta, Robiola & Crisp Pear, Sauce Soubise, Applewood Bacon

## Short Rib Fusilli

Short Rib Ragout, Fire Roasted Tomatoes, Root Vegetables, Sweet Peas, Aged Parmesan



# RISOTTO

## Mushroom

Wild Mushrooms, Grana Padano

## Avocado & Bacon

Concasse of Tomato, Parmigiano-Reggiano

## Chorizo & Saffron

Sweet Peas, Gruyere

**Let us help you design your own!**

# POTATO STATIONS

## Mashed Potato Bar

Toppings: Sour Cream, Crumbled Bacon, Green Onion, Shredded Aged Cheddar

## Cajun Tricolor Potato Hash

Crumbled Goat Cheese, Pickled Jalapeños, Caramelized Onion

## Papas Bravas

Diced & Fried Yukon Potatoes, Roasted Tomato, Romesco Sauce, Saffron Aioli

# POMMES FRITES

*Served with Aioli, Ketchup, Malt Vinegar*

## Shoestring Potatoes

Sea Salt, Parmigiano Reggiano

## Sweet Potato Fries

## Truffle Fries

## Traditional Cheese Fries

## Poutine

Cheese Curd, Crispy Bacon



## TACOS

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### **Blackened Shrimp**

Romesco, Pickled Onions, Crema

### **Pork Carnitas**

Pickled Red Cabbage, Lime Juice

### **Chicken**

Black Bean & Roasted Corn, Crema

### **Smoked Brisket**

Tomato Jam, Guacamole, Valentina Sauce

### **Pork Belly & Kimchi**

Kewpie Sweet Mayo

## ASIAN STATION

*Choose 3:*

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### **Pork Gyoza**

Yakisoba Glaze, Spring Onion

### **Vegetable Spring Rolls**

Peach Chili Sauce

### **Stir-Fried Brussels Sprouts**

Ginger Soy

### **Crab Rangoon**

Sweet Thai Chili

## SUSHI STATION

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### **Hand-Rolled Sushi\***

An Assortment of Sushi, Hand-Rolled & Presented by a Professional Sushi Chef. Served with Spicy Kewpie Mayo, Tamari, Unagi Sauce, Pickled Ginger & Wasabi

*Let's discuss your preferred rolls!*

## OYSTERS

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### **Steamed Oyster Bar\***

(self-service): Oyster Tables Filled with Fresh-Steamed Gulf Oysters, Cocktail Sauce, Tabasco, Lemon Wedges, Saltines, Oyster Knives & Towels

### **Raw Oyster Bar\***

Tasting of a Variety of Boutique Oysters from the East & West Coast & Canada, Opened & Described by Professional Oyster Shuckers. Served with: Ginger Mignonette, Cucumber Mignonette, Thai Mignonette



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# PETITE PLATES

*Miniature Composed Dishes, Designed to be Eaten in a Cocktail Setting.  
Choose from our below list of ideas or create your own with our help.*

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## **Shrimp & Grits**

Sautéed Shrimp, Applewood-Smoked Bacon & Tricolor Pepper Jus, Antebellum Grits



## **Beef Short Rib**

Braised, Boneless Beef Short Ribs, Yukon Mashed Potatoes, Cabernet Gastrique

## **Seared Quail**

Boneless Breast Medallions, Yukon Mashed Potatoes, Game Jus, Black Currants

## **Crispy Duck Breast\***

Butternut Squash Purée, Cherry Gastrique, Truffle Honey

## **Crab Cakes**

Corn and Poblano Succotash, Crispy Bacon, Truffle Corn Emulsion

## **Confit Chicken Osso Buco**

Sweet Potato Purée, Blueberry Gastrique

## **Chicken & Waffles**

Belgian Waffle, Zesty Fried Chicken, Steens Syrup

## **Chicken & "Dumplings"**

Shredded Chicken in Creamy Veloute, Brown Butter Gnocchi

## **Massaman Chicken Curry**

Jasmine Rice, Roasted Red Peppers, Coconut Milk Curry, Scallions

## **Lobster & Grits**

Maine Lobster, Coarse-Ground Yellow Grits, Kung Pao Butter

## **Curried Shrimp Jambalaya**

Carolina Gold Rice, Andouille Sausage, Roasted Red Pepper, Scallion, Golden Raisin-Caper Emulsion

## **Seared Sea Scallops\***

Mango Beurre Blanc, Soya Caramel, Micro Arugula Salad

## **Seared Salmon**

Tarragon Aioli, Tomato Jam, Acquerello Risotto



## **Catawba Grain Bowl**

Fire-Roasted Maize, Black Eyed Peas, Tomato, Peppers, Brown Rice, Citrus Vinaigrette

## **Harissa Shrimp Grain Bowl**

Bomba Rice, Roasted Corn, Poblano Peppers, Kale Pesto

**Let us customize a station featuring your favorite food.**

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## BITE-SIZE DESSERTS

## Miniature Panna Cotta

## Mango, Raspberry, or Strawberry

## Miniature Crème Brule

Vanilla Bean, Pistachio, Creamsicle, Dulce de Leche,  
or Cookies & Cream

## Chocolate Mousse

## Raspberry

## Spoons of Tiramisu

## Lemon Bars

## Miniature Fudge Brownies

## Miniature Blondies

## Pecan Tartlets

## Cream Puffs

## Miniature Cannoli

## Colorful Macaroons

## Key Lime Tartlets

## Meringue

## Berry Tartlets

## Chantilly Cream

## Baklava

