



LOOSH CULINAIRE
— fine catering —

HEAVY HORS D'OEUVRES & STATIONS MENU

PASSED HORS D'OEUVRES

MEATS

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

Pimento & Bacon Jam Crostini

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

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

Spoons of Hamachi

Avocado Purée, Pickled Jalapeño

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 Aioli

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

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

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



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

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

CHEESES & CHARCUTERIE

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

BITES

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

Wild Mushroom Tartlets

Vincotto

Artichoke Bruschetta

Whipped Boursin Cheese, Grilled Artichoke, Herb Vinaigrette

Castelvetrano Crostini

Goat Cheese Mousse, Tapenade, Chive

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



SPREADS

Served with Pita Chips, Crackers, or Tortilla Chips

Mexican Street Corn Spread

Guajillo Chili Powder, Cotija Cheese

Piquillo Pimento Cheese

(Can add Chicharrones!)

White Cheddar & Caramelized Onion Pimento Cheese

Smoked Gouda Pimento Cheese

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

JLC Dill Dip

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

Hoppin' John "Caviar"

Roasted Corn, Sea Island Red Peas, Black Beans, Red Onion, Roma Tomato, Collard Green Vinaigrette

Tzatziki Spread

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

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

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

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.



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

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

Crab Cake Sliders

Remoulade Sauce, Hawaiian Rolls

SEAFOOD ROLLS

Choose one or Multiple

Maine Lobster Rolls

Shredded Scallions, Celery, Buttered Brioche

Shrimp Rolls

Shredded Scallions, Celery, Buttered Brioche

Blue Crab Rolls

Shallots, Capers, Chives, Lemon Aioli, Buttered Brioche

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

Raw Fries

Salt & Vinegar
Old Bay
Sea Salt

Shoestring Potatoes

Sea Salt, Parmigiano Reggiano

Sweet Potato Fries

Truffle Fries

Traditional Cheese Fries

Poutine

Cheese Curd, Crispy Bacon

TACOS

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:

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

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

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.*

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

Beef Bulgogi

Korean BBQ Sauce, Ginger, Carrots, Onions, Scallions, Asian Slaw, Jasmine Rice

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

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

Butter Chicken (Makhani)

Mild Indian Curry, Garam Masala, Jasmine Rice, Cilantro Sprouts

Lobster & Grits

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

Pork Belly & Grits

Fried Pork Belly, Adluh Grits, Red-Eye Demi Glace

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 Brûlée

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

