



# PIQUANT

CATERING MENU

# PIQUANT

## Granola & Yogurt Parfait

*cranberry pecan granola, greek honey yogurt, berries*

## Mini Bagel Medley

*imported French butter fruit preserves, assorted cream cheeses*

## Petite Pastries & Bagel Assortment

*muffins, scones, danish, croissants, bagels imported French butter, assorted cream cheeses, fruit preserves*

## Sliced Fruit Platter

*handpicked selection of seasonal & exotic fruits & berries*

## Lox & Mini Bagel

*double smoked Atlantic salmon, assorted cream cheeses, Italian mascarpone cheese shaved, red onions, tomatoes, kalamata olives, Persian cucumbers, briny capers*

## English delights

*mini currant tea scones, mascarpone cheese, strawberry preserves, fresh strawberries*

## Smoked Salmon Torta

*layered double-smoked Atlantic salmon with goat cheese, cream cheese, fresh herbs, scallions & capers. Served with whole grain bread, mini bagels, or EVOO crostini*

## SANDWICHES

### Pressed Whole Wheat English Muffins

*an assortment of organic scrambled eggs with spinach & smoked gouda, cured turkey ham, apple sage sausage with harissa aioli, and fresh mozzarella with basil & sun-dried tomato pesto*

### Pressed Egg White Wraps

*an assortment of baked egg white omelettes with jack cheese, avocado, and hot sauce — vegetarian with pinto beans, cured turkey ham, or turkey apple sage sausage with cheddar and harissa*

## FIXED COURSE

### Light & Easy

*assorted mini pastries & bagels with French butter, cream cheeses, preserves, sliced fruit, and a freshly squeezed juice*

## Grilled Sandwiches

*grilled whole wheat English muffins with organic eggs, grilled egg white wraps, and sliced fruit tray*

## Corporate Pack

*organic oat granola & yogurt parfait, mini bagel with double-smoked Atlantic salmon & herb cream cheese, and tropical fruit salad*

## BREAKFAST

### Brit-Box

*double-smoked salmon on a mini bagel with herb cream cheese, currant scone with mascarpone & strawberry preserves, and a berry cup with goat yogurt*

### A La Cart

- Scrambled Organic Eggs
- Brown Sugar Beef Bacon
- Turkey Apple Sage Sausage
- Roasted Home Fries
- Challah French Toast
- Buttermilk Pancakes



# PIQUANT

## FIXED COURSE

### **Piquant Fixe One**

*a selection of assorted sandwiches and wraps, paired with our fresh green vegetable salad*

### **Piquant Fixe Two**

*assorted sandwiches and wraps, green vegetable salad, pasta salad, and a seasonal sliced fruit platter*

### **Piquant Fixe Three**

*assorted sandwiches and wraps, green vegetable salad, pasta salad, and a sweet finish with our bakery desserts*

## BOX AND BALANCED

### **Box One**

*assorted sandwiches and wraps, green vegetable salad, pasta salad, and a seasonal sliced fruit platter*

### **Box Two**

*assorted sandwiches and wraps, green vegetable salad, pasta salad, and a sweet finish with our signature bakery desserts*

## GREEN SALADS

### **Mixed Greens**

*mix of tender baby lettuces, cherry tomatoes, and Persian cucumbers, served with a house-made sesame-soy vinaigrette*

### **Mediterranean Chopped**

*diced tomatoes, Persian cucumbers, and red onions tossed in fresh lemon juice and extra virgin olive oil*

### **Seasonal Garden Vegetable**

*medley of cherry tomatoes, green beans, radish, Persian cucumber, , asparagus, fennel, romaine hearts, and mesclun greens with a tangy miso dressing*

### **Traditional Greek**

*plum tomatoes, Persian cucumbers, red peppers, red onions, kalamata olives, and imported Greek feta over romaine hearts, finished with a balsamic herb vinaigrette*

### **Tuscan Garden Salad**

*curly endive, baby field greens, romaine hearts, crisp fennel, and shaved parmesan tossed in a balsamic herb vinaigrette*

### **House Caesar**

*crisp romaine hearts, shaved parmesan, spicy house-made croutons, and our creamy eggless Caesar dressing*

### **Fennel & Escarole Crunch**

*fresh escarole and shaved fennel lightly dressed with a tangy parmesan-poppysseed vinaigrette*

### **Tokyo Greens Slaw**

*shredded kale and cabbage with sesame seeds, tossed in a bold sesame-wasabi dressing*

### **Shaved Sprout & Kale Crunch**

*shaved Brussels sprouts and fresh kale tossed with slivered almonds and shaved parmesan*

### **Hearty Kale & Farro**

*kale and nutty farro tossed with roasted shallots and a crunchy blend of seeds*

### **Kale Cranberry Crunch**

*shredded kale and Brussels sprouts with dried cranberries, tossed in a tangy poppy seed dressing*



**BREAKFAST BEVERAGE**

**Coffee Service**

*house blend or decaf, sweeteners, cream and milk*

**Tea Service**

*selection of teas, sweeteners, lemon*

**Freshly Squeezed**

*orange, orange-strawberry, orange-passion fruit*

**SANDWICHES**

**Coconut BLT**

*smoked coconut, avocado, and vegan aioli served on toasted multigrain*

**Caprese Focaccia**

*fresh mozzarella, basil pesto, and balsamic on focaccia*

**Albacore Tuna On Seven Grain**

*fresh spinach and tomato, served on toasted seven-grain*

**Chipotle Chicken Pecan BLT**

*brown sugar beef bacon, crisp lettuce, tomato, honey dijon, and chipotle aioli on ciabatta*

**PIQUANT**

**Spicy Vietnamese Chicken**

*pickled vegetables, fresh cilantro, jalapeño, and cucumber on toasted ciabatta*

**Blue Cheese Buffalo Chicken**

*pickled onions, lettuce, and tomato on toasted ciabatta*

**Smoked Chicken & Goat Cheese**

*applewood smoked chicken with creamy goat cheese, fresh apple slices, and cilantro chutney on toasted ciabatta*

**Grilled Chicken & Mozzarella**

*roasted peppers, wild arugula, and garlic mayo on toasted focaccia*

**Clubhouse Cobb Wrap**

*creamy avocado, smoky bacon, crisp greens, and tangy blue cheese*

**Classic Turkey**

*aged cheddar, pickled onions, lettuce, tomato, and herb mayo on seven-grain bread*

**Roast Beef Melt**

*creamy fontina, pickled onions, truffle mayo, and wild arugula on ciabatta*

**PRESSED**

**Mediterranean Tuna Melt**

*tuna with sharp cheddar, grilled zucchini, and harissa on a sesame flat bagel*

**Harissa Tomato Grilled Cheese**

*aged cheddar and diced plum tomatoes with harissa sauce on golden grilled sourdough*

**Chicken Gruyere Flat Melt**

*honey Dijon mustard, and plum tomatoes on toasted sesame flatbread*

**Spicy Feta Chicken Melt**

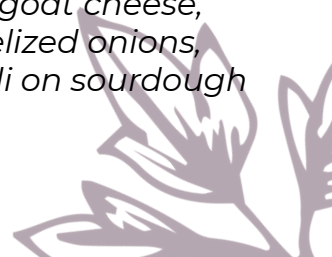
*sun-dried tomato pesto, zucchini, and spicy mayo on sesame flatbread*

**Chipotle Turkey & Avocado**

*layered with avocado, monterey jack, chipotle aioli on a sesame flat bagel*

**Spicy Squash & Cheese**

*roasted butternut squash, aleppo pepper, goat cheese, fontina, caramelized onions, and harissa aioli on sourdough*



## **ANTIPASTO**

### **Fire-Roasted Vegetable Medley**

*char-grilled zucchini, red peppers, onions, and eggplant with a touch of olive oil and herbs*

### **Sesame Poached Asparagus**

*lightly poached asparagus spears drizzled with a sesame-soy dressing*

### **Caprese à la Bocconcini**

*cherry tomatoes, creamy mozzarella pearls, fire-roasted peppers, and fragrant basil*

### **Roasted Eggplant & Red Pepper Mezze**

*smoky Lebanese-style eggplant blended with sweet roasted red peppers and Mediterranean spices*

### **Tahini-Roasted Cauliflower**

*crisp roasted cauliflower drizzled with creamy sesame tahini dressing and Middle Eastern herbs*

### **Goat Cheese & Walnut Garden Salad**

*goat cheese, caramelized sesame walnuts, dried cranberries, lettuce with a balsamic vinaigrette*

# PIQUANT

### **Moroccan Spiced Eggplant**

*tender eggplant infused with cumin, fresh cilantro, and North African seasonings*

### **Beet & Goat Cheese Arugula Salad**

*roasted beets, creamy goat cheese, and toasted walnuts over organic wild arugula with a light vinaigrette*

### **Spiced Heirloom Bruschetta**

*zesty tomato and herb blend served over crispy crostini with a hint of chili heat*

### **Citrus-Herb Shrimp Salad**

*succulent shrimp tossed in a refreshing lime and dill dressing*

### **French Green Bean & Citrus Salad**

*tender haricot verts with a bright lemon-hazelnut dressing*

### **Heirloom Caprese Stack**

*ripe beefsteak tomatoes and fresh mozzarella drizzled with basil pesto*

## **PASTA SALADS**

### **Chilled Sesame Tahini Noodles**

*tender Asian noodles tossed in a creamy toasted sesame tahini dressing with hints of garlic and soy*

### **Mediterranean Gemelli Salad**

*gemelli pasta with sun-dried and fresh tomatoes, mozzarella, and kalamata olives in a light herb dressing*

### **Southwest Fusilli Salad**

*fusilli pasta with roasted zucchini, sweet corn, black beans, and a smoky chipotle-lime dressing*

### **Rigatoni alla Norma Salad**

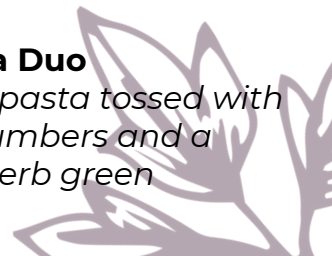
*a chilled take on the classic, rigatoni with roasted eggplant, tomatoes, and crumbled feta cheese*

### **Fusilli with Basil Pesto & Sun-Dried Tomatoes**

*tender fusilli tossed in a vibrant basil pine nut pesto, with julienned sun-dried tomatoes and toasted pine nuts*

### **Herb-Green Pasta Duo**

*fusilli and farfalle pasta tossed with crisp Persian cucumbers and a refreshing fresh herb green dressing*



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## GRAINS SALADS

### **Mujadara Pilaf**

*organic lentils and jasmine rice simmered with fragrant spices, topped with golden caramelized onions*

### **Chickpea & Wild Rice Harvest**

*organic chickpeas, wild rice, and dried cranberries with fresh tomatoes, mozzarella, and kalamata olives*

### **Edamame & Shiitake Grain**

*steamed edamame, dried cranberries, roasted peppers, shiitake mushrooms, and sweet corn*

### **Quinoa Caprese**

*organic quinoa, fresh mozzarella, and plum tomatoes with basil and a sherry vinaigrette*

### **Citrus Quinoa Salad**

*organic quinoa with fresh grapefruit segments, tossed in a bright honey-lime dressing*

## POTATO SALADS

### **Cuban Black Bean Potato**

*poached red potatoes tossed with black beans, scallions, and a light, zesty dressing*

### **Spring Garden Potato**

*poached Yukon gold potatoes with asparagus, sweet peas, and a fresh basil dressing*

### **Lebanese Herb Potato**

*baby Yukon gold potatoes with scallions and extra virgin olive oil, finished with fresh herbs*

### **Roasted Sweet Potato & Arugula**

*roasted sweet potatoes with peppery arugula, scallions, and a vibrant cilantro coconut chutney*



# PIQUANT

All entrées include a choice of two sides.

## CHICKEN

### Grilled Chicken Paillard

*balsamic herb-marinated chicken breast, grilled and sliced thin for a tender, flavorful bite*

### Chicken San Marzano

*sautéed chicken breast in a rich sun-dried tomato and shiitake mushroom sauce, finished with herbs*

### Lemon Francese Chicken

*sautéed chicken breast with fresh lemon juice, pecorino cheese, and a buttery citrus glaze*

### Teriyaki Roasted Chicken

*bone-in chicken marinated in ginger-soy teriyaki, oven-roasted to perfection*

### Chicken Piccata

*sautéed chicken breast in a light lemon-caper sauce, finished with herbs*

### Preserved Lemon Chicken

*chicken marinated with preserved lemon and green olives, then oven-roasted with warm spices*

### House BBQ Roasted Chicken

*bone-in chicken glazed with our barbecue sauce and slow-roasted for a smoky finish*

### Classic Chicken Parmesan

*panko-crusted chicken breast topped with parmesan, two-hour tomato sauce, and fresh mozzarella*

### Tandoori Chicken

*marinated in yogurt and Indian spices, oven-roasted for a smoky finish*

### French Rotisserie Chicken

*bone-in chicken roasted with garlic and herbes de Provence*

### Herb Roasted Chicken

*chicken with garlic, fresh herbs, and a balsamic glaze*

### Chicken Milanese

*sautéed chicken breast in a creamy parmesan sauce*

### Green Peppercorn Chicken

*sautéed chicken breast with green peppercorns and fresh herbs*

## CHICKEN SHISH KEBAB

*skewered chicken marinated in yogurt, olive oil, lemon, garlic, and spices*

## MEAT

### Chimichurri Grilled Flank Steak

*thinly sliced marinated flank steak grilled to medium and served with a fresh herb chimichurri sauce*

### Filet Mignon with Bordelaise

*tender filet mignon medallions grilled medium rare, bordelaise sauce*

### Ginger Beef Stir-Fry

*thinly sliced flank steak stir-fried with fresh ginger and julienned vegetables*

### Brown Sugar Smoked Brisket

*slow-smoked brisket glazed with brown sugar, house barbecue sauce*



# PIQUANT

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## MEAT

### **Cumin Tomato Beef Enchiladas**

*corn tortillas filled with seasoned beef and Monterey Jack cheese, topped with a cumin-spiced tomato sauce*

### **Merguez Lamb**

*spiced lamb sausage over organic cracked wheat, served with a cool yogurt-mint sauce*

### **Five-Spice Short Ribs**

*boneless beef short ribs brushed with aromatic five-spice barbecue glaze*

### **Spinach & sun-dried Tomato Meatballs**

*beef meatballs blended with spinach and sun-dried tomatoes, finished with a balsamic glaze*

### **Braised Short Ribs**

*boneless short ribs slowly braised with port shallots, and carrots*

### **Classic Beef Cannelloni**

*pasta tubes filled with seasoned ground beef, baked with béchamel and tomato sauce*

### **Herbed Swiss Chard Meatballs**

*tender meatballs made with spinach and Swiss chard, served in a light lemon broth*

### **Adana Lamb & Beef Kebab**

*chargrilled minced lamb and beef kebabs seasoned with Turkish spices*

## FISH

### **Tropical Ancho Salmon**

*roasted salmon topped with a vibrant mango, pineapple, and black bean salsa*

### **Salmon Napoleon**

*grilled salmon stacked with California spinach, plum tomatoes, and fennel confit*

### **Saharan Flame Salmon**

*red and poblano peppers, cumin, and paprika*

### **Mediterranean Harissa Salmon**

*tossed in mild harissa paste, olive oil, lemon juice, and smoked paprika*

### **Preserved Lemon Roasted Salmon**

*roasted with preserved lemon paste, extra virgin olive oil, and smoked paprika*

### **Moroccan Roasted Salmon**

*oven-roasted salmon served with a fresh red pepper sauce*

## MISO

### **Miso-Sake Glazed Cod**

*seasonal thick-cut cod filet, marinated and oven roasted with a miso and sake glaze*

### **Teriyaki Ginger Cod**

*oven roasted cod marinated in sweet ginger soy teriyaki glaze*

### **Spicy Tomato Jam Cod**

*crispy panko-crust cod with a spicy tomato jam*



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All entrées include a choice of two sides.

## VEGETARIAN

### **Savory Mini Quiches**

*flaky French pastry filled with assorted savory combinations*

### **Spinach & Ricotta Cannelloni**

*pasta tubes stuffed with creamy ricotta and spinach, baked in béchamel tomato sauce*

### **Stuffed Portobello**

*spinach, cheddar, rice & poblano peppers in a roasted mushroom cap*

### **Herbed Chickpea Falafel**

*crispy ground chickpeas blended with fresh herbs and spices*

### **Crispy Eggplant Parmesan**

*panko-crust ed eggplant layered with tomato basil sauce, mozzarella & pecorino*

### **Ricotta Eggplant Rollatini**

*baked eggplant rolls stuffed with ricotta & pecorino, tomato basil sauce*

### **Butternut Squash Lasagna**

*layers of roasted butternut squash, ricotta, and seasonal vegetables*

## SALAD

### **Cranberry Walnut Chicken**

*grilled chicken breast, dried cranberries, Maytag blue cheese, caramelized walnuts, and artisan greens, finished with a balsamic-ginger vinaigrette*

### **Grilled Chicken Caesar**

*romaine hearts tossed with shaved parmesan, spicy garlic croutons, grilled chicken, and a creamy Caesar dressing*

### **Cobb Salad**

*grilled chicken, ripe avocado, brown sugar beef bacon, Maytag blue cheese, organic chopped egg, and tomatoes over romaine hearts, served with blue cheese dressing*

### **Cajun Shrimp**

*grilled Cajun-spiced shrimp with charred corn, avocado, red peppers, red beans, and scallions over romaine, finished with smoky chipotle dressing*

### **Asian Chicken Crunch Salad**

*roasted chicken tossed with crispy rice noodles, scallions, toasted almonds, bean sprouts, mandarin oranges, and sesame seeds over romaine, served with a tangy Chinese plum dressing*

### **Sesame Ahi Tuna Salad**

*sesame-soy marinated rare sushi-grade tuna served over an Asian greens blend with bean sprouts and a sesame soy vinaigrette*



**PASTA****Penne alla Vodka**

penne rigate in a rich, creamy tomato vodka-style sauce

**Capellini Pomodoro Fresco**

delicate angel hair pasta tossed in a fresh tomato sauce with pecorino romano

**Spaghettini Aglio e Olio**

thin spaghetti with toasted garlic and parsley in extra virgin olive oil

**Penne with Goat Cheese & Spinach**

penne pasta with roasted tomatoes, baby spinach, and creamy goat cheese

**Farfalle al Pesto Verde**

bowtie pasta with creamy basil pesto, toasted pine nuts, and fresh mozzarella

**Five Cheese Macaroni Bake**

a rich American classic with a blend of five cheeses and elbow macaroni

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**Chicken Bolognese Rigatoni**

rigatoni pasta with a hearty tomato and shredded chicken ragù

**Gemelli Marsala with Mushrooms**

twisted gemelli pasta with roasted cremini mushrooms and sun-dried tomatoes in a velvety marsala sauce

**Campanelle al Brie e Fichi**

baked bell-shaped pasta with creamy Brie, roasted figs, shiitake mushrooms, and a hint of fresh rosemary

**Campanelle al Brie & Figs**

oven-baked campanelle pasta in creamy Brie sauce with roasted figs, shiitake mushrooms, and rosemary

**Classic Beef Lasagna**

layers of pasta, seasoned beef, ricotta, fresh mozzarella, and parmesan cheese in traditional tomato sauce

**Lemon Zucchini Spaghettini Alfredo**

thin spaghetti tossed in a velvety lemon Alfredo sauce with roasted zucchini

**Garlic Shrimp Spaghettini**

delicate spaghetti with sautéed shrimp, cherry tomatoes, and a light olive oil clam sauce

**Mediterranean Lasagna Bolognese**

beef lasagna layered with rich Bolognese and finished with creamy béchamel

**Stir-Fried Glass Noodles with Tofu**

springy glass noodles with tofu, bok choy, scallions, and carrots in a sesame-ginger stir-fry sauce



# PIQUANT

## PILAFS

### **Coconut Jasmine Rice Pilaf**

*shredded coconut and creamy coconut milk*

### **Japanese Mushroom Rice Pilaf**

*steamed rice with roasted mushrooms, scallions, and a touch of mirin*

### **Wild Rice & Cranberry Pilaf**

*a hearty blend of wild and brown rice, toasted pecans, and dried cranberries*

### **Spanish Yellow Rice Pilaf**

*jasmine rice with red pepper, turmeric, and roasted garlic*

### **Jasmine & Orzo Pilaf**

*jasmine rice and tender orzo tossed with zucchini, summer squash, and fresh basil*

### **Toasted Almond Basmati**

*fluffy basmati rice blended with delicately toasted almonds for a nutty finish*

### **Lebanese-Spiced Jasmine**

*warmly spiced jasmine rice with toasted pine nuts and aromatic Eastern spices*

### **Lemon Artichoke Rice Pilaf**

*zesty lemon-infused rice with tender artichokes and fragrant sage*

### **Vegetable Biryani Pilaf**

*basmati rice layered with golden raisins, sliced almonds, and Indian spices*

### **Greek Herb Rice Pilaf**

*fluffy rice with sautéed spinach and fresh dill, inspired by Mediterranean flavors*

### **Vadouvan-Spiced Basmati**

*curry-spiced basmati rice with a savory aromatic blend*

### **Cremini Mushroom Jasmine Rice Pilaf**

*shallots and sautéed cremini mushrooms for deep, earthy flavor*

### **Ginger Jasmine Rice with Black Sesame**

*steamed jasmine rice with fresh ginger and a sprinkling of toasted black sesame seeds*

## VEGETABLES

### **Balsamic Grilled Seasonal Vegetables**

*a medley of garden vegetables, flame-grilled and finished with a balsamic glaze*

### **Italian Roasted Vegetables al Forno**

*zucchini, ripe tomatoes, and red onions oven-roasted with olive oil and herbs*

### **Oven-Roasted Asparagus**

*tender asparagus spears lightly roasted to preserve freshness and flavor*

### **Provençal Vegetable Ratatouille**

*zucchini, eggplant, and red peppers slow-roasted with fresh thyme*

### **Crispy Brussels Sprouts**

*oven-roasted and topped with crispy shallots, finished with balsamic glaze*



# PIQUANT

## VEGETABLES

### **Green Beans Amandine**

*crisp green beans sautéed with  
toasted slivered almonds*

### **Parmesan-Roasted Fennel**

*caramelized fennel wedges with  
golden parmesan crust*

### **Herbed Roasted Zucchini**

*roasted zucchini with fresh dill,  
shallots, and a touch of ginger*

### **Sautéed Spinach & Mushrooms**

*California baby spinach with  
gently sautéed mushrooms and  
shallots*

### **Garlic-Sautéed Broccoli Rabe**

*with sun-dried tomatoes and  
slow-roasted garlic*

### **Roasted Cremini Mushrooms with Thyme**

*oven-roasted mushrooms tossed  
with caramelized shallots and  
fresh thyme*

### **Braised Cauliflower & Sweet Peas**

*simmered in a light tomato sauce  
with Mediterranean spices*

### **Spinach & Artichoke Bake**

*creamy baked spinach,  
artichokes, and a rich blend of  
mozzarella, ricotta, and  
parmesan*

## POTATOES

### **Caramelized Orange Sweet Potatoes**

*oven-roasted wedges with a hint  
of citrus and natural sweetness*

### **Rosemary Romano Baby Potatoes**

*golden yukon potatoes roasted  
with garlic, fresh rosemary, and  
pecorino Romano*

### **Classic Mashed Potatoes**

*whipped to a smooth finish with  
butter and cream*

### **Garlic Roasted Yukon Wedges**

*crispy golden wedges tossed  
with garlic and herbs*

### **Truffle Mushroom Roasted Potatoes**

*yukon gold potatoes with  
roasted cremini mushrooms and  
white truffle oil*



# PIQUANT

## SOUPS

### **Chicken Enchilada Soup**

*shredded chicken simmered with tomatoes, fresh herbs, and crisp tortilla chips*

### **Italian Wedding Soup**

*mini meatballs, acini de pepe pasta, and spinach in a savory herb broth*

### **Mushroom Barley & Bean Soup**

*shiitake and cremini mushrooms with pearl barley and cannellini beans in a hearty broth*

### **Sardinian Chickpea & Fennel Soup (Vegan)**

*a rustic blend of fennel, chickpeas, potatoes, and ditalini pasta in a savory vegetable broth*

### **Andalusian Gazpacho**

*classic Spanish cold soup of tomato, cucumber, and sweet bell pepper with olive oil and fresh herbs*

### **Tomato Basil Chicken Soup**

*shredded chicken simmered in a tomato-garlic broth with fresh basil and herbs*

### **Turkish Red Lentil Soup**

*creamy red lentils with tomato, garlic, and warming Turkish spices*

### **Roasted Artichoke & Butternut Squash Soup**

*slow-roasted artichokes and squash blended with garlic, shallots, and ginger in a vegetable broth*

### **Rustic Italian Lentil & Chickpea Soup**

*earthy lentils and chickpeas simmered with garlic and fresh Italian herbs*

### **Pumpkin Corn Bisque**

*creamy blend of pumpkin and sweet corn with scallions, coriander, and warm spices*

### **Classic Chicken Noodle Soup**

*hearty chicken broth with shredded chicken, garden vegetables, and farfalle pasta*

### **Organic Herb Split Pea Soup**

*naturally fat-free, slow-simmered split peas with fresh herbs for rich, earthy flavor*



# PIQUANT

## **Fresh Crudités & Dips**

assortment of crisp raw and lightly steamed seasonal vegetables served with smoky chipotle and classic blue cheese dips

## **Cassava Chips with Spicy Thai Peanut Dip**

crispy cassava vegetable chips paired with a zesty and creamy Thai peanut sauce

## **Southwestern Trio Dip**

chunky guacamole, smoky pico de gallo salsa, and chipotle sour cream served with crispy corn tortilla chips

## **Hummus Platter**

roasted red pepper, Kalamata olive, and jalapeño herb hummus topped with toasted pine nuts, served with baked pita chips and fresh pita points

## **Portobello Mushroom Fries**

portobello strips, lightly battered and fried until crisp. Served with a house-made lemon tarragon dipping sauce

## **Artisanal Cheese & Fruit Board**

hand-selected local and imported cheeses, seasonal fresh fruit, dried fruit, and toasted nuts. Served with a curated selection of rustic breads and gourmet crackers

## **Organic Falafel**

crispy golden bites made from organic chickpeas, fava beans, and fresh herbs. Served with vibrant green tahini, crudité vegetables, and warm pita bread

## **Sushi Roll Platter**

assortment of classic and inside-out sushi rolls, ginger, wasabi, and a spicy sesame dipping sauce

## **Coconut Chicken Fingers**

chicken breast strips encrusted in crispy coconut, served with a duo of sweet chili sauce and coconut-cilantro chutney

## **Chicken Satay Skewers**

grilled, thinly sliced marinated chicken served on skewers with a creamy peanut-coconut dipping sauce

## **Teriyaki Chicken Skewers**

tender grilled chicken breast glazed in house-made teriyaki sauce, served with a rich peanut-hoisin dip

## **Filet Mignon Skewers**

tender filet mignon bites grilled, house-made chimichurri dipping sauce

## **Vietnamese Summer Rolls**

delicate rice paper rolls filled with grilled chicken, crisp vegetables, and herbs. Served with a rich peanut-hoisin dipping sauce

## **English Tea Sandwiches**

assortment of petite tea sandwiches featuring:

- **Roasted beef**, fontina, pickled onion, arugula, truffle mayo
- **Smoked turkey**, chipotle aioli, arugula, green pear
- **Smoked salmon** with fresh herb cream
- **Deviled egg salad** with dijonnaise
- **Lemon-pecan chicken** salad
- **Cured turkey ham**, French brie, fig-port spread



# PIQUANT

## **Middle Eastern Mezze Platter**

*a curated collection of Middle Eastern flavors: cumin-marinated grilled chicken skewers, crispy falafel, chickpea-sesame hummus, green herb tahini, imported Bulgarian feta, seasonal crudités, and warm pita points*

## **Southwest Fiesta Platter**

*a bold, flavor-packed platter featuring chipotle-rubbed grilled chicken skewers and ancho-marinated filet mignon skewers. Accompanied by chunky guacamole, smoky chipotle sour cream, house-made pico de gallo salsa, and crispy corn tortilla chips*

## **Mediterranean Grazing Platter**

*a vibrant medley of Mediterranean-inspired bites: rosemary-marinated chicken skewers, grilled filet mignon skewers, caprese skewers with fresh mozzarella, basil, and cherry tomatoes, grilled asparagus, fire-roasted peppers, and aged Spanish Manchego cheese. Served with garlic crostini, artisan focaccia sticks, and a silky basil pesto dip*



# PIQUANT

Per Dozen

## Grilled Portobello Skewers

*char-grilled portobello mushroom skewers layered with smoked mozzarella and fresh basil*

## Grilled Vegetable Crostini

*rustic crostini topped with grilled seasonal vegetables and a vibrant basil pesto*

## Caprese Skewers

*skewered cherry tomatoes, marinated fresh mozzarella, and hand-picked basil*

## Cranberry Brie Filo Bundles

*flaky filo pastry filled with brie and cranberry chutney, topped with caramelized walnuts.*

## Portobello Parmesan Quiches

*savory mini quiches with roasted portobello, aged parmesan, and caramelized onion*

## Shrimp Firecrackers

*crispy Asian-style shrimp rolls served with sweet chili dipping sauce*

## Maryland Crab & Shrimp Cakes

*mini Maryland-style cakes with lump crab and shrimp, served with smoked chili remoulade*

## Sesame Shrimp Balls

*crispy shrimp balls infused with sesame and ginger, paired with plum dipping sauce*

## Tuna Avocado Filo Cups

*seared sushi-grade tuna and avocado in a crisp filo shell with sesame dressing*

## Smoked Salmon Latke Bites

*mini sweet potato pancakes topped with smoked salmon and dill mascarpone*

## Smoked Salmon Panini Bites

*open-faced bites of black bread with herb mousse, Persian cucumber, and smoked salmon*

## Chicken Saté Skewers

*grilled chicken breast skewers with a spicy peanut dipping sauce*

## Coconut Chicken Skewers

*served with a cilantro coconut dip*

## Spiced Turkey Meatball Skewers

*golden raisins, pine nuts, and lemon cumin yogurt sauce*

## Beef Tenderloin Crostini

*slices of tenderloin on toasted crostini with whipped Boursin cheese*

## Asian Beef Tartlets

*mini crispy tartlets filled with lime-hoisin filet mignon and a touch of curry coconut cream*

## Beef Empanadas

*sweet and savory spiced beef empanadas served with creamy chimichurri dip*



# PIQUANT

Per Dozen

## DESSERT

### **Bakery Assortment**

*medley of house-baked mini cookies, dessert bars, confections, and fruit tarts*

### **Mini Fruit Tarts**

*delicate tart shells filled with classic crème pâtissière, topped with seasonal fresh fruits*

### **Brownies & Strawberries**

*decadent pairing of rich, house-made fudge brownies and fresh strawberries*

### **Seasonal Berries & Cream**

*assorted seasonal berries served with lightly sweetened whipped cream*

### **Fruit Platter**

*arrangement of hand-selected seasonal and exotic fruits and berries*

### **Chocolate Covered Strawberries – Market Price**

*long-stem California strawberries hand-dipped in semi-sweet Belgian chocolate*

### **Chewy Dark Chocolate Walnut Cookies**

*flourless cookies, rich in dark chocolate and toasted walnuts — naturally decadent with no added fat.*

## DRINKS

### **Limonade**

*a refreshing Middle Eastern classic — freshly squeezed lemon blended with fresh mint, lightly sweetened with organic agave syrup*

### **Hibiscus Elixir**

*bold and vibrant, made with organic dried hibiscus petals, fresh ginger, and lemon, naturally sweetened with organic agave syrup*

### **Strawberry Lemonade**

*sun-ripened strawberries and fresh-squeezed lemon, perfectly balanced with organic agave syrup*

### **Passion Fruit Lemonade**

*tropical passion fruit swirled into fresh lemon juice for a bright, tangy, and invigorating sip*



# PIQUANT

CATERING

## CATERING INQUIRIES & EVENT BOOKINGS

REACH OUT FOR CUSTOMIZED MENUS, TASTINGS, AND PRICING DETAILS

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