

PASCAL FUCHS

Personal Chef

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Cold Hors d'Oeuvres

Watercress, avocado, and asparagus veloute
Fresh goat cheese bruschetta, grilled vegetables, balsamic thyme syrup
Steakhouse beef tenderloin rare on toasts with horseradish cream
Seared tuna and foie gras spring rolls
Marinated mussels in half shells
Curried crab and watermelon
Caprese skewers
Onion, tomato, and parmesan cheese mini tarts
Chilled pistachio crusted duck liver mousse – toasted brioche
Smoked salmon dip and crostinis
Vegetable and fruit ceviche
Asian tuna on sesame rice crackers
Endive spears, dried berries, toasted nuts, wild rice
Hearts of palm on radish coins, shrimp ceviche
White grape, almond, apple gazpacho
Smoked trout mousse on deviled eggs
Mini polenta cakes, slow braised beef/lamb shanks, fig tomato jam
Chilled lobster and apple salad
Greek salad skewers
Seared tuna slices with caper aioli
King crab and shrimp cocktail
Deviled quail eggs, caviar
Watermelon and mozzarella pillows, fleur de sel
Lemon quinoa, smoked salmon, arugula pistou in a glass
Roast turkey, bacon, avocado, blue cheese sandwich
Red pepper and goat cheese tiramisu
Smoked salmon roll ups – Tartare of sea scallops
Chilled watermelon and heirloom tomato soup
Crostinis with ricotta, sautéed mushrooms, caramelized red onions
Grilled vegetable platter – lemon basil mayonnaise
Potato blinis, smoked salmon, crème fraiche
Tomato, basil, and red onion bruschetta
Chilled asparagus, cantaloupe, and Parma ham roll ups
Filo cups with salmon, cracked pepper, and lime
Homemade duck rillettes served in mini jars, caper berry chutney garlic and basil croutons
Corn cakes with Mexican flank steak salad, salsa verde
Assortment of organic vegetables with different dips