

PASCAL FUCHS

Personal Chef

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Cold Hors d'Oeuvres

Angus Beef Tenderloin Crostinis / Horseradish Dressing
Braised Pork Belly/ Garlic Crouton / White Anchovy/American Caviar in Mini Spoons
Gorgonzola/Caramelized Onions/ Mini Potatoes
Beet Tapenade/ Black Olives/ Pecorino
Parma Ham / Mascarpone Sandwich
Pistachio Dusted Foie Gras Mousse / Ligonberry Coulis / Toasted Brioche
Celeriac/ Granny Smith Apple Soup in a Shot Glass/ White Truffle oil
Marinated Mussels/ Capers and Peppers / On a Half Shell
Smoked Trout Mousse / Blinis
Caramelized Onion/ Tomato/ And Parmesan Cheese Mini Tartlets
Homemade Duck Rillettes / Baked Bread
Smoked Salmon Canapes
Tuna Bites On Sesame Rice Crackers
Jumbo Shrimp Rolls or Vegetarian Rolls
Endives/Pears/Blue Cheese/Glazed Walnuts
Smoked Chicken Mousse in Filo Tartlets
Antipasto Skewers
Roasted Red Pepper Hummus/ Toasted Nan
Chive Pancake / Grilled New York Steak
Mini Caprese Skewers
Herb and Garlic Pita Chips, Creamy Dip
Organic Vegetables Fruit Platter/ Yogurt Curry Dip/ Tomato Ranch Dip
Orange Mini Muffins, Cranberry Sauce, Turkey Meat
Mini Quinoa Vegetable Bites
Egg and Bacon Puffs
Mini Shrimp Cocktail
Corn Cups / Seafood Ceviche
Lobster Canapés
Greek Salad Bites
Gingered Chicken Cakes/ Cilantro Lime Dressing
Cured Atlantic Salmon/ Asian Pear/ Lemon Confit
Foie Gras Stuffed Dates/ Fleur De Sel
Deviled Quail Eggs / Caviar
Seared Tuna With Aioli
Savory Chevre Truffles
Roasted Chicken / Tarragon Olive Dressing/ Manchego Cheese/ Baked Baguette Rounds