

PASCAL FUCHS

Personal Chef

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Hot Hors d'Oeuvres

Flank steak chimichurri toasts
Baby baked potatoes and pancetta
Mini Meatball Sandwiches
Blue cheese, mascarpone, and red onion quiches
Grilled asparagus with salt – cured ham
Coco bean veloute, herring emulsion
Salmon, and arugula potato galettes – lemon curry
Pulled pork sliders with coleslaw on brioche buns
Quesadillas triangles with smoky shredded chicken – avocado sour cream
Shrimp cakes – peanut Thai basil sauce
Brie, pears and nuts samosas
Hickory smoked bacon and sea scallops
Lamb or turkey meatballs – coconut milk broth
Sautéed mussels with garlic and herbs
Roquefort and walnut feuilletés
Stilton stuffed mushrooms – Garlic herbed breadcrumbs
Spicy chicken peanut balls
Sesame beef skewers
Grilled mini smoked salmon croque monsieurs
Spicy chicken satay
Grilled swordfish, provencal summer compote
Mini quiche Lorraine
Alsation tartes flambees
Mini ham and cheese pizzas
Shrimp, proscuitto, piment d'Espelettes
Leek, truffle, and manchego tartlets
Mini lamb merguez sandwich, hot sauce
Black truffle bouchees
Citrus marinated chicken with avocado cream
Mini Kobe burgers
Mini pork Souvlakis
Mini Angus beef and foie gras burgers
Baked brie, thyme, and onion marmalade
Grilled beef skewers, cucumber coriander sauce
Roasted lamb chops, coco bean artichoke mousse, pistachio mustard crust
Crispy duck with dates
Truffled popcorn
Chorizo, figs, and olives
Garlic lime shrimp
Game stuffed mushrooms
Pecorino cheese and artichoke rolls
Chicken meatballs – mushroom sauce
Mini crab cakes, mango cilantro chutney
Parma ham, goat cheese, and dates