



## Catering Menu

The following list of Hors d'Ouevres and Platter Presentations are among the most popular items we have provided for our customers' special catered events.

In addition to these, we are pleased to make suggestions for full Luncheon or Dinner Menus, with Buffet or Plated Presentations to suit your event.

Lowville Bistro staff will work to meet your expectations regarding menu choices, type of service, as well as any rentals and catering staff required to suit your preferences and event budget.

We are committed to helping you create an amazing catered event!



# Catering Menu

## Cold Hors d'Oeuvres

### **On Baguette**

- Beef tenderloin with grainy Dijon sauce

### **In Phyllo Cups**

- Asparagus with lemon hollandaise

### **Crepe Cigars**

- Shredded chicken, lemon aioli, papaya chutney & sprouts

### **In Tartlets**

- Chickpeas & asiago
- White bean puree with roasted cherry tomatoes
- Crab and mango with saffron hollandaise
- Goat cheese with diced tomato and basil

### **Assorted Sushi Rolls**

- Minimum 36 pieces

### **Crostini**

- Tapanade & chevre with tomato salsa
- Raspberries & mascarpone
- Braised onions & panchetta

If serving pre dinner, plan for 3-5 pieces per person

If serving at a cocktail party, plan for 10 pieces per person



# Catering Menu

## Hot Hors d'Oeuvres

### **On Melba Toast**

- Scallop with shallot dill butter

### **On Mini Pitas**

- Caramelized onion, gorgonzola & rosemary
- Roasted red pepper & chevre goats cheese
- Pesto, brie & sundried tomato

### **In Croustades**

- Mushroom & leek with roasted garlic aioli

### **Crab Fish Cakes**

- With jalapeno & lime aioli

### **Saté & Skewers**

- Grilled chicken with peanut sauce
- Grilled curried salmon with minted, dill yogurt dip
- Grilled prawns with coriander and lime
- Rosemary skewered scallop with tangy citrus vinaigrette
- Grilled pork & pineapple with honey sesame glaze
- B.B.Q beef teriyaki

### **Potato Blini**

- With smoked salmon, dill & sour cream
- With crispy bacon, chives & sour cream

### **Mushroom Cups**

- With eggplant relish & shaved parmesan
- With oven-dried tomatoes & chevre duxelle

### **Lamb Chops**

- With mint pesto

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If serving at a cocktail party, plan for 10 pieces per person



# Catering Menu

## Cold Platters & Presentations

### **Italian Antipasto Platter**

Italian meats & cheeses, artichoke hearts, grilled vegetables, olives & tomatoes with bocconcini & basil.

*(10 person minimum)*

### **Smoked Salmon Platter**

Served with thin rye toasts, red onion confit, lemon & capers

*(10 person minimum)*

### **Jumbo Prawn Platter**

Marinated in lime & cilantro.

### **Seared Carpaccio of Beef Presentation**

Decorated with watercress, thinly sliced radish, parmesan & caper berries.

Served with creamed horseradish.

### **Black Olive Tapanade**

Goat's cheese, olive oil & rosemary, with baguettes/crackers

### **Garden Vegetable Presentation**

With Dip

### **Seasonal Fresh Fruit Platter**

With Dip

### **Premium Select European & Domestic Cheeses**

Garnished with grapes & seasonal berries, with crackers