

## MOVEABLE FEAST CATERERS ESTIMATE FOR BRIDAL SHOWER

DATE OF ESTIMATE: November 3, 2012

DATE OF EVENT: November 14, 2012

DAY OF EVENT: Saturday

ESTIMATED COUNT: 24 Persons

GUEST ARRIVAL TIME: 4:00pm

### Proposed Menu

*Lemon Cilantro Shrimp Cocktail  
served with a seafood dipping sauce*

*Stuffed Smoked Marlin Rolls  
garnished with black olives, spanish onion & capers*

*Caviar Topped Pastry Cups  
Salmon & Asparagus in shortcrust pastry  
with lemon wine creamy sauce*

*Canapes on Platter \* 1 Costed*  
*1. Scallops with Basil Cream Cheese*  
*2. Smoked Salmon Mousse Rosette*  
*3. Caviar with Leeks & Cream Cheese*

*Thai Pork Rolls  
steamed romaine lettuce stuffed with minced pork,  
lemon grass in a plum sauce  
served with a balsamic vinaigrette reduction*

*Crab Cakes with Pan Seared Scallops*

*Baked Stuffed Mushrooms*

*Mushroom Topped Polenta*

*xx*

*Fruit & Cheese \* dessert not included in costing!*

*Cheese Board*

*Domestic & Imported Cheese with Grapes & Strawberries*

### *ADDITIONAL DISHES TO CONSIDER*

#### *SEAFOOD*

*Seafood Salad served in a Margarita Glass  
(lobster, shrimp & scallops with creamy dressing)*

*Smoked Salmon Parcels  
(bundle tied with chives)*

*Salmon Dip with Crispittas*

*Smoked Salmon Rice Paper Rolls  
with soy ginger dipping sauce*

*Vol au Vents: Curried Crab or Garlic Crab in Cream sauce*

*Mushroom Crowns with Crab*

*Crab Cakes with pan Seared Scallops*

*Scallops Bacon Wrap*

*Skewered Coconut shrimp*

*Grilled Thai-Style Skewered Shrimp*

#### *BEEF, LAMB, PORK*

*Beef Tenderloin Mini Brochette (Rib-eye)*

*Lamb Kebabs with Mint Sauce*

*Japanese Roast Pork in Sake*

### *Chicken*

*Chicken Satay*

*Skewered Coconut Crusted Chicken Tenderloin*

### *Vegetables*

*Roasted Tomatoes & Bell Peppers in Puff Pastry  
with Goat Cheese*

*Hummus with Pita Bread*

*Asparagus & Mushrooms Canapes with Caviar  
Fire Roasted Vegetable Platter with  
Cream Cheese Herb Dip or Roasted Zucchini Dip*