

## Create a Cook Adult Parties Menu

### **France by Land: \$105pp**

Crispy Goat Cheese Salad with Honey Dijon Vinaigrette, Haricot Vert with Herb Butter, Pommes Puree, Pan Seared Rib Eye Steaks with Cognac-Mustard Pan Sauce and for dessert a rich Dark Chocolate Mousse and Palmier.

### **France by Air: \$105pp**

Goat Cheese Mini Puffs, Celeriac Puree with Black Truffle Oil and Wild Mushrooms, Roasted Asparagus with Arugula and Shallot Vinaigrette, Seared Duck Breast with Cherry Sauce and for dessert a Chocolate Soufflé Tart with White Chocolate Sauce and Grand Marnier Cream

### **France by Sea: \$105pp**

Crispy Goat Cheese Salad with Honey Dijon Vinaigrette, Butternut Squash and Cheese Flan, Basque Fish Stew with Cod and Shrimp served with Aioli on Crouton and for dessert a rich Dark Chocolate Mousse and Palmiers.

### **French Country Farmhouse: \$95pp**

Mushroom Vol-Au-Vents with Madeira Cream Sauce, Spinach, Radish and Mint Salad with Shallot Vinaigrette, Green Beans and Zucchini with Sauce Vert, Poulet aux Quarante Gousses d'Ail (Chicken with 40 cloves of garlic) and for dessert a Crunchy Almond Pear Cake with Poire William Cream

### **Mediterranean Delights: \$105pp**

Caramelized Garlic and Balsamic Tart (A puff pastry quiche with goat cheese, Manchego, crème fraîche and garlic poached in balsamic and scented with rosemary), Roasted Eggplant Stuffed with Ground Lamb (or beef) and Pine Nuts served with Yogurt Sauce, Labne with Grapes, Sumac and Endive, Mejadra (Rice and lentils with crispy fried onions), Kunafe (a traditional Levantine dessert of shredded filo dough called kataifi filled with mascarpone and ricotta and sweetened with a syrup of sugar and orange blossom water)

### **Greece: \$95pp**

Spanakopita – light and flaky filo dough filled with spinach, dill, feta and scallion, Moussaka – The Greek version of lasagna! Eggplant, potato and onions are layered with a ground lamb and tomato sauce and it is covered in a sauce of yogurt and cheese and baked, Chicken Souvlaki with Tzatziki Sauce (Cucumber and Yogurt) and Horiataki (Greek Salad) served in warm pita bread, and for dessert Ricotta Loukamades (Greek version of donuts) dipped in thyme scented honey. OPA!

### **Italian Sunday Dinner: \$95pp**

Onion or Mushroom Gratin (winter) Tomato and Ricotta Salata Bruschetta (summer), Shaved Fennel and Arugula Salad, Fresh Egg Pasta, Chicken Saltimbocca and a Hazelnut Praline Semi-Freddo

### **Dinner in the North End: # \$95pp**

Black Truffle Polenta Fries with White Truffle Aioli, Italian Tossed Salad, Spinach and Cheese Cannelloni, Herb Focaccia, Chocolate Dipped Cannoli

### **Vegetarian: # \$95pp**

Hazelnut Profiteroles with Cheese and Grapes, Stuffed Crimini Mushrooms with Sun-Dried Tomatoes and Taleggio Cheese, Herbed Flat Bread with Figs (Apples in Winter), Caramelized Onions, Fontina and Gruyere Cheese, Butternut Squash and Rice Soup with Za'atar Croutons, Caramel Cake with Brown Butter Buttercream Frosting

### **Light and Healthy: \* # \$95pp**

Spicy Coconut Squash Soup, Fresh Spring Rolls with Tamarind Dipping Sauce, Braised Eggplant with Tofu in Garlic Sauce over Rice, Green Bean Stir-Fry with Thai Basil, Dark Chocolate Truffle Tart

### **Tapas and Paella: \$105pp**

Fried Goat Cheese with Honey, Coca de cebolla con pimientos, anchoas y queso Manchego (Catalan flatbread with caramelized onions, piquillo peppers, anchovies and Manchego cheese), Chorizo Stuffed Mushrooms, Paella Valencia, Chocolate Covered Almond Cake

### **Brunch: # \$95pp**

Poached Eggs Florentine with Crispy Prosciutto, Home Fries with Roasted Tomato Aioli, Belgian Waffles with Homemade Cinnamon Butter and Sautéed Cider Apples, Mini Blueberry-Lemon Muffins, Fresh Fruit Salad with honey, Lime and Mint Syrup

### **South of the Border: \$95pp**

Mexican Chopped Salad with Honey-Lime Dressing, Stuffed Poblano Peppers with Cream Cheese Sauce, Chicken Enchiladas, Mexican Rice, Mexican Chocolate Cake with Ancho Chili Whipped Cream

### **Southern Style: \$95pp**

Spicy Stuffed Cremini Mushrooms, Roquefort and Pear Salad with Grapes and Spiced Pecans with Apple-Walnut Vinaigrette, Chicken in a Sherry Cream Sauce with Cheddar-Thyme Biscuits, Caramel Apple Upside Down Spice Cake

### All-American: \$95pp

Baby Greens with Fennel, Blue Cheese, Red Onion with Balsamic Vinaigrette, Bacon wrapped Stuffed Pork Loin with Cider and Applejack Sauce, Sweet Potatoes with Ginger and Apple Cider, Green Beans with Mustard Vinaigrette, Maple Gingerbread Layer Cake with Salted Maple Caramel Sauce

### New England: \$95pp

Belgrade Maine Crab Cakes with Remoulade Sauce, Honey-Roasted Pear Salad with Thyme Verjus Dressing, Sherry Braised Apple Stuffed Chicken Breasts, Cut Green Beans with Rosemary, Scalloped Potatoes, Lemon Cornmeal Cake with Lemon Glaze and Crushed Blueberry Sauce

### Asian Inspired: \$95pp

Thai Lettuce Wraps, Cabbage Salad with Spicy Peanut Dressing, Soy-Marinated Salmon with Steamed Jasmine Rice, Stir Fried Bok Choy with Soy Ginger Sauce, Ma Lai Gao: Steamed orange cake served with Pineapple Ginger Sauce, Shredded Coconut and Crystallized Ginger.

### Indian: \$95pp

Pakora (Vegetable Chickpea Fritters), Chana Masala (Chickpea masala), Saag Paneer, Kashmiri Chicken, Pulao (Basmati Rice scented with bay leaf), Raita (cooling yogurt with fresh herbs), Cilantro- Mint Chutney, Mango Lassi, Malpura (Ricotta pancakes in Cardamom saffron Syrup)

# suitable for vegetarians

\* suitable for vegetarians and vegans

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a Cook