



LUIA'S CATERING

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HORS D'OEUVRES

Miniature Asian Crab Cakes with Wasabi Aioli – topped with cucumber ribbon and pickled ginger

Shrimp Ceviche – with spicy avocado aioli

Duck Sausage Pissaladiere – duck sausage on puff pastry with roasted baby tomato & caramelized onions

Stuffed Jumbo Prawns – with fresh bread crumbs, sautéed mushrooms, fresh herbs and parmesan cheese

Jamaican Spiced Pork Tenderloin Crostini – with fresh mango salsa

Cheddar-Chive Gougeres – filled with chicken, ham or shrimp salad

Savory Peppercorn Madeleine – with smoked salmon & crème fraîche

Beef Tenderloin and Onion Marmalade Crostini

Foie Gras Pate on Brioche Toast – topped with black mission fig jam

Stuffed Mushrooms – with apple smoked bacon and tillamook cheddar

Tandoori Chicken on Pita Crisp – with mango chutney & cilantro

Brie and Morello Cherry Bites – in puff pastry cups topped with toasted pecan and chives

Shrimp Rangoon – with hawaiian sweet and sour sauce

King Alaskan Crab California Roll – with avocado and mango with chipotle aioli

Skewered Caprese Salad – marinated bocconcini & cherry tomato with fresh basil leaf

Pate En Croute – garlic and thyme roasted beef and pork, mushrooms and emmentaler cheese in a flaky butter crust

Thai Chicken Satay – with spicy peanut sauce

Miniature Burgers – creekstone farms ground beef patty in a miniature bun with onion confit and blue cheese

Mediterranean Pizzettas – feta cheese, oregano, baby spinach, kalamata olives and sun-dried tomatoes

Oysters Rockefeller – with baby spinach, sambuca cream sauce, tomato confit and crisp applewood smoked bacon



SALADS

Baby Spinach, Gorgonzola Dolce and Fresh Raspberries – with candied walnuts and balsamic honey vinaigrette

Balsamic Caesar – with shaved parmigiano-reggiano and oven fresh baguette croutons

Mixed Asian Salad with Macadamia Nuts – with crisp sweet red peppers and a creamy ginger & honey dressing

Autumn Salad – romaine, butter and radicchio lettuces, toasted pine nuts, crumbled apricot stilton cheese with pumpkin butter dressing

Mushroom and Endive Salad – with gruyere cheese strips, toasted walnuts and honey dijon dressing

Baby Greens, Fuji Apple and Dried Cherry Salad – with maple dressing and toasted pecans

Poached Pears with Stilton and Belgian Endive – warm stuffed pear with savory pear vinaigrette on mache lettuce and toasted walnuts

Roasted Beet Napoleon – stacked salad with goat cheese, mixed baby lettuces and citrus hazelnut vinaigrette

Field Green Salad - with wildflower honey-blackberry vinaigrette and edible flowers

Farmers Market Salad – fresh peas, tomatoes and romaine lettuce with sliced hard-boiled egg, point reyes blue cheese dressing and chives

SOUP

Cioppino – king crab legs, shrimp, scallops and mussels in a light fennel scented tomato broth

Crab Gazpacho – chilled soup topped with fresh lump crabmeat and baguette croutons

Fresh Salmon Chowder – creamy chowder with baby yukon gold potatoes, baby carrots and fresh dill

Butternut Squash Soup - with cinnamon crème fraîche

Cream of Wild Mushroom – mix of oyster, baby shiitake and cremini mushrooms, topped with crisp parmesan toast

French Onion Soup – with melted gruyere cheese on french bread crouton

Fire Roasted Tomato Bisque – with crème fraîche drizzle and basil chiffonade

Carrot and Ginger Soup – with fresh orange zest

Creamy Asparagus Soup – topped with seared scallop and asparagus tip

POULTRY

Chicken Cordon Bleu – rosemary ham and swiss cheese stuffed in a lightly breaded chicken breast, served with mornay sauce

Chicken Saltimbocca – with fresh sage, prosciutto di Parma and fresh mozzarella cheese

Chicken En Croute – chicken breast, sautéed baby spinach, roasted sweet red peppers and herbed mascarpone cheese in puff pastry

Caramelized Duck Breast - with fresh thyme, wild mushrooms and port demi-glace

Classic Roast Chicken – perfectly roasted whole organic chicken seasoned with kosher salt and freshly ground black pepper, crisp on the outside, moist on the inside served with cranberry chutney

Chicken and Vegetable Pot Pies with Cream Cheese Crust – sun-dried tomatoes, shiitake mushrooms, french green beans with flavorful pieces of thyme-seasoned chicken in cream sauce

Coq au Vin – stewed red wine chicken with mushrooms, fresh herbs, baby yukon potatoes and apple smoked bacon



MEAT

Fillet of Beef in Puff Pastry – with mushroom duxelle and truffled madeira sauce

Zinfandel Braised Short Ribs – with creamy polenta

Grilled New York Strip - with bleu cheese butter

Veal Chops with Ginger, Pear and Pancetta – flambéed with brandy

Veal Medallions with Acorn Squash Bread Pudding – with madeira veal demi-glace

Seared Petite Lamb Chops with Salsa Verde – lemon zest and olive oil marinated lamb chops with green capers, parsley and garlic

Tandoori Lamb Chops – with cilantro mint chutney

Pork en Croute – seared pork tenderloin with tarragon and country dijon mustard wrapped and baked in flaky butter pastry

Gruyere and Mushroom Stuffed Pork Chops – panko crusted frenched pork chops, served with cranberry apple chutney

Grilled Pork Tenderloin with Fig & Balsamic Marinade – with red onion confit

SEAFOOD

Macadamia Nut Crusted Halibut

Filo Wrapped Basil Salmon – on bed of sautéed leeks with buerre blanc sauce

Salmon with Basil Pesto & Polenta Crust –
creamy mascarpone polenta on broiled salmon filet with sauvignon buerre blanc

Seafood Pot Pie with Saffron and Dill – shrimp, scallops and crab in a saffron dill cream sauce topped with puffed pastry

Mussels Mariniere – fresh steamed mussels in butter, garlic, fresh parsley and white wine sauce

Seared Scallops with Ginger Buerre Blanc – with daikon radish sprouts & orange zest

Roasted Wild Gulf Prawns – with lemon, parsley and butter

SIDES

Roasted Garlic and Basil Mashed Potatoes – whipped yukon gold potatoes and sweet roasted garlic drizzled with basil infused oil

Wild Mushroom Risotto – creamy arborio rice with black truffle butter, shallots and assorted fresh wild mushrooms with grated parmigiano reggiano cheese

Roasted Jewel Yams – with caramelized cipollini onions, fresh rosemary and brown sugar balsamic reduction

Roasted Brussels Sprouts with Pancetta – fresh brussel sprouts roasted with olive oil, garlic, thyme and pancetta

Creamy Mascarpone Polenta

Gourmet Macaroni and Cheese – cavatappi pasta with gruyere and extra sharp cheddar topped with sliced vine ripened tomatoes and crisp breadcrumbs

Orzo with Roasted Peppers, Olives, and Goat Cheese

Heirloom Tomatoes & Fresh Corn – with sweet rice wine vinaigrette and chives

Pine Nut Couscous – with gorgonzola and apple smoked bacon

VEGETARIAN

Portobello with Herbed Goat Cheese – with crunchy breadcrumb topping, baked then drizzled with aged balsamic glaze

Eggplant Moussaka – broiled eggplant layered with cinnamon laced tomato sauce, feta cheese and béchamel soufflé

Spinach Chasson – sautéed baby spinach, leeks, artichoke hearts and mushrooms baked in an herbed pastry

Bleu Cheese Stuffed Portobello Mushroom Burgers – on brioche buns with arugula and tomato

Butternut Squash, Apple and Onion Galette –savory tart with stilton

Roasted Butternut Squash Lasagna – fresh spinach pasta, layered with roasted butternut squash, basil béchamel sauce & fresh mozzarella cheese

Potato Strudel with Dill Sauce – yukon gold potatoes, wild mushrooms and herbed goat cheese baked in phyllo

Golden, Crispy Gnocchi with Summer Shell Beans - with chanterelle mushrooms and cherry tomatoes

Roasted Asparagus and Trumpet Mushrooms – with Humboldt Fog goat cheese, lemon zest and fresh parsley



PLATTERS

Salmon Platter with Caper Dressing – oven roasted whole salmon fillet, steamed baby potatoes, avocado, cucumber and red onion drizzled with caper dressing and served with pumpernickel triangles

Seasonal Crudité's Platter - with point Reyes blue cheese dip and sun-dried tomato basil dip

Shellfish Platter – garlic roasted prawns and king alaskan crab legs with cocktail sauce & lemon

Beef Carpaccio Platter – lightly seared thin slices of prime beef tenderloin, drizzled with garlic aioli and capers

Caprese Salad Platter – fresh mozzarella, basil and heirloom tomatoes with basil olive oil and aged balsamic reduction

Antipasto Platter – green and white asparagus wrapped in prosciutto, sweet piquillo peruvian peppers stuffed with cream cheese, almond stuffed olives, marinated mushrooms, served with crusty bread

Charcuterie Platter – assorted french pates and sausages with whole grain mustard and cornichons

Fromage Platter – selection of gourmet cheeses with assorted flatbreads and seasonal fruits



BRUNCH

Quiche Lorraine – classic quiche with smoked bacon and gruyere cheese

Caramelized Onion, Spinach and Blue Cheese Quiche – delicious combination of flavors with roquefort cheese, hint of freshly grated nutmeg

Asparagus and Chevre Tart – creamy goat cheese and asparagus with caramelized onions in a flaky butter crust

Shrimp Quiche – green onions, capers, baby tomatoes, dill, shrimp and emmentaler cheese

Lobster Frittata – with english peas, monterey jack cheese, lemon thyme & chives

Gorgonzola & Sausage Frittata – with potatoes, red bell pepper and fresh basil

Baked Brioche French Toast - with peaches and blueberries or caramelized apples and cranberries

Baked Pancakes – almond scented pancakes with seasonal berries and mascarpone cheese

Miniature Eggs Benedict – sliced asparagus, black forest ham, poached quail egg, lemon hollandaise on baguette slice

Chili Relleno Crepes - with fire roasted green chillies, monterey and cheddar cheese, topped with tomato salsa

Corn Pudding with Cilantro and Chorizo – with fresh sweet corn, scallions and cheddar cheese topped with fresh tomato and jalapeno

Baked Eggs with Caramelized Onions – on brioche toast

Herb de Sonoma Potatoes – roasted baby potatoes with olive oil & fresh herbs

Smoked Salmon Pikelets – miniature pancakes topped with smoked salmon with sour cream, chives, mint and lemon zest

Stilton & Chive Scones – with ham, leek and port figs

Florentine Scones – spinach scones topped with mortadella and artichoke cream

Oven-Puffed Crab and Brie Custards – with fresh dill

Smoked Salmon & Goat Cheese Soufflés – with shallots, fresh dill and chives

Prosciutto with Melon – drizzled with honey and fresh lime juice, fresh cracked pepper



COFFEE & TEA TIME TREATS

Éclairs – filled with bavarian cream and glazed with chocolate ganache

Almond Palmiers – rolled puff pastry filled with almond paste

Cinnamon Rolls – jumbo sized with brown sugar cinnamon filling and cream cheese icing

Polka Dot Cherry Cake – dark morello cherries suspended in a moist lemon vanilla cake, served warm with whipped cream

Wild Blueberry Scones – tender buttermilk & fresh blueberry scones topped with turbinado sugar

Nutella Cheesecake Brownies – layered brownie topped with chocolate hazelnut cheesecake

Lemon Bars – topped with a blackberry & mint sprig

Chocolate Chip Madeleines – classic french cookie with miniature chocolate chips

DESSERTS

Chambord Crème brûlée– served with fresh raspberries and crisp butter cookie

Strawberry Cheesecake – rich cheesecake in graham cracker crust, topped with raspberry syrup glazed fresh strawberries

Chocolate Soufflés – served warm with berries macerated in Grand Marnier liqueur and fresh whipped cream

Apple Crostada – rustic italian tart with granny smith apples baked with cinnamon sugar topping, fresh orange zest, served with soft whipped cream

Kahlua Tiramisu – homemade ladyfingers soaked in kahlua and espresso layered with mascarpone whipped cream and finely shaved chocolate

Caramel Coconut Flan – with tropical orchid garnish

Espresso Panna Cotta - with cocoa whipped cream

Cinnamon Brioche Bread Pudding – drizzled with Lulu truffle honey

Pineapple Upside Down Cake – miniature pineapple rings, jamaican rum, topped with fresh whipped cream



WINE & CHEESE TASTING MENU

St. Andre Triple Cream Brie

wine: Sparkling Rose

accompaniments: fresh strawberries, crisp butter crackers

Humboldt Fog Goat Cheese

wine: Sauvignon Blanc

accompaniments: savory puff pastry twists

Manchego

wine: Rioja

accompaniments: quince paste, toasted Marcona almonds

English Cheddar

wine: Zinfandel

accompaniments: fruit chutney, toast points

Stilton

wine: Tawny Port

accompaniments: honey candied walnuts, dried black mission figs

