

AROMA Catering

By: Jason Rizzuto

IRIS PACKAGE

\$30.00 per person includes:

- 3 hors d'oeuvres to be passed
- 1 salad
- 2 accompaniments
- 1 entrée

-HORS D'OEUVRES-

SELECT 3

CAPRESE CROSTINI

Tomato, basil & mozzarella

MONTRACHET CROSTINI

Pesto, tomato, prosciutto, and chevre

ARTICHOKE & SPINACH MUSHROOMS

A button mushroom stuffed with a blend of Italian cheeses, chopped artichokes, and sautéed spinach

CRAB & SHRIMP MUSHROOMS

A button mushrooms stuffed with a blend of jumbo lump crab, sautéed shrimp, and a creole cream cheese

DUCK NUGGETS

Bite size bacon wrapped duck with pepper jelly sauce

CHAR-GRILLED BEEF SLIDERS

Includes cheddar, bacon & onion jam, and creole mayo

BEEF & CARAMELIZED ONION CANAPÉ

Toasted baguette topped with roast beef, caramelized onions, and horseradish cream

CRAWFISH OR CRAB CAKES

Served with white remoulade

MINI LOUISIANA CRAWFISH PIES

Served with white remoulade

BARBECUE SHRIMP AND GRIT SHOOTER

New Orleans style barbecue shrimp over grits and served in a mini shot glass

COGNAC GLAZED BACON WRAPPED SHRIMP

Applewood smoked bacon wrapped around a jumbo shrimp then glazed with a garlic cognac reduction

HURRICANE SHRIMP

Sweet chili glazed grilled shrimp served with a Caribbean pineapple dipping sauce

-SALADS-

SELECT 1

SUMMER SALAD

Array of mixed greens topped with fresh seasonal berries, bleu cheese, and candied pecans served with our homemade pepper jelly vinaigrette

CAESAR SALAD

With oversized croûtons and grated cheese served with Caesar dressing

TOSSED GREEN SALAD

Chopped green leaf, tomato, cucumber and sweet bell pepper served with your choice of dressing

FALL SALAD

Fresh spinach topped with dried cranberries, candied pecans and crumbled bleu Cheese served with our homemade pepper jelly vinaigrette

- ACCOMPANIMENTS -

SELECT 2

SPINACH AND ARTICHOKE DIP

A blend of Italian cheeses, fresh spinach, and chopped artichokes served with home-made tortilla chips

CRAWFISH CHEESE CAKE

Savory blend of creole spices and cream cheese with crawfish baked with Parmesan crust and topped with white remoulade sauce

IMPORTED AND DOMESTIC CHEESE DISPLAY

Served with gourmet crackers

GRILLED VEGETABLE DISPLAY

Assortment of grilled vegetables served with pesto aioli

PECAN PRALINE BAKED BRIE

Brie en croute with a pecan praline topping garnished with grapes and berries served with gourmet crackers

CRAWFISH BOIL SOUP

CORN AND CRAB BISQUE

SEAFOOD OR CHICKEN AND ANDOUILLE GUMBO

SAVORY POTATOES

Served as your choice of mashed with or without roasted garlic, scalloped, au gratin or rosemary roasted

ROASTED BRUSSELS SPROUTS

With a balsamic glaze Roasted Vegetable Medley asparagus, summer squash, artichoke hearts and mushrooms

WILD RICE PILAF

Coconut Macadamia Nut Rice

CHICKEN AND TASSO PASTA

Grilled chicken and penne pasta tossed in a smoked tasso creole cream sauce

CHICKEN CREOLE PASTA

Grilled chicken and penne pasta tossed in a creole cream sauce

RED BEANS AND RICE

CHICKEN AND SAUSAGE JAMBALAYA

-ENTRÉES-

SELECT 1

GRILLED COFFEE RUBBED TRI TIP ROAST

A blend of espresso bean, brown sugar, coriander, and black pepper rubbed and marinated on a tri-tip roast

HERB ENCRUSTED PRIME RIB

Slow roasted herb encrusted prime rib with a blend of fresh rosemary, thyme, garlic, onions, and basil served with a red wine demi-glace sauce

BACON WRAPPED CRAWFISH STUFFED PORK LOIN

Locally raised pork loin butterflied and stuffed crawfish cornbread dressing wrapped in hickory smoked bacon and then smoked with pecan wood to perfection

TRADITIONAL OVEN ROASTED TURKEY

Smoked or fried

VIRGINIA BAKED HAM

Smoked ham with a pineapple honey brown sugar glaze

CHICKEN BALLOTINE

Chicken breast stuffed with roasted peppers, pesto, artichokes, and mozzarella

CHICKEN ROULADES

Boneless chicken breast stuffed with goat cheese and spinach topped with a white wine, mushroom and shallot sauce served with your choice of pasta, creamy mashed potatoes or rice

CARIBBEAN CHICKEN

Sweet chili glazed grilled chicken served with a Caribbean pineapple dipping sauce