

# AROMA Catering

By: Jason Rizzuto

## ROSE PACKAGE

\$35.00 per person includes:

- 3 hors d'oeuvres to be passed
- fresh fruit display
- 1 salad
- 1 dip or display
- 1 accompaniment
- mixed grill, rolls & butter

# -HORS D'OEUVRES-

## SELECT 3

### VEGETABLE BOUQUET

Cucumber cup, piped herb mousse, and a flowering bouquet of fresh vegetables

### ASSORTED CROSTINI

crispy baguettes topped with your choice of the following:

Caprese~ tomato, basil & mozzarella

Montrachet~ pesto, tomato, prosciutto, and chevre

Olive Tapenade~mixture of chopped olives, and garlic

### STUFFED MUSHROOMS

Filled with choice of one of the following:

Italian Sausage Stuffing,

Artichoke, Spinach, and Ricotta

Crab and Shrimp

### SPINACH AND ARTICHOKE SQUARES

Baked mixture of artichokes, eggs, feta, mozzarella, and cheddar

### CARIBBEAN CHICKEN

Grilled chicken skewer with pineapple salsa

### CHICKEN WINGS

sweet chili, barbecue, buffalo, or teriyaki sauce

### DUCK NUGGETS

bite size bacon wrapped duck with pepper jelly sauce

### BEEF & CARAMELIZED ONION CANAPÉ

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

### CAJUN BEEF ROLLS

Mango pepper marinated beef wrapped around green onions, carrots, & bell peppers

### MINI MUFFALETTAS

### PULLED PORK CRUSADE

# -HORS D'OEUVRES-

## **SUCCULENT GARLIC SHRIMP SATAY**

skewered jumbo prawns marinated in garlic infused oil then baked

## **CRAWFISH OR CRAB CAKES**

## **PROSCIUTTO WRAPPED SCALLOPS OR SHRIMP**

## **SPINACH AND ARTICHOKE SQUARES**

Baked mixture of artichokes, eggs, feta, mozzarella, and cheddar

## **SEARED AHI**

with garlic ginger dipping sauce

## **BARBECUE SHRIMP AND GRITS**

## **OYSTER PATTIES**

## **CRAWFISH POUCHES**

## **PECAN CHICKEN TENDERS**

## **OYSTER ROCKEFELLER**

## **SHRIMP REMOULADE SHOOTERS**

## **COGNAC GLAZED BACON WRAPPED SHRIMP**

## **HURRICANE SHRIMP**

grilled shrimp skewer with a pineapple salsa

# -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

### **ARUGULA SALAD**

Arugula, chevre, pears, and walnuts 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

### **COBB SALAD**

Bed of lettuce topped with avocado, bacon, diced egg, crumbled bleu cheese and tomato served with your choice of dressing

# -DIPS AND DISPLAYS-

## SELECT 1

SPINACH AND ARTICHOKE DIP

CRAWFISH OR CRAB CHEESE CAKE

CRAWFISH OR SHRIMP QUESO

VEGGIE TRAY

IMPORTED AND DOMESTIC CHEESE TRAY

GRILLED VEGGIE TRAY

PECAN PRALINE BAKED BRIE

MEDITERRANEAN PLATTER

# - ACCOMPANIMENTS -

## SELECT 1

### CHICKEN PASTA PRIMAVERA

Grilled chicken with seasonal vegetables in a garlic butter wine sauce over penne pasta

### PENNE GAMBERI

Sautéed shrimp in a tomato basil sauce tossed with penne pasta

### SMOKED SAUSAGE WITH RED BEANS AND RICE

### CHICKEN AND SAUSAGE JAMBALAYA

### CHICKEN AND SAUSAGE GUMBO

### SEAFOOD GUMBO

### SHRIMP CREOLE

### CRAWFISH ETOUFFEE

### MASHED POTATO BAR

### MAC AND CHEESE BAR

### ROASTED RED POTATOES

### VEGETABLE MEDLEY

### CHICKEN AND TASSO PASTA

### SHRIMP OR CHICKEN ALFREDO

### BARBECUED SHRIMP AND GRITS

### CHICKEN, CRAWFISH OR SHRIMP IN A CREOLE CREAM SAUCE

# **- MIXED GRILL -**

CHOOSE UP TO 5 FROM THE FOLLOWING

BEEF FILET

SMOKED BEEF BRISKET

CHICKEN BREAST

DUCK BREAST

HERB ENCRUSTED PORK LOIN

SMOKED TURKEY

SMOKED SALMON

BLACKENED RED FISH

SEAR AHI TUNA

GRILLED SHRIMP

BLACKENED CATFISH

GRILLED VEGETABLES

ANDOUILLE

SMOKED SAUSAGE