

# a moveable feast



“Epicurean Cuisine for Every Occasion”

ph: 207-761-9330

# HORS D'OEUVRES

## SEAFOOD

CRAB & ASIAN PEAR QUESADILLAS.....w/mango dipping sauce

CRAB & RISOTTO CAKES.....w/herb aioli

CURRIED CRAB & MASCARPONE PUFFS

CRAB, SHRIMP & SCALLOPS...Irish cheddar crème in filo dough

CRAB RANGOONS...sesame ginger lime dipping sauce



COCONUT SHRIMP.....w/maple mustard dipping sauce

SHRIMP TEMPURA.....w/suki yaki dipping sauce

SHRIMP PIZZETTES... Rosemary & Feta

CURRIED SHRIMP PETALS.....w/toasted cashews & dried currants atop belgium endive

SHRIMP & LEEK POTSTICKER...w/citrus honey

BUTTERFLIED SHRIMP.....w/champagne burre blanc



SMOKED SALMON SUNBURSTS.....caraway pate choix with smoked salmon mousse

SMOKED SALMON PETALS... herbed cheese, candied lemon zest atop endive spears

SMOKED SALMON & BOURSIN TARTLETT..... w/ european cucumber & candied lemon zest

SMOKED SALMON & WASABI WONTON CHIPS



Additional \$3 per dozen

PETITE GRILLED CHEESE BITES....with lobster crème dipping sauce

SEA SCALLOPS WRAPPED IN APPLEWOOD BACON...w/maple mustard dipping sauce

LOBSTER & MANGO PETELS.....fresh & sweet served atop Belgian endive spears

LOBSTER NEWBERG TARTLETT...a classic served in a buttery filo cup

POTATO LATKE...with crème fraiche and caviar

# BEEF & POULTRY

TANDOORI OR PEANUT CHICKEN SATE.....*w/vindaloo or peanut sauce*  
CHICKEN & LEEK DUMPLINGS...*w/ponzu lime dipping sauce*  
SANTA FE FILO CHICKEN ...*w/ chipotle, cilantro & cheddar*  
CHICKEN SAMOSAS *w/creamy sweet curry dipping sauce*  
CASHEW CRANBERRY CHICKEN SALAD...*atop belgium endive petals*  
CHICKEN WELLINGTON... *wrapped in buttery puff pastry with mushroom duxelle*  
CHICKEN MARSALA POT PIE...*A Moveable Feast's version of this classic*  
CHICKEN & CHIPOTLE EMPANADA... *w/ cilantro pink salsa*



FILET CROSTINI...*w/ caramelized red onions, horseradish aioli atop soft garlic baguette*  
FILET WRAPPED IN BACON...*w/gorgonzola crème dipping sauce*  
CHOPPED SIRLOIN & STILTON WRAPPED IN BACON ...*w/ gorgonzola crème dipping sauce*  
PETITE BEEF WELLINGTON...*w/ wrapped in buttery puff pastry with mushroom duxelle*  
SPICY BEEF EMPANADA...*w/ cilantro pink salsa*  
PETITE BLEU CHEESE BURGERS...*w/truffle catsup*  
ASIAN MEATBALLS WITH SNOW PEA PICKS...*w/sesame ginger dipping sauce*



ASPARAGUS BUNDLES WRAPPED IN PROSCIUTTO...*w/maple mustard dipping sauce*  
CREMINI MUSHROOMS ..... *w/ French brie & fresh fennel sausage*  
CUBAN MONTE CRISTO...*w/ham, swiss cheese & spiced apple butter*  
SALTIMBOCA PALMIERS...*w/prosciutto, sage & swiss cheese*  
ANDOUILLE SAUSAGE EN CROÛTE..... *w/ wrapped in buttery puff pastry*  
PEEKING PORK RAVIOLI.....*w/cranberry duck sauce*

# VEGETABLE & FRUIT

## CROSTINI

*Toasted goat cheese & cranberry chutney  
Black olive tapenade & boursin  
Gorgonzola, caramelized onion & pecan  
Roasted grape, toasted almond & boursin  
Fresh mozzarella, pesto & caprese tomato*

## FILO

*Caramelized onion, walnut & bleu Cheese  
Bleu cheese, cranberry & walnut  
Asian pear, brie & almond  
Bleu cheese, pear & brandy orange sauce  
Feta, sundried tomato & fresh rosemary  
Spinach, lemon & feta  
Ruby beet, chevre & toasted pine nut*

## ENDIVE PETALS

*Shaved beets, mandarin orange & chevre  
Pink grapefruit, chevre & candied pecan  
Fugi apple, creamed bleu cheese & walnut  
Fig, sweet cheese and sugared walnut*

**CHEVRE SOUFFLÉ**...in herbed crust with candied grapes

**VEGETABLE SPRING ROLL**...w/citrus ponzu sauce

**SWEET POTATO WONTON FLOWERS**...w/ crème fraîche & chive

**JAPANESE EGGPLANT WONTONS**....w/ sesame ginger dipping sauce

**RISOTTO & FONTINA ARANCINI**...w/tomato fennel dipping sauce

**BALSAMIC FIG & CHEVRE CANAPÉ**

**BOURSIN, STILTON OR LEEK & FENNEL STUFFED MUSHROOMS**....w/buttery breadcrumb topping

**PAKORA INDIAN FRITTERS**.....w/sweet curry dipping sauce

**VEGETABLE SAMOSA**.....w/sweet curry dipping sauce

**SPINACH & ARTICHOKE DIP**.....served in a crispy pastry crust

**VEGETABLE & CHIPOTLE EMPANADA**....with pink salsa

# PLATTERS

*Serves 15-20 guests*

SMOKED SALMON.....w/*dijon crème fraîche & european cucumber*

SMOKED TROUT PÂTÉ.....w/*cucumbers & water crackers*

SHRIMP COCKTAIL.....75 *pieces of jumbo shrimp w/traditional cocktail sauce*

VEGETARIAN CALIFORNIA ROLLS.....50 *pieces w/pickled ginger, wasabi & edible orchids*

PEEKING PORK RAVIOLI.....50 *pieces served with mango duck sauce*

FRENCH PROVINCIAL TAPENADE.....w/*assorted breads & crackers*

GOURMET CHEESE PLATTER..w/*fruit and assorted crackers*

FRENCH BRIE WHEEL...*served with sliced baguettes*

*Wrapped in buttery puff pastry with seasonal fruits*

*w/caramel brittle & pecans*

*w/ caramelized sherry syrup*

*w/orange marmelade & balsamic drizzle*

DOLCHE GORGONZOLA WHEEL.....w/*toasted walnuts, clover honey & crackers*

TUSCAN ANTIPASTO.....w/*capicola, sopressata, genoa, Italian cheeses & mixed olives*

TUSCAN VEGETABLE ANTIPASTO.....w/*roasted mushrooms, red peppers, pearl onions, zucchini, garlic & olives*

MIDDLE EAST PLATTER.....w/*hummus, olives, marinated feta & pita*

FRESH & BLANCHED CRUDITÉS.....w/*nine herb dip*

HOT CRAB DIP.....w/*assorted crackers & french baguettes*

PROVENCAL OLIVE & SPICED NUT ASSORTMENT

## GOURMET TARTS

*2.25"*

Raspberry Cheese, Lemon, Pecan Fudge, Raspberry Crunch, Hazelnut Ganache, and Turtle Tartlet

## ASSORTED PETIT FOURS

*1"*

Chocolate & Blood Orange Stack, Praline Profiterole, Pistachio Diamond, Praline Nut Peak, Guyanduja Tartlet, Opera, Raspberry, Lemon & Tangerine tartlets

## PREMIER ARTISIAN PASTRIES

*2"*

Chocolate Mousse Tart, Chocolate Hazelnut Square, Gran Marnier Orange Tart, Fresh Raspberry Cream Tart, Caramel Chocolate Tart, Lemon Meringue Tart, White Chocolate Amaretto Truffle

*Ask for a Quote on A Moveable Feast's Chocolate Fountain!*

# FIRST COURSE

Ala Carte

SEARED AHI TUNA-NAPPA FENNEL SLAW  
SCALLOP & LEEKS~STAR ANISE ORANGE SAUCE  
SMOKED SALMON WITH COEURS A LA CRÈME  
POTATO GAULETTES WITH CRAB, SHRIMP & ASPARAGUS  
CALABRES CHEESE SOUFFLÉS~ ENDIVE & ASIAN PEAR  
TORTA DEL CASAR~ WARM SHERRY SYRUP, BALSAMIC FRISSEE  
GRILLED DUCK BREAST~PEARS, STILTON & HONEY  
CINNAMON SPICED RUBBED CHICKEN~KUMQUAT LEMONGRASS DRESSING  
VEAL CANALONI~SCALLION CREPES

## SOUP or SALAD

Ala Carte

FIELD GREENS ~STRAWBERRIES, SCALLIONS & EDIBLE ORCHID  
ASIAN PEAR & AVOCADO SALAD~GARAM MASALA SYRUP  
BABY GREENS ~ CRANBERRIES, MACADAMIA, CHEVRE & AVOCADO  
ROMAINE & ICEBERG~CAPRESE TOMATO, BLEU CHEESE, APPLEWOOD BACON  
FENNEL & ARUGULA~RICOTTA SALATA & LEMON OLIVE OIL VINAIGRETTE  
APPLE, DRIED CHERRY & WALNUT SALAD~MAPLE DRESSING  
BABY SPINACH w/PEARS, PANCETTA & STILTON  
RADICCHIO & SPINACH~VINE TOMATO, BALSAMIC PEARL ONION & CHEVRE  
FARMERS MARKET SALAD~OLIVES & HARI COVERT



TOMATO FENNEL BISQUE ~LEMON FENNEL GREMOLATA  
ROASTED BUTTERNUT SQUASH~CALVADOS & CINNAMON  
AROMATIC CARROT~COCONUT & FRESH GINGER  
LOBSTER BISQUE  
CREAMY ROASTED MUSHROOM~TRUFFLE OIL DRIZZLE  
VENETIAN CHICKEN~ FRESH HERBS & ROMA TOMATO  
CHILLED AVOCADO & ROASTED CORN ~ CILANTRO OIL DRIZZLE~MARTINI GLASS  
CHILLED HEIRLOOM TOMATO GAZPACHO~MARTINI GLASS

# ENTRÉES

*Served A La Carte*

## PAN SEARED CHICKEN OR DUCK BREAST

prepared with your choice of...

Mustard tarragon crème  
Shallots, dried fruits & brandy butter  
Prosciutto, fried sage & asiago  
Rosemary, blackpepper maple sauce  
Mandarin Orange, honey & chipotle

## PEPPER CRUSTED BISTRO FILET

Prepared your style:

horseradish chive crème  
roasted pearl onions and rich beef demi  
Mustard Cognac sauce  
Wild mushroom & merlot reduction

## ROASTED PORK TENDERLOIN

Prepared your style:

Wrapped in prosciutto with fresh rosemary & balsamic pearl onions  
Mustard tarragon sauce & pancetta chips  
Spiced pomegranate sauce

## SHELLFISH

(Market Price)

Shrimp & Scallop Champagne Risotto  
Striped Lobster Ravioli.....w/trebbiano lobster crème sauce  
Steamed Lobster with drawn butter  
Baked Stuffed Lobster with buttered crabmeat stuffing  
Seared Diver Scallops with fried leeks & ginger crème

## SEAFOOD

Pan Seared: Halibut, Swordfish, Haddock, Tuna or Salmon

Prepared your style:

Peach & mango salsa  
Nicoise style  
Cucumber mint riata  
Lemon caper aioli  
Dill & roasted shallot crème

## VEGETARIAN

Roasted Vegetable Wellington~roasted red pepper crème  
Grilled Vegetable & Ricotta Roulade  
Tortellini~caramelized apples,butternut squash and maple stilton crème  
Fried Eggplant Neopolitan

# SIDE DISHES

*A La Carte*

Roasted Spring Asparagus-fresh lemon juice, virgin oil & thyme

Crisp Haricot Verts-toasted pinenuts & brown butter

Sautéed Julienne Vegetables-white wine & herbes de provence

Blanched Brocolini-sage brown butter

Blanched Crisp Broccoli-roasted garlic & citrus ponzu splash

Slow Roasted Plum Tomatoes.....w/sweet balsamic drizzle and fresh herb confetti

Crisp Haricot Verts-roasted garlic sea salt & sweet cream butter

Summer Squash & Zucchini Gratin-buttered panko crust

Oven Roasted Yellow & Red Cherry Tomatoes

Roasted Glazed Pearl Onions ~sweet glazed balsamic & thyme

Stuffed Zucchini-broccoli rabe, roasted garlic and golden raisins

Breaded Eggplant Roulade-ricotta, basil and sundried tomato

Oven Roasted Pears-stilton & honey syrup

Wilted Spinach -evo, garlic & shaved parmesan?

Cheddar, Apple & Smoked Bacon Potato Gratin

Warm New Potatoes.....w/watercress & bleu cheese

Roasted Bliss Potatoes.....w/rosemary, shallots & garlic

Whipped Potatoes.....w/fresh herb infusion

Roasted Butternut Squash Puree.....w/brown butter

Bourbon Sweet Potato Puree.....w/buttered pecans

Rice Pilaf-dried currants & toasted almonds

Rice Pilaf-orange vinaigrette, dried cranberries & scallions

Sautéed Maine Fiddle Heads...*seasonal only*

Sautéed Patty Pan & Starburst Squash...*seasonal only*

Tricolor Five-Cheese Tortellini~ Aglio olio, black pepper romano

# LUNCHEONS

## HOT PASTA

(10 person minimum)

*Made with your choice of bowtie, penne or orzo*

TUSCAN CHICKEN.....w/sun dried tomato, gorgonzola, fresh spinach & toasted pine nuts

GREEK CHICKEN.....w/lemon, feta, arugula, fresh tomato & fresh thyme

SICILIAN CHICKEN.....w/capers, tomatoes, olives & crushed red pepper

CHICKEN MILANESE.....w/fresh pesto, sautéed vegetables, and a touch of cream

CHICKEN CARBONARA.....w/italian ham, parmesan, petite peas & cream

CHICKEN MARSALA...w/ cremini mushrooms in a rich marsala crème sauce

CHICKEN CACCIATORE ~roulade style with marinara and garlic mozzarella

BEEF BOURGUIGNON.... w/rich mushroom & onion demi glaze

BEEF STROGANOFF...seared beef & mushrooms in a tangy sour cream and onion sauce

FLORENTINE SAUSAGE..... w/cannelli beans, broccoli, roasted pepper & garlic

BUTTERNUT SQUASH RAVIOLI...w/maple butter and stilton (additional \$2 pp)

TRADITIONAL LASAGNA SPIRALS... rolled spiral style w/traditional beef marinara, ricotta, parmesan & topped with mozzarella

VEGETARIAN LASAGNA SPIRALS... rolled spiral style w/fire roasted vegetables, ricotta, parmesan & topped with mozzarella

PARISIAN PEAR.....w/fresh pear, danish bleu cheese, toasted pecans

VENETIAN SHRIMP.....w/sun dried tomato, olive, roasted garlic, caramelized onion & parmesan

GREEK SHRIMP SCAMPI.....w/butter, roasted garlic, parsley, feta, lemon, fresh tomato

LOBSTER RAVIOLI... white wine seafood cream sauce (additional \$5 pp)

## LUNCHEON PLATTERS

SLICED PEPPER CRUSTED BISTRO FILET

w/horseradish aioli & sliced baguettes

SLICED BUTTER MAPLE GLAZED TURKEY BREAST

w/cranberry aioli & sliced baguettes

SLICED PEPPER MAPLE GLAZED BLACK FOREST HAM

w/dijon crème fraîche & sliced baguettes

ORANGE THYME PORK TENDERLOIN

W/ Apricot cranberry chutney & sliced Baguettes

FRESH SIDE POACHED SALMON

W/lemon fins, sliced european cucumbers/lemon dill sauce

## PETITE CROISSANT SANDWICHES

-SELECTION-

Black forest ham & Swiss,

Turkey & aged cheddar,

Roast beef & boursin

Chicken, grape & toasted almond

## TEA SANDWICHES

-SELECTION-

Heirloom tomato & basil aioli

European Cucumber & Dill aioli

Watercress & sweet cream butter

Shrimp & tarragon salad

Prosciutto & fig jam

# SWEETS



## 8" CHOCOLATE TORTES

Chocolate.....w/chocolate ganache  
Kahlua .....w/chocolate ganache  
Raspberry Cream.....w/chocolate ganache  
Chocolate Mousse.....w/fresh raspberry  
Chocolate Peanut Butter  
Chocolate Toffee  
Chocolate Mocha

## 8" TORTES

Lemon Berry Trifle  
White Chocolate & Lemon  
Carrot.....w/caramel cream cheese frosting  
Strawberry Angel.....w/fresh whipped cream

## AMAZING PIES

Blueberry  
Mixed Berry  
Peach & Raspberry  
Key Lime  
Oreo Peanut Butter Cup

## SEASONAL PIES

Apple  
Pear & Cranberry  
Pecan  
Pumpkin  
Chocolate Pecan

## CHEESE CAKES

Vanilla Bean  
Key Lime  
Chocolate Espresso  
Turtle  
Black Bottom Banana



## GOURMET TARTS

2.25"

Raspberry Cheese, Lemon, Pecan Fudge, Raspberry Crunch, Hazelnut Ganache, and Turtle Tartlet

## ASSORTED PETIT FOURS

1"

Chocolate & Blood Orange Stack, Praline Profiterole, Pistachio Diamond, Praline Nut Peak,  
Guyanduja Tartlet, Opera, Raspberry, Lemon & Tangerine tartlets

## PREMIER ARTISIAN PASTRIES

2"

Chocolate Mousse Tart, Chocolate Hazelnut Square, Gran Marnier Orange Tart, Fresh Raspberry Cream Tart,  
Caramel Chocolate Tart, Lemon Meringue Tart, White Chocolate Amaretto Truffle

*Ask for a Quote on A Moveable Feast's Chocolate Fountain!*

# BEVERAGES

*Coffee By Design Coffee's*  
Specialty blends designed for A Moveable Feast  
*Regular & Decaf air pot/serves 10*

Tazo Tea Selection(*air pot/serves 8*)

Fresh Sun Tea

Fresh Herbal Sun Tea

Assorted Soda

Tropicana Orange Juice

Chocolate or Vanilla Soy Milk

San Pellegrino Bottled Water

Poland Springs

Poland Springs (Mini)

Poland Springs Sparkling



## ADDITIONAL ITEMS:

Full Event Set Up & Co-ordination

Fully Licensed/Insured Bar Service

Event Chef's

Servers & Bartenders

## TABLE SETTINGS, CHINA, FLATWARE & LINEN

### PAPER PRODUCT SETTINGS

Heavy Duty Black Dinner Plate, Dessert Plate,

Cup, Napkin, "Silver" Plastic Cutlery



A Moveable Feast requires a minimum of 24 hours notice for all orders.

Please review our cancellation policy.

All orders subject to 7% State Sales Tax.

All served events subject to 18% Service Charge

Prices subject to change without notice

ph: 207-761-9330