

# Bittersweet & Cakes Catering

(512)-917-5223

Contact: Laura Eliel

The following is a list of buffet and formal sit down dinner items. I welcome any suggestions or requests you may have for any event. Prices are based on items selected & size of event.

## *Entrees*

### Fish and Seafood

- Cold poached salmon in white wine with dijonaise sauce
- Morroccan spicy fish (tilapia)
- Teriyaki-ginger salmon
- Pesto shrimp
- Panang shrimp
- Steamed mussels in white wine
- Coconut Shrimp
- Cajun crab or salmon cakes served with chili aioli

### Meat & Poultry

- Chicken roulade stuffed with spinach, nuts, & cheese
- Rack of lamb encrusted with goat cheese
- Crusted pork tenderloin with braised apples & brandy cream sauce
- Morroccan chicken with an almond/raisin rice pilaf
- BBQ & grilled meats Texas style
- Jerk chicken & pineapple kabobs
- Panang curry chicken
- Beef or chicken satay
- Lasagna (meat or vegetarian)
- Chicken Alfredo
- Lamb kibbe with a tomato sauce
- Pesto chicken

### Savoury Pies

- Spinach, feta & leek
- Spinach, gruyere & bacon
- Quiche Lorraine (Swiss cheese, ham & tomatoes)
- Mushroom & spinach



## *Salads and Sides*

Harvest salad:

Mixed greens, tart apples, cranberries, cinnamon pecans, red onions, gorgonzola

Summer salad:

Mixed greens, strawberries, cinnamon pecans, goat cheese, red onions, mint

Green mango salad on a bed of baby spinach  
Beet, orange, fennel & mint salad  
Traditional mixed salad  
Caesar salad with homemade croutons  
Endive leaves filled with red cabbage, pineapple salad & topped with avocado mayonnaise  
Cold noodles with sesame sauce  
Green beans in a lemon butter sauce & gorgonzola  
Cauliflower or broccoli au gratin  
Artichoke hearts in a white wine & cream sauce  
Wasabi mashed potatoes  
Grilled asparagus served with Aioli  
Baked asparagus with parmesan cheese  
Blanched asparagus with lemon butter sauce & gorgonzola  
Spicy Mediterranean sliced carrots  
Honey glazed sliced carrots with pecans  
Spicy yam cakes



## *Hors D'oeuvres*

Pastry puffs filled with a choice of:

Whipped potatoes  
Goat cheese  
Spinach

Hoummus with pita triangles & falafel

Brie in croute (with pear-fig jam & cranberries)

Dolmades (stuffed grape leaves)

Eggplant towers (with goat cheese & tomatoes)

Shrimp cocktail

Salmon terrine

Brandied liver paté

Goat cheese & roasted red pepper terrine

Cream cheese pesto balls rolled in cinnamon pecans

Stuffed figs wrapped in prosciutto

Butternut squash coconut curry soup

Gazpacho

Mini croissants stuffed with cold curry chicken salad

Mini cajun crab or salmon cakes served with chili aioli sauce

Portabello mushrooms stuffed with choice of:

Carmelized onions & gorgonzola  
Spicy beef

Beer batter calamari with spicy marinara

Coconut shrimp with pear-fig-lime dipping sauce

## *Desserts*

Macaroon brownies

Lemon pound cake:

Plain

Blueberry

Raspberry

Grand Marnier cake

Pineapple upside-down cake

Chocolate mousse

Cheesecakes (variety)

Banana-chocolate cake

Holiday Fruit Cake (must be ordered min. 6 weeks in advance)

Baklava (traditional & specialty)

Truffles:

Peanut butter

Marzipan

Chocolate

Raspberry

Coffee crunch

Rum

Goat cheese

Ginger, etc.

Coconut-orange bars

Kentucky bourbon balls

Tiramisu

Scarlet empress (with chocolate or raspberry mousse)

Honey cake

Lemon bars

Chocolate-dipped coconut macaroons

Chocolate-dipped strawberries, blueberries, cherries

Bread pudding with brandy sauce

Variety of mini cakes & petit fours

