

# Acute

EVENTS & CATERING

## Menu Suggestions

- Atlantic salmon tartare on toasted brioche
- ◆
- Tiny camembert crisps
- ◆
- Grilled Ahi tuna on ginger rice cakes
- ◆
- Baked goat cheese and potato rounds
- ◆
- Duck confit sandwiches with cabernet pear conserve
- ◆
- Oven roasted tomato, fresh mozzarella and basil crostini
- ◆
- Grilled woodland mushroom and roasted garlic potato canapés
- ◆
- Blue cheese popovers
- ◆
- Skewered tiny crab cakes with chile lime dip
- ◆
- Spinach and sun dried tomato "Purses"
- ◆
- Squash blossom and Texas goat cheese beignets
- ◆
- Smoked pork and golden raisin empanadas
- ◆
- Herb and pepper crusted beef tenderloin canapés
- ◆
- Spicy pecan crusted quail legs
- ◆
- Sesame chicken with dipping sauce
- ◆
- Skewered grilled shrimp stuffed with jalapeño wrapped with bacon
- ◆
- Black bean and spicy shrimp "Purses"
- ◆
- Lump crab, avocado and cilantro tostados
- ◆
- Cold poached jumbo shrimp with Texas cocktail sauce
- ◆
- Wild mushroom tartlettes
- ◆

Roasted scallop and scallion dumpling with plum dipping sauce



Boneless chicken stuffed with jalapeño, breaded and fried



Crispy imperial rolls with spicy dipping sauce



Tiny packages filled with layers of boneless quail and truffles



House cured and smoked salmon and dill on toasted brioche



Wild mushroom and truffle triangles



Chimichurri beef kabobs



Roast quail and chile empanadas

**(Please choose 3 from above hors d'oeuvre list)**

### Appetizers

Pan seared garlic shrimp, root vegetables chiffonade

House terrine of beef and foie gras, parsley vinaigrette

Layers of field mushrooms, calvados and cream, roast tomato glace de viande

Braised confit of Moulard duck, arugula and frisee

Potato crusted ocean grouper, truffle buerre blanc

Mediterranean salmon in phyllo, balsamic glace

Duck confit and foie gras beignets, tomato jus

Layers of crepes, house cured salmon and crème fraîche with chive vinaigrette and caviar

Braids of salmon and sole, tomato buerre blanc

### Soups

Mussel soup with saffron and basil

Caramelized sweet onion and garlic soup, Gruyere rusk

Carrot broth garnished with fresh spinach and toasted caraway

Oxtail consommé, root vegetables and parsley

Pan seared sea scallop in a ginger lemon grass broth, fresh chervil and leeks

Mushroom and mascarpone soup, Madeira and snipped chives

Hot potato leek soup, Pernod and crème fraîche

Acorn squash bisque, crème fraîche and pancetta

### Salads

Field greens, herb vinaigrette

Arugula, frisee and butter lettuce, dried tomato balsamic dressing

Fresh spinach, baby artichokes and roasted peppers tossed with extra virgin olive oil and lemon juice

Julienne of root vegetables in a ginger carrot jus

Hearts of romaine, imported parmesan and fried capers

Salad of exotic lettuces tossed with French beans, sweet purple onions and hazelnuts with a hazelnut vinaigrette

Arugula and field greens tossed with truffle oil, fresh lemon juice and Montrachet cheese

Salad of field greens, hazelnut crusted goat cheese medallion, fresh herb dressing

**Entrees**

Black pepper rubbed quail on grilled polenta, pan roast of baby vegetables

Applewood smoked sea bass with spinach, fava beans and garlic mashed potatoes, lemon thyme buerre blanc

Pan seared colossal garlic shrimp stuffed with lump crab meat plated with wilted greens, parisienne vegetables and cracked grains

Pan seared medallions of milgrain veal, quinoa and sautéed greens

Lacquered breast of Muscovy duck, wild rice and stir-fried broccoli rabe

Oven roasted rack of Axis venison, Wisconsin brie and caramelized autumn vegetables

Rack of prime Australian lamb in a morel crust, vegetables parisienne and sauce Dijonnaise

Coriander cured filet of Atlantic salmon on wasabi mashed potatoes, sauté of baby vegetables

Grilled tournedo of aged Midwestern beef on potato and parsnip galette, fresh spinach and glace de viande finished with Maytag bleu cheese

Escalopes of pork tenderloin, shallot potatoes and exotic mushrooms, Marsala jus

**Desserts**

Layers of white chocolate mousse and macadamia sponge, passion fruit and raspberry coulis

Pear crisp with bitter chocolate sauce and milk chocolate shavings

Dark chocolate Kahlua espresso pave with pistachio anglaise

Dried apricot walnut tarte with amaretto cream

Fresh fruit presented in a macadamia nut tuile, grand Marnier zabaglione

Chocolate crème brûlée infused with fresh raspberry, mixed fruit coulis

Warm semolina cake with sweet cream filling, candied orange zest, sabayon and raspberry