

AVents

Catering  
CONSULTING

# c(re)atering

by Chef David Burke

## BREAKFAST

### The Basic Breakfast

Assortment of mini bagels, muffins & croissants

Cream Cheese:

scallion, strawberry  
vanilla, smoked salmon

Maple Walnut Butter

Coffee, Tea, Assorted Juices

### The DB Breakfast Smorgasbord

Smoked Salmon, Lox, pickled onions and honey mustard

### The DB Famous Popover 'Bennies'

Cheddar Cheese Popovers filled with Canadian bacon & poached eggs, topped with Hollandaise

### French Toast

"The Titanic" Stuffed French Toast served with strawberry consommé and maple syrup

French Toast Sticks

## SANDWICHES/WRAP PLATTERS/SALADS (Great for corporate catering and lunches!)

### Paninis

The Big Pretzel Panini

The "Reuben" Panini

Cubano Panini

Tuna Melt Panini

Grilled Vegetable Panini

### Assorted Cold Sandwiches

Sexed Up Chicken Salad

Smoked Turkey & Brie Baguette

Classic Smoked Salmon

Tuna & Caper

### Wraps

Grilled Chicken & Bacon on a lemon pepper wrap

Smoked Turkey & Swiss with cucumbers and peppadews

Grilled Vegetable & Fresh Mozzarella

Roast Turkey, Guacamole & Tomato

Cobb Salad

### Salads

Classic Caesar

Mixed Greens

Pasta & Tuna Nicoise Salad

Classic Caesar with grilled chicken or smoked salmon

Cobb Salad

Market Salad

Grilled Vegetable & Fresh Mozzarella Salad

Boccacini Salad with watermelon, tomato and basil



\*\*All items are subject to seasonality and availability.

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## Signature Hors D'oeuvres

- Dumplings – Chicken & Jack Cheese or Shrimp & Ginger
- Shrimp Tempura w/ Cumin Citrus Glaze
- Shrimp Cocktail w/ Thai Cocktail Sauce
- Caramelized Onion Flan w/ Kobe Beef Hash
- Asparagus Wrapped Prosciutto
- Tuna Sashimi on Pink Himalayan Rock Salt w/ xo sauce
- Mini Beef Wellington
- Potato Cups w/ cauliflower puree, shallots, peas
- Tuna Tartar on Potato Crisps
- Deviled Quail Eggs
- Tuna Sashimi on Spicy Soba Noodle Rolls w/ wakame
- Mushroom Tartlettes
- Ratatouille Tartlettes w/ goat cheese
- Classic Creekstone Farms Beef Sliders
- Duck Confit & Talleggio Sliders
- Braised Short Ribs & Boursin Cheese w/ quail egg tartlettes
- Ham & Cheese Paninis w/ quail eggs
- Pomme Soufflé w/ Pastrami Salmon and pickled onions
- Red Bliss Potatoes w/ crème fraiche and caviar
- Asian Style Poached Shrimp Skewers
- Chicken Satays
- Yellow Gazpacho Shooters
- Spring Rolls
- Waldorf Salad
- Scallops ceviche
- Scallops warmed with chorizo, peppers and glaçage
- Stuffed artichokes
- Pan seared provolone with oregano, Argentinean style
- Tandoori chicken skewers
- Beef or Chicken satay

- Moroccan spiced lamb satay
- Korean style short rib skewers
- Steak, watermelon and brie skewers
- Pearl mozzarella, tomato and mint skewers

## Chip, Dips and Spreads

- Served with your choice of
- House made potato chips
- Pita Chips
- Assorted crackers
- Assorted breads
- Wonton chip

## Our dips include

- Hummus
- Baba Ghanoush
- Spinach parmesan dip
- Sweet and spicy plum sauce
- Ancho chili black bean and cilantro
- White bean pesto
- Chopped chicken liver salad
- Roasted shallots
- Deviled egg salads
- Tzatziki
- Olive tapenade
- Chorizo manchego fonduta
- Ahi Amarillo mousse



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## LUNCH /DINNER

### Seafood Entrees

Maple mustard glazed salmon  
Herb grilled swordfish  
Mustard crusted tuna  
Grilled tilapia with lemon and herb infused olive oil  
Caper brown butter sautéed tilapia  
Miso glazed sea bass  
Crispy Asian style red snapper  
Pan roasted monk fish  
Pan seared cod  
Cajun corn flake crusted catfish  
Grilled super colossal gulf shrimp  
Grilled shrimp and steak kabobs  
Peal-and-Eat crawfish (seasonal)  
Warm rock shrimp tomato fondue with fresh basil and olives  
DB's signature lobster steak

### Beef Entrees

Spice crusted prime rib  
Grains of paradise grilled flatiron steak, lemon-thyme butter  
Sliced teriyaki style flank steak  
Beef Wellington

### Pork Entrees

Cedar wrapped grilled pork loin  
Pancetta wrapped roasted pork loin  
Stuffed BBQ ribs  
BBQ ribs – baby back

### Veal Entrees

Veal saltimbocca Paillards of veal, stuffed with taleggio and baby spinach  
Stuffed veal chops  
Medallions of veal, sautéed with seasonal mushrooms and wine sauce  
Roasted herb and pancetta wrapped loins of veal  
Herb crusted veal chops

### Lamb Entrees

Herb crusted grilled baby lamb chops  
Mediterranean grilled leg of lamb  
Roasted loin of lamb stuffed with tea-soaked apricots and Chinese pine nuts  
Moroccan glazed lamb kabobs  
Anise braised lamb shank

Fillet mignon  
Grilled marinated skirt steak  
Pot roast style brisket steak  
Millionaire's meat loaf  
Thai beef with green papaya

Chili dusted lemon herb paillards of Pork  
Pulled pork Cuban style  
Mustard crusted pork tenderloin  
BBQ ribs – St. Louis style

### Chicken Entrees

Herb marinated grilled baby chickens  
Stuffed chicken parmesan  
Chicken saltimbocca  
Jalapeno stuffed fried chicken  
Sea-water soaked roast chicken  
Braised chicken with tomato fondue, pancetta, fingerling potatoes  
Crispy Stir Fry General Burke's Chicken  
Grilled chicken with white wine and lemon  
Roasted chicken casserole, oven-dried beef steak tomatoes, feta, basil and olives  
Truffled chicken pot pie

Peppadew pepper steak  
Beef Bourguignon with seared scallops  
Carnegie Deli corned beef  
Carnegie Deli pastrami  
Tournedos of beef with foie gras  
Korean style short ribs  
Dry aged New York strip



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## SIDES

### Potatoes

- Mashed potato bar (with a variety of toppings)
- Herb roasted fingerlings
- Granny Smith potato gratin
- Potato galette
- Truffle and Asiago fries

### Rice and Pastas

- Wild rice salad
- Sausage and shrimp dirty rice
- Saffron rice with lentils and peas
- Duck and lap chung fried rice
- Steam white rice
- Seasonal risotto
- Israelis couscous, sun-dried tomatoes and olives
- Saffron Israelis couscous primavera
- Warm orzo salad with pearl mozzarella, tomato fondue and Prosciutto
- Tzatziki orzo with poached shrimp
- Classic mac 'n cheese gratin
- Three cheese mac 'n cheese with bacon and spring peas
- Herb wrapped lobster mac 'n cheese
- Orchiette with parsley and cheese sausage, sun-dried tomatoes & broccoli-rabe

### Polenta

- Crisp jack cheese polenta
- Soft yellow corn jack cheese polenta
- Soft stone ground white polenta
- Soft stone ground polenta with parmesan and mascarpone

### Vegetables

- Three cheese cream spinach gratin
- Wild mushroom hash with applewood smoked bacon
- Roasted Brussels sprouts with bacon and pearl onions
- Steamed and braised

- Crusted red bliss
- Salty-boiled Maine styled red bliss
- Peruvian purple potato croquettes (seasonal)
- Whipped Idaho with crispy Yukon
- Shrimp homes fries

- Rigatoni with roasted chicken, arugula and capers
- Crispy spinach lasagna
- Truffled mushroom cavatelli
- Fusilli primavera with garlic and oil
- Farfalle with tomato fondue, aged goat cheese
- Garganelli with spicy tuna meatballs, grilled shrimp, prosciutto, olives & tomatoes
- Pumpkin ravioli with sage butter Lobster ravioli with ginger broth
- Orchiette with rock shrimp and spicy tomato
- Penne vodka with grilled salmon
- Bucatini a la amatriciana
- Applewood smoked carbonara
- Beef and veal Bolognese

### Seasonal vegetables prepared....

- Asian stir fry
- Marinated and grilled
- Roasted
- Sautéed with garlic and oil

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### Burke (B)BBQ Options

Choose 3 mains & 3 sides

- Seawater Soaked BBQ Chicken
- Stuffed Fried Chicken w/ Pepperjack Cheese
- Slow Cooked BBQ Turkey Drum Sticks
- BBQ Braised Beef Short Ribs
- BBQ Jumbo Shrimp
- Farm Raised Tempura Catfish

### STATIONS

#### Raw Bar

- Lobster
- Shrimp
- Mussels
- Clams
- Assorted Oysters
- With assorted condiments – mignonette, horseradish, cocktail sauce

#### Vegetarian Station (Choice of 2)

- Vegetable Parfaits
- Vegetable Fried Rice
- Vegetable "Spaghetti"

#### The Famous DB Paint-can Clambake

- Made to order, avail. Only for parties of 12-40 people
- Assorted seafood – lobster, shrimp, mussels, clams, etc.
- Chorizo, Corn, Red Bliss Potatoes, White wine broth

### Burke (B)BBQ Sides

- Jack Cheese & Jalapeno Polenta
- Vermont White Cheddar Mac 'n' Cheese
- Applewood Smoked Baked Beans
- Crispy Mashed Potatoes with shallots
- Grilled Vegetable Skewers
- Tomato, Watermelon Skewers w/ Brie Cheese

#### The Caviar Station

- American Sturgeon Caviar
- Chopped Egg, Onions, Crème Fraiche and Blinis

#### Fish Station (Choice of 2)

- Asian Spiced Seared Tuna w/ Soba Noodle Rolls & Seaweed Salad
- Pastrami Salmon Grilled Cheese
- Yellowfin Sashimi-style Tuna on Pink Himalayan Rock Salt
- Seared Salmon Pinwheels w/ Asparagus Risotto



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## Dumpling & Wonton Station (Choice of 3)

- Shrimp & Ginger Shiitake Dumplings
- BBQ Chicken & Jack Cheese Dumplings
- Vegetable Dumplings
- Egg Rolls/Spring Rolls

## Carving Stations (Choice of 2)

- Steak Sandwich w/ Creekstone Farms Sirloin
- Soy Honey Roast Turkey
- Seawater Soaked Pork Loins
- Prime Rib
- Corned Beef
- Pastrami
- Suckling Pig

## DESSERTS

### Cakes:

Chocolate, Vanilla, Lemon and Carrot  
Nut...  
Hazelnut, Pistachio, Almond

### Fillings

Berry mousse, Fruit, Caramel & Chocolate

### Crème Brûlée

Chocolate  
Vanilla  
Seasonal

### Heidi-made tri-flavored jello...

Vanilla with seasonal fruit flavor

### Panna Cotta

Spumoni, Chocolate, Vanilla, Fruit and Nut  
David Burke's Signature Butterscotch panna  
cotta with curry gelée

### Petit Fours

Fruit tarts  
Mini cakes  
Assorted truffles  
Brownie bars  
Chocolate covered strawberries  
Crème Brûlée  
Pies

### Mini desserts

Jello  
Pana cotta

### Cookies

Chocolate chips  
Oatmeal raisins  
Pecan tea cookies  
Biscotti  
Seven-layer cookies  
Brownies

### Seasonal desserts

Grilled fruit with ice cream...  
Pineapple  
Peach  
Mango  
Banana

### Mini or large cupcakes

Chocolate, Vanilla, Red velvet and Carrot  
Butter cream...  
Chocolate  
Vanilla  
Espresso

### "Box of Desserts"

Customize assorted desserts packaged to-go



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