



Party Platters

Crudite - A colorful assortment of fresh seasonal raw and blanched vegetables with your choice of dip

International Cheese Platter - Variety of 5 cheeses, beautifully decorated with grapes, strawberries and dried apricots

Hummus with Toasted Pita

Antipasto Platter - sliced meats and cheese with artichoke hearts, sundried tomatoes and olives

Sushi Rolls - California, Spicy Tuna and Vegetable Rolls

Pissaladiere - Caramelized Onion Tarte

Brushetta with Party Toast

Caprese Platter - Ripe, red tomatoes, basil, and fresh mozzarella drizzled with olive oil

Grilled Portobello Mushroom - Served with a Balsamic Dipping Sauce

Fresh Fruit Skewers with Honey Yogurt Dipping Sauce

Fresh Fruit Platter - Fruits of the season, sliced and beautifully arranged on a platter.

Nicoise Platter - A beautifully composed platter with tuna, green beans, potatoes, hard boiled eggs, tomatoes, and olives.



Hors d'Oeuvres

- Charissa Seasoned Lamb Burgers with Tzatziki
and Cucumber on Brioche
- Sweet Potato and Apple Pancakes with Creme Fraiche
- Miniature Risotto Cakes
with Arrabiata Sauce (spicy marinara)
- Spinach & Artichoke Stuffed Mushrooms
- Shrimp and Crabmeat Seafood Vol au Vent
- Gougeres with Chicken and Wild Mushroom Bechamel
- Franks en Croute
- Panko Chicken Skewers with Thai Chili Sauce
- Miniature Hot Dogs with Mustard and Sauerkraut
- Miniature Hamburger and Cheeseburger Sliders with Condiments
- Chimichurri marinated Scallops wrapped in Bacon
- Spinach wrapped in Phyllo
- Shrimp and Broccoli Dumplings
- Sesame Chicken Skewers with Sweet & Sour Sauce
- Merguez wrapped in Puff Pastry
- Petite Maryland Style Crabcakes with Tartar Sauce
- Vegetable Dumplings with Ginger Dipping Sauce
- Pesto Toast topped with Roasted Tri-colored Peppers
- Crispy Potato Pancakes with Applesauce
- Grilled Portobello Mushrooms on herb buttered crouton
- Petite Croque Monsieur
- Brushetta a La Promenade
- Peking Duck in a Crispy Wonton Cup with Plum Sauce
- Charred Filet Tenderloin on Garlic Toast
- Roasted New Zealand Rack of Lamb Chops
- Cold Poached Jumbo Shrimp Cocktail
- Miniature French Pizzettes
- Vegetable Cornucopia
- California Rolls



Hors d'Oeuvres

(continued)

Scottish Smoked Salmon on Dark Bread
Pretzel Crusted Chicken Tenders with Honey Mustard
Caprese Skewers
Pulled Pork Sliders
Carrot and Ginger Soup Shots
Broccoli Rabe and Goat Cheese Pizzettes
Oriental Chicken Salad on Rice Crackers
Miniature Veggie Burger Sliders with Garlic Aioli & Arugula
Vegetable Sushi Rolls
Fruit Skewers with Honey Yogurt Dipping Sauce
Smoked Salmon Mousse with Dill in an Endive Leaf
Miniature Fish Tacos with Red Cabbage Slaw and Avocado
Grilled Zucchini and Artichoke Rolls
Brie, Granny Smith Apple & Honey Mustard Grilled Cheese
Dates Stuffed with Goat Cheese
Wrapped with Maple Bacon
Bite-Size Fried Chicken & Waffles
Watermelon, Feta & Mint Skewers
Ratatouille Tartlettes
Bite-Size Brie and Raspberry wrapped in Puff Pastry
Miniature Quiche Lorraine
Miniature Broccoli & Cheddar Quiche
Miniature Roasted Vegetable Quiche
Miniature Gluten Free Crustless Quiche
Assorted Sushi Rolls
Macaroni & Cheese Ball
Cajun Jumbo Shrimp Skewers



Entrées

POULTRY

- Raspberry Chicken Breast
- Scalloped Chicken Breast sautéed with Portobello Mushrooms
and Artichokes in a Rosemary Sauce
- Chicken a l'Orange
- Chicken Breast with Lemon and Capers
- Chicken Putanesca
- Chicken Marsala with with Three Mushrooms
- Chicken Cordon Bleu
- Chicken Breast stuffed with Spinach, Pine Nuts and Wild Mushrooms
in a Pinot Noir Sauce
- Chicken Francaise
- Roasted Long Island Duckling served with a fruit sauce

BEEF, VEAL AND LAMB

- Filet Wellington - Filet Mignon with fois gras and wrapped in puff pastry
- Beef Bourguignon - tender pieces of Beef cooked in a Red Wine Sauce
- Charred Filet Mignon served with a variety of sauces
- Veal Chop served with Wild Mushrooms in a Cognac Sauce
- Marinated Baby New Zealand Rack of Lamb - herb-crusted
and served with a Rosemary Garlic Sauce

PORK

- Loin of Pork topped with Apples and Raisins
and served with a Port Wine Sauce
- Roasted Loin of Pork topped with Spinach and Goat Cheese
and served with a Port Wine Sauce
- Smoked Ham baked with raisins and a honey-mustard fruit glaze



Entrées

SEAFOOD

Scallops - Salmon - Red Snapper - Sole
Maryland Crabcakes - Tuna - Swordfish - Grouper - Tilapia

Cold Poached Salmon - served in its very best form
with a delicious horseradish, cucumber, herb or dill sauce

Pan-seared Fish in white wine topped with Spinach
and sliced Portobello Mushrooms

Fish in a crisp sesame-almond crust
served with a Sweet Red Bell Pepper Sauce

Shrimp Kebobs

Poached Fish served with roasted Peppers,
Sundried Tomatoes, and Grilled Mushrooms

Pan-seared Fish with Roasted Shallots and Chopped Tomatoes,

Fresh Fish served with a Lemon-Chive Sauce

Potato and Herb-cruste Salmon

Seared, peppered Tuna Loin

Seafood Crepes filled with shrimp, bay scallops and crabmeat
served in a Brandy Cream Sauce

Shrimp Scampi prepared with Garlic, Lemon and oil

Chilean Sea Bass with a Miso Glaze

Roasted Chilean Sea Bass topped with a Cilantro Pesto

Grilled Salmon topped with Caramelized Onions, Leeks and Shallots
in a White Wine Sauce

Grilled Salmon stuffed with julienned or roasted Vegetables

Grilled Salmon fused with ginger, sesame and lime juice
served with a variety of salsas:

Pineapple, mango and ginger, tomato,
lime and cilantro, black bean and corn



SALADS

Caesar Salad

Israeli Salad - chopped Tomatoes, Red Onion and Cucumbers

Salade Promenade - Organic greens with Mandarin, Cranberries, goat Cheese, Walnuts and Raspberry Vinaigrette

Tri Color Greens - Arugula, Endive and Radicchio,
tossed with a Balsamic Vinaigrette

Green Bean, Mozzarella and Chopped Tomato Salad

PASTA, GRAINS AND POTATOES

Dutchess Potatoes

Long Grain and Wild Rice Medley

Oven-baked Rosemary Roasted Fingerling Potatoes

Saffron Rice

Quinoa with Sundried Tomatoes and Asparagus Tips

Pasta tossed with chopped Plum Tomatoes, basil, garlic, parsley and olive oil

Pasta tossed with Diced Tomatoes, Spinach, Pine Nuts and Basil

Pasta sautéed with seasonal Roasted Vegetables

Pasta Primavera

Pasta Salad Primavera

Pasta sautéed with Broccoli, Mushrooms, Sundried Tomatoes, garlic and olive oil

Assorted Home-made Ravioli prepared with a variety of sauces and toppings

Fruited Couscous - with Cranberries, Apples, Raisins and Walnuts

VEGETABLES

Roasted and Grilled seasonal Vegetables

Ratatouille

Snow Peas sautéed with Cherry Tomatoes

Fresh String Beans tossed with shallots, pine nuts or almonds

Honey-ginger Glazed Carrots mixed with raisins and walnuts

Tender Steamed Broccoli sautéed with julienne of red peppers

Roasted Tomatoes stuffed with bread crumbs, parsley, herbs and olive oil

Asparagus Spears



Stations

SUSHI BAR:

Assortment of California Rolls, Yellowfin Tuna, Eel Rolls,
Salmon and Vegetable Rolls
Presented with Pickled Ginger, Soy Sauce and Wasabi

TUSCAN STATION:

Penne a laodka; Fusilli Bolognese; Farfalle Primavera
Cured Italian Meats and Cheeses
Marinated Artichokes, Roasted and Grilled Vegetables
Olives, Garlic Bread and Bread Sticks

CHOP SALAD BAR:

Arugula-Endive Salad; Romaine, Baby Spinach
Shredded Carrots, Cucumbers, Tomatoes, Sweet Peppers,
White Beans, Crumbled Bleu Cheese and Feta Cheese,
Mandarin Oranges, Craisins, Croutons,
Grilled Chicken Breasts
Variety of Salad Dressings, Olive Oil and Vinegar

SLIDER BAR:

Seasoned USDA Prime Beef, Turkey and/or Veggie Sliders
Bacon, Lettuce, Tomatoes, Onions and Pickles
Cheddar and Swiss Cheese
All Condiments, Brioche Buns
Himalayan Salted French Fries

FAJITA BAR:

Sliced Grilled Chicken and London Broil
Grated Pepper Jack & Cheddar Cheese
Sauteed Onions and Peppers
Diced Tomatoes and Shredded Lettuce
Sour Cream, Guacamole, Salsa
Black Beans and Spanish Rice



Stations

TACO BAR:

Seasoned USDA Prime Ground Beef
Shredded Lettuce, Diced Tomatoes, Black Olives
Shredded Vermont Cheddar Cheese
Tomato & Cilantro Salsa, Guacamole & Sour Cream
Soft Tortillas & Hard Taco Shells

PEKING DUCK STATION:

Sliced Peking Duck, Scallions, Carrots
Scallion Pancakes, Plum Sauce
Vegetable Lo Mein and Egg Rolls

STEAK BAR

Filet Tenderloin, Boneless Rib Roast, Skirt Steak
Creamed Spinach, Mashed Sweet Potatoes, Yukon Gold Steak Fries
Grilled Asparagus and Portobello Mushrooms
Garlic Bread, All Condiments, Sauces

RAW BAR:

Oysters, Jumbo Shrimp, Little Neck Clams on the Half Shell
Champagne Vinegar Mignonette, Lime Cocktail Sauce
Horseradish, Sliced Lemons & Limes

ANTIPASTO STATION:

Tortellini Pesto
Prosciutto, Saucisson Sec, Capocola
Provolone, Herb-Marinated Bocconcini, Parmigiano-Reggiano
Artichoke Hearts, Roasted Red Peppers, Marinated Olives
Housemade Crostini, Focaccia & Bread Sticks

MEDITERRANEAN STYLE STATION:

Sliced Grilled Chicken Breast with Ratatouille
Feta, Parmigiano-Reggiano, Goat Cheese
Hummus, Babaganoush, Raw Cut Vegetables
Dried Fruit & Nuts, Fruited Couscous
Toasted Pita Points, Herbed Flat Breads
Israeli Salad, Marinated Olives & Stuffed Grape Leaves



Stations

COMFORT FOOD STATION:

Whole Roasted Free Range Turkey with Giblet Gravy & Cranberry Pear Conserve
Charred Filet Tenderloin with Creamy Horseradish Dressing
Mashed Potatoes, Traditional Bread Stuffing
Green Beans Almondine
Garlic Bread, Brioche Rolls & Buttermilk Biscuits

ASIAN FOOD STATION:

Chicken Satay
Vegetable Lo Mein, Shrimp & Broccoli Dumplings
Assorted Sushi Rolls with Pickled Ginger & Wasabi
Crispy Wonton Noodles, Soy Sauce & Duck Sauce

MASHED POTATO BAR:

Yukon Gold Mashed Potatoes and/or Mashed Sweet Potatoes
Shredded Cheddar & Swiss Cheese
Scallions, Chopped Bacon, Diced Tomatoes
Ratatouille, Sour Cream, Butter, Peas & Carrots

CROSTINI BAR:

Sliced Filet Tenderloin, Pork Tenderloin
Scottish Smoked Salmon, Capers, Diced Red Onions
Vermont Cheddar, Triple Creme Brie, Goat Cheese
Quince, Apricot Jam, Whole Grain Mustard
Raw Cut Vegetables, Herb-Marinated Olives, Cornichons
Dried Apricots, Black Mission Figs, Almonds
Housemade Crostinis, Flat Breads & Bread Sticks

SOUTHERN SOUL FOOD STATION:

Southern Fried Chicken, BBQ Pulled Pork Sliders
Housemade Macaroni & Cheese
Corn on the Cob, Collard Greens, Candied Yams
Buttermilk Biscuits, Watermelon Wedges



Desserts

Whether you need a wedding, engagement, birthday or anniversary cake, La Promenade's French bakery will design one you'll be proud and delighted to serve. Our European-style creations include custom cakes, sheet cakes, tiered, and 3D cakes.

Mousse Cakes
Cheesecakes
Traditional French Pastries and Tarts
Croque en Bouche
French Butter Cookies and Brownies
Croissants, Danish, Muffins
Viennese Tables
and much, much more!

OUR PROFESSIONAL STAFF GIVING YOU 200 YEARS OF EXPERIENCE!

Proprietor - Lori Payraudeau
Executive Chef - Gary Varteresian, CIA Graduate
Pastry Chef - Yves Albaret
General Manager - Julian Payraudeau, Johnson and Wales Graduate
Operations Connoisseur - Corey Payraudeau
Catering Concierge - Alex Munn
Sous Chef - Laura Phelan, CIA Graduate
Pastry Assistant - Gaye Rispoli
Kiosk Supervisor - Angella Adams
Retail Manager - Nicole Brown



Notes



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