

KLJ Gourmet presents:

The Ferrari “Fabulous” cocktail reception-

Hors d'Oeuvres:

- Egg & Caviar Canapés
Seasoned hard boiled egg with black caviar
served on a crisp baguette slice rubbed with garlic;
garnished with a fresh tarragon leaf & extra virgin olive oil

- Baby Lamb Chops with Cayenne & Mint Mascarpone Dollop
Marinated, grilled lamb chops served individually with a dollop
of cayenne pepper & fresh mint infused Mascarpone cheese

- Pistachio encrusted Wild Salmon & Tender Nectarines wrapped in Boston Red Leaf
Wild Salmon braised in pomegranate juice, encrusted with pistachios; layered
with fork tender nectarines & fresh dill & spice sour cream;
wrapped in crisp Boston red leaf lettuce

- Terrine de Champagne
Ground sweet sausage & beef, loafed with spices & dry herbs stacked in
puff pastry with champagne, fresh marjoram & herbed goat cheese

- Seafood Stuffed Mushrooms
Marinated, portabella mushroom caps generously filled with delicate seafood stuffing

- Roasted Chicken Tenderloin with Almond Butter on Cinnamon Raisin Ezekiel Crustini
Marinated, chicken tenderloin smeared with raw almond butter atop a
square of cinnamon raisin Ezekiel crustini; endive leaf to garnish

- Curried Shrimp wrapped with Arugula & Prosciutto
Jumbo shrimp marinated in curry & spices sautéed in garlic, shallots & butter;
wrapped with shaved prosciutto and peppery arugula

- Lobster & Spinach Quiche Wedges
Precious lobster meat & baby spinach leaves embedded in a smooth herbed
ricotta cheese quiche

Carving Station:

- Oven Roasted Top Round
Roasted in natural juices with sweet figs, dried herbs & spices

- Oven Roasted Turkey Breast
Roasted in natural juices with fresh sage, parsley, & cranberries

Either served on grilled, French bread points with plum tomatoes,
fresh mozzarella cheese, basil, and 10yr balsamic vinegar