

Samirand Catering

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Twentieth Anniversary Party Menu

August 16, 2009
Philadelphia Garden

Cocktails

Chebeague Cocktail: Strawberry Rhubarb Kir Royale
Prosecco, Strawberry-Rhubarb Compote, Fresh Strawberries

Stationary Hors d'Oeuvres

Martha Hamilton's Famous Library Dip: Roquefort-Walnut Pear Dip w/Endive

JP's Original Warm Artichoke-Poblano-Cheddar Melt with Pita

First Date: Spice Shop Tandoori Grilled Chicken Skewers w/Tikka Masala

Dordogne Pâté de Campagne with Fresh Figs and Apples

Passed Hors d'Oeuvres

Egyptian Lamb Kefta Kabobs w/Mint, Capers & Shallots & Spicy Minted Yogurt

Provençal Seviche Niçoise w/Fresh Tuna, Chopped Capers, Egg, Lemon, Niçoise Olives, Parsley,
Tomato, Anchovy Rouille, Chickpea Socca Crisps

Panzano Pizzetti

w/Rosemary Gorgonzola, Caramelized Fig-Onion Compote, Prosciutto

Ron's French Kisses—Foie Gras, Armanac-Soaked Prunes, Brie, Duck Fat Toasts

Costa Rican Fresh Corn Fritters w/Garden Tomato Salsa, Poblano Crema

Escondito Tapas Bites w/Grilled Chorizo, Manchego, Membrillo, Spanish Olives, Almonds

Mount Airy Mu Shu Duck—Smoked Magret Duck in Curry-Chive Crepes
w/Brussel Sprout & Fresh Plum Slaw, Chinese Plum Sauce

Oyster Bay Po'Boys –Fried Oysters w/Lemony Tartar Sauce, Cole Slaw

SOMETHING SWEET

Chestnut Hill Chocolate Cupcakes w/Mocha Icing
Allen's Lane Lemon Cupcakes w/Berries & Buttercream

