

we are passionate about food!

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EASTERN EUROPEAN ITEMIZED MENU 2024

Khachapuri - \$4.75 each

(10 servings)

Mini Beef Wellingtons - \$3 each

STARTERS

Duck Paté with Baked Pears - \$30.00 (1 lb.) Mini "Oladi" 20 each - \$18.00 | Caviar - \$90.00 (1 lb) Beef Tongue Marinated with Dill & Garlic - \$80.00 (2-2.5lb) Sweet or Savory Brie En Croute creamy brie baked in puff pastry with dried fruit or with assorted olives, sun-dried tomatoes, rosemary - \$50.00 (serves 20) Baked Piroshki beef, mushroom, potato, cabbage - \$4.75 each

> SALADS Beet Salad with Walnuts, Prunes, Garlic, and Mayo - \$50.00 /2 lb Eggplant Caviar sauteed eggplant, bell pepper, tomato, onion, cilantro - \$50.00 /2 lb Eggplant Bites with Cilantro-Garlic Sauce & Pomegranate -\$50.00 /2 lb Fire Roasted Mixed Salad: Eggplant, Bell Pepper, Tomato

Mini Burekas cheese, potato, cheese & spinach - \$20.00 (1 dozen)

Russian Cabbage Pie cabbage, sauteed onions, carrots - \$40.00

Decorated Whole Roasted Salmon (~25 people) -\$250-\$300

Decorated Whole Roasted Sturgeon (12-14 lb) - \$350-\$400

with onion & cilantro - \$50.00 2lb

ENTRÉES

Chicken \$9 (minimum 5 portions (breast +\$1) choose:

or crab \$30.00/1lb (2 lb min.) potato, carrot, eggs, green

Shuba layers of herring, potato, carrot, onion, beets, green

Baby Greens with Pear, Pomegranate, Pecans, Cheese

lemon-thyme dressing on the side - \$45.00 (10 servings)

Baby Greens, Roasted Beets, Almonds, Cranberries, Goat

Cheese balsamic dressing on the side - \$45.00 (10 servings)

onion, pickled cucumber, peas, dressed with mayo

1) Creamy Mushroom Sauce

Olivie (chicken or vegetable) \$50.00 /2 lb

onion, egg, mayo - \$55.00 /2 lb

- 2) Dry Fruit or Pear-Thyme Champagne Sauce
- 3) Morrocan Cumin-Lemon Sauce with Olives

Chicken or Pork Schnitzel - \$9.00 each (5 min)

Chicken "Tabaka" served with special Haute Cuisine tomato sauce - \$15.00 (1 each)

Julienne Chicken with Mushroom \$6.00 (1 each min. 12) Lamb/Chicken Pilaf with Carrot & Onion - \$20.00/\$15.00 (10 min)

Herb Rubbed Roasted Leg of Lamb - \$80.00 (10 servings) Herb Rubbed Rack of Lamb - \$75.00

HC Special Whole Roasted Lamb (~25-30 lb) \$450 served with rice pilaf, roasted tomatoes & HC tomato sauce Kebab: all served with HC special tomato sauce Pork or Chicken - \$25.00 /11b (min 2 lb each) Kebab Lamb or Beef - \$30.00/11b (min 2 lb~5 portions)
Salmon Grilled \$60/ 21b (serves ~8 portions)
Shrimp & Cherry Tomato Skewers marinated with zesty herb aioli - \$5 (each) min.10
Herb Rub Chicken Skewers served with fresh Italian herb sauce-\$7.00 each min.10
New York Steak - \$175.00 (10 portions 6 oz. p/p)
Tri-tip - \$135.00 (10 portions 6 oz portions)
Herb Rub Pork Roast \$75.00 (2-2.5 lbs/ hot or cold)
Grilled Sturgeon Steak - \$100.00/41b (8-10 portions)
Roasted Salmon Fillet - \$100.00 (10 people)

SIDES (10 Servings)

White Rice Pilaf with Dried Fruit - \$45.00 Wild Rice Pilaf with Carrots and Onions - \$45.00 Armenian Rice Pilaf with Toasted Vermicelli -\$45.00 Quinoa Pilaf with Onion & Carrot -\$45.00 Fire Roasted Mixed Vegetables: eggplant, bell pepper, tomato with onion & cilantro - \$50.00 (2 lb min) Roasted Potato with Thyme, Garlic & Paprika or Garlic & Dill - 45.00 Assorted Grilled Vegetables mushrooms, zucchini, bell pepper, onion, asparagus -\$50.00 (2 lb min)

DESSERT

Apple Cinnamon Strudel - \$60.00 (serves up to 15) Napoleon (1 per person) - \$5.00 Napoleon Cake (whole) serves up to 25 people - \$85.00 Rugelach (Apricot, Walnut, Chocolate) - \$25.00 (mix & match/ dozen) **Chocolate Raspberry Mousse Cake \$100.00** 9" round decorated up to 16 servings **Strawberry & Custard Cream Cake \$100.00** 9" round decorated up to 16 servings **Mango Mousse Cake - \$100.00** 9" round decorated up to 16 servings