

# HAUTE CUISINE

We are passionate about food!

(650) 279-8965  
550 E Remington Dr, Sunnyvale, CA, 94087  
info@HauteCuisineCatering.net www.HauteCuisineCatering.net

## ENTRÉES

### CHICKEN

#### **Braised Chicken and Pears (or Peaches)**

*sautéed in a champagne sauce with fresh thyme*

#### **Mediterranean Chicken**

*cherry tomatoes, red & yellow bell pepper, red onion, garlic, olives, capers, oregano, basil, fresh parsley*

#### **Chicken Schnizel**

*pounded thin, coated with breadcrumbs and lightly fried*

#### **Moroccan Chicken with Lemons & Olives**

*cumin, turmeric, parsley*

#### **Chicken Carciofi alla Romana**

*sun-dried tomatoes, artichokes, bell peppers onion, garlic, parsley in a white wine sauce*

#### **Chicken Cacciatore**

*tomatoes, oregano, basil, red & yellow bell pepper, onion, garlic, olives & capers*

#### **Chicken Carbonara**

*with spaghetti in a creamy bacon, cheese and garlic sauce*

#### **Stuffed Chicken Breast** (choose stuffing)

*prosciutto, basil & provolone cheese*

*basil, artichokes, sun dried tomatoes, sauteed onions*

*mushrooms, leeks, basil, Pecorino cheese*

#### **Chicken Marbella**

*marinated with prunes, olives, capers, olive oil, red wine vinegar, white wine,  
bay leaves, garlic and oregano*

#### **Chicken Marsala**

*with creamy mushroom Marsala wine sauce*

#### **Chicken Piccata**

*lemon, capers, parsley in a light white wine sauce*

#### **Spanish Chicken & Sausage Paella**

*saffron, bell peppers, onions, tomatoes, green peas*

#### **Teriyaki Chicken with Pineapple**

#### **Thai Coconut Chicken with Red Curry**

*peanuts, basil, tomatoes, bell peppers*

#### **Chicken Satay with Peanut Sauce**

### LAMB

#### **Herb Rubbed Roasted Leg of Lamb**

*shaved garlic, rosemary, pomegranate seeds*

#### **Moroccan Lamb Tagine with Chickpeas & Dried Apricots**

*aromatic stew spiced with cumin, turmeric and cinnamon*

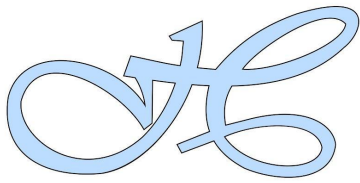
#### **Leg of Lamb Roll**

*stuffed with fresh basil, cilantro, tarragon, roasted bell peppers & spinach*

#### **Herb Crusted Rack of Lamb**

*mint chutney*

#### **Grilled Lamb Kabob with Tzatziki Sauce**



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## BEEF

### **Herb Rubbed Roasted Rib Roast**

*au jus reduction, horseradish cream, spicy herb sauce*

### **Grilled Beef Steak (New York or any) Filet**

*Merlot reduction*

### **Grilled Flank Steak with Asian Marinade**

*ginger, garlic, soy sauce, orange sauce*

### **Beef Brisket with Sherry Sauce**

*slow cooked with tomato, carrot, celery, onion & spices*

### **Filet Mignon**

*Merlot sauce*

### **Herb Rubbed Roasted Tri-Tip**

*au jus reduction & horseradish cream*

### **Herb Crusted Rib Eye Steak**

*Merlot sauce*

### **Braised Tri-Tip with Thyme & Pearl Onions**

*slowly cooked with spices, vegetables & au jus reduction*

### **Braised Tri-Tip with Creamy Mushroom Sauce**

### **Braised Short Ribs with HC Secret Sauce**

### **Beef Bourguignon**

*carrots, onions, mushrooms, bacon, cooked with red wine*

### **Pasta Bolognese**

*ground beef, tomatoes and onions*

### **Pasta Marinara with Meatballs**

### **Beef Lasagna**

*marinara sauce, parmesan, ricotta & mozzarella cheese*

## PORK

### **Pork Schnitzel**

*pounded thin, coated with breadcrumbs and lightly fried*

### **Pork Marsala**

*mushrooms, Marsala wine sauce*

### **Garlic Herb Pork Roast**

## FISH/SHELLFISH

### **Seared Sea Bass, Cod, Salmon (choose 1)**

*Thai chili sauce*

### **Sesame Crusted Seared Tuna**

*served with wasabi sauce*

### **Seared Salmon or Cod**

*tarragon & lemon sauce with capers*

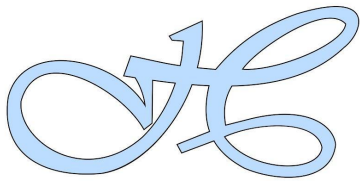
### **Thai Coconut-Curried Salmon with Basil**

### **Grilled Salmon**

*with lemon-caper beurre blanc*

### **Seared Salmon topped with Mango Salsa**

### **Cajun Spice Crusted Salmon**



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## FISH/SHELLFISH (cont'd)

### Roasted Salmon

*topped with crab meat*

**Trout- Armenian Delight** (bone in or fillet, simmered)

*stuffed with tarragon, tomato, onion, bell pepper*

**Traditional Armenian Fish** (baked)

*Trout (or Salmon) fillet stuffed with tarragon presented in lavash pocket*

**Spanish Seafood & Sausage Paella**

*rice, Spanish saffron, bell peppers, onions, tomatoes,  
green peas, shrimp, sausage, calamari, clams, mussels*

**Seafood Cioppino**

*tomato-based seafood stew loaded with shrimp, cod, mussels, and clams*

**Shrimp Scampi**

*shrimp in a garlic butter sauce with lemon and parsley*

**Seafood Medley**

*shrimp, clams, mussels, scallops, capers in a creamy lemon sauce*

**Scallops with Garlic & White Wine Sauce**

**Lobster Tail with Butter Sauce**

**Crab Legs with Lemon & Herb Butter Sauce**

## VEGETARIAN

**Risotto with Asparagus and Peas**

**Coconut Lemongrass Risotto**

**Risotto with Mushroom Trio & Truffle Oil**

**Butternut Squash & Truffle Mushroom Risotto**

**Spanish Vegetarian Saffron Paella**

*with artichoke hearts, zucchini, peas, tomatoes...*

**Vegetarian Lasagna**

*with marinara sauce, parmesan, ricotta & mozzarella cheese*

**Tofu & Tomato Lasagna**

**Pasta Primavera**

*zucchini, bell peppers, tomatoes, fresh basil sauteed with olive oil & garlic, parmesan cheese*

**Pasta Bucatini with Truffles & Shaved Parmesan Cheese**

**Grilled Portobello Mushroom**

*brushed with garlic infused olive oil*

**Eggplant Parmigiana with Parmigiano- Reggiano**

*mozzarella, basil leaf chiffonade & tomato sauce*

**Assorted Roasted Vegetables with Shaved Parmesan**

*bell pepper, asparagus, yams, zucchini, onion*

**Mushroom & Spinach Quiche (crustless)**

**Shitake Mushrooms & Tofu with Hoisin Sauce**

**Tofu Steak with Sesame Seeds & Hoisin Sauce**

**Tofu with Vegan Pesto Sauce**

*garbanzo bean puree, fresh basil, sauteed onion, lemon zest*

**Thai Rice Noodles with Tofu & Cilantro-Chile Sauce**

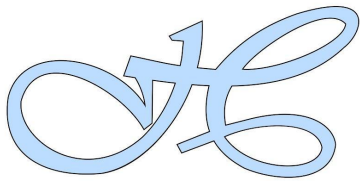
*sautéed bell peppers, broccoli, carrots, sprouts*

**Thai Vegetable & Basil Curry**

*bell peppers, tomatoes, cauliflower, potatoes, carrots, tofu*

**Stuffed Portobello Mushroom**

*artichoke, sun dried tomato, sauteed onion, basil, parmesan*



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## STATIONS

### **Loaded Mashed Potato Bar**

presented in martini glasses

*creamy mashed potatoes with your choice of toppings (choose 6):*

*vegetables: caramelized onions, sauteed mushrooms, steamed broccoli, scallions, diced tomatoes, roasted garlic*

*cheeses: parmesan, sharp cheddar, gorgonzola,*

*meats: applewood smoked bacon, crumbled sausage, beef chili, chopped ham*

*alfredo sauce, artichoke ragout, olive tapenade, sour cream, butter, salsa, hot sauce, gravy*

### **Taco Station**

*Pollo Asado, Carne Asada, Carnitas, Fish*

*served with corn & flour tortilla, Mexican rice accompanied by shredded lettuce, cheese, beans, pico de gallo, jalapenos, cilantro, lime wedges, guacamole, sour cream, red salsa and tortilla chips*

### **Fajita Station**

*Chicken, Beef, Shrimp*

*served with flour tortilla, sauteed onions, red & green bell peppers, Mexican rice and refried beans*

*accompanied by shredded lettuce, cheese, pico de gallo, jalapenos, cilantro, lime & lemon wedges, guacamole, sour cream, red salsa and tortilla chips*

### **Pasta Station**

*spaghetti, penne, tortellini, alfredo & marinara sauces, pesto*

*choose 6 toppings:*

*meatballs, roasted red peppers, chopped fresh and sun dried tomatoes, roasted garlic, black olives, artichoke ragout, sautéed mushrooms, grilled vegetables, sauteed peas, grated parmesan cheese, gorgonzola*

### **Macaroni & Cheese Station**

*green onions, bell peppers, salsa, olives, grated cheese, marinara sauce, chili flakes, hot sauce*

### **Risotto Bar**

presented in martini glasses

*Italian arborio rice simmered with aromatic spices with toppings to include:*

*applewood smoked bacon, grilled mushrooms, sauteed onions, artichoke ragout,*

*roasted garlic, sun dried tomatoes, Parmesan, scallions, sautéed peas*