



# HAUTE CUISINE

We are passionate about food!

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## Itemized Daily Menu 2023

### STARTERS

Duck Paté with Baked Pears - \$30.00 (1 lb.)  
Mini "Oladi" 16 each - \$15.00 | Caviar - \$90.00 (1 lb)  
Beef Tongue Marinated with Dill & Garlic - \$75.00 (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 - \$38.00 (serves 10)*  
Baked Piroshki *beef, mushroom, potato, cabbage - \$4.75 each*

Khachapuri - \$4.75 each  
Mini Burekas *cheese, potato, cheese & spinach - \$20.00 (1 dozen)*  
Mini Beef Wellingtons - \$3 each  
Russian Cabbage Pie *cabbage, sauteed onions, carrots - \$38.00 (10 servings)*  
Decorated Whole Roasted Salmon (~25 people) - \$250-\$300  
Decorated Whole Roasted Sturgeon (12-14 lb) - \$350-\$400

### SALADS

Olivie (chicken or vegetable) \$25.00/1lb (2 lb min)  
or crab \$30.00/1lb (2 lb min.) *potato, carrot, eggs, green onion, pickled cucumber, peas, dressed with mayo*  
Shuba *layers of herring, potato, carrot, onion, beets, green onion, egg, mayo - \$25.00/1lb (2 lb min)*  
Baby Greens with Pear, Pomegranate, Pecans, Cheese *lemon-thyme dressing on the side - \$40.00 (10 servings)*  
Baby Greens, Roasted Beets, Almonds, Cranberries, Goat Cheese *dressing on the side - \$40.00 (10 servings)*

Beet Salad with Walnuts, Prunes, Garlic, and Mayo - \$25.00/1lb (2 lb min.)  
Eggplant Caviar *sauteed eggplant, bell pepper, tomato, onion, cilantro - \$25.00/ 1lb (2 lb min.)*  
Eggplant Bites with Cilantro-Garlic Sauce & Pomegranate - \$25.00/1 lb (2 lb min)  
Fire Roasted Mixed Salad: Eggplant, Bell Pepper, Tomato *with onion & cilantro - \$25.00/1lb (2 lb min)*

### ENTRÉES

Chicken \$9 (minimum 5 portions (breast +\$1) choose:  
1) Creamy Mushroom Sauce  
2) Dry Fruit or Pear-Thyme Champagne Sauce  
3) Moroccan 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 *baked in homemade tarts \$6.00 (1 each min. 12)*  
Lamb/Chicken Pilaf with Carrot & Onion - \$15.00/\$12.00 (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 /1lb (min 2 lb each)  
Kebab Lamb or Beef - \$30.00/1lb (min 2 lb~5 portions)  
Salmon Grilled \$30/ 1lb (4 portions) each portion serves 4  
Shrimp & Cherry Tomato Skewers *marinated with zesty herb aioli - \$4 (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 \$60.00 (2-2.5 lbs/ hot or cold)  
Grilled Sturgeon Steak - \$50.00/1lb (4 portions)  
Roasted Salmon Fillet - \$100.00 / 3 lbs (10 people)

### SIDES (10 Servings)

White Rice Pilaf with Dry Fruit - \$40.00  
Wild Rice Pilaf with Carrots and Onions - \$40.00  
Armenian Rice Pilaf with Toasted Vermicelli - \$40.00  
Quinoa Pilaf with Onion & Carrot - \$40.00  
Fire Roasted Mixed Vegetables: Eggplant, Bell Pepper, Tomato *with onion & cilantro - \$25.00/1 lb (2 lb min)*

Roasted Potato with Thyme, Garlic & Paprika *or Garlic & Dill - 40.00*  
Assorted Grilled Vegetables  
*mushrooms, zucchini, bell pepper, onion, asparagus - \$25.00/1 lb (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 \$80.00  
*9" round decorated up to 16 servings*  
Strawberry & Custard Cream Cake \$80.00  
*9" round decorated up to 16 servings*  
Mango Mousse Cake - \$80.00  
*9" round decorated up to 16 servings*