



we are passionate about food!

www.hautecuisinecatering.net | 550 E. Remington Drive, Sunnyvale CA 94087 | phone 408-685-2058 | info@hautecuisinecatering.net

EASTER TAKEOUT MENU

APPETIZERS

Classic Deviled Eggs (1 dozen)	\$20.00
Gourmet Cheese Board (serves 10)	\$90.00
(serves 20)	\$140.00
Domestic and imported cheeses, fresh and dried fruit, nuts, apricot preserves, crackers & fresh baguette	
Deluxe Charcuterie Board (serves 10)	
(serves 20)	\$150.00
A selection of cured meats, sausages, domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, Dijon mustard, olives, fresh baguette, assorted gourmet crackers and artisan breads	
Baked Brie en Croute (serves 20)	\$50.00
puff pastry stuffed with your choice of	
- mango-apricot chutney	
- olives, sun-dried tomatoes & rosemary	
- brandied mushrooms & onions	
Assorted Puff Pastry Bites (1 dozen)	\$20.00
cheese potato (vegan) spinach & cheese	
Roasted Shrimp Skewers with Grape Tomatoes (1 dozen)	\$60.00
marinated with fresh herbs, garlic and lemon zest	
Georgian Puff Pastry (Khachapuri)	\$4.75 ea.
Stuffed Mushrooms (minimum 1 dozen of each kind)	\$36.00
choice of stuffing: sauteed onion, mushrooms & boursin cheese or creamy truffle risotto	
or sun-dried tomatoes, artichokes, cheese & herbs	
Assorted Seasonal Fresh Fruit & Berry Display (serves 10)	\$50.00

SALADS (10 servings)

Pomegranate, Fresh Pear & Walnut Salad	\$45.00
<i>baby greens, pomegranate arils, pear, goat cheese, toasted walnuts, balsamic vinaigrette on the side</i>	
Organic Sonoma Greens & Roasted Beet Salad	\$45.00
<i>toasted almonds, infused cranberries, goat cheese, lemon-thyme vinaigrette on the side</i>	
Roasted Apple & Toasted Pecan Salad	\$45.00
<i>baby greens, apples, toasted pecans, dried cranberries, crumbled blue cheese, balsamic vinaigrette on the side</i>	
Cranberry Citrus Couscous or Quinoa Salad	\$45.00
<i>with red bell pepper, red onion, parsley, orange chunks & orange zest</i>	

ENTREES

Chicken Marbella (serves 10)	\$90.00
marinated with prunes, olives, capers, olive oil, red wine vinegar, white wine, bay leaves, garlic and oregano	
Apricot-Dijon Glazed Ham with Baked Apples 7 lbs. (serves 15-20)	\$70.00
Herb Rubbed Roasted Tri-Tip (serves 10)	\$135.00
au jus reduction & horseradish cream	
Braised Tri-Tip with Thyme & Pearl Onions (serves 10)	\$135.00
slowly cooked with spices, vegetables & au jus reduction	
Herb Rubbed Pork Roast 2.5 lbs. (serves 10)	\$75.00
Herb Roasted Leg of Lamb (serves 10)	\$80.00
shaved garlic, rosemary, pomegranate seeds	
Herb Rubbed Seared Salmon Fillet (serves 10)	\$100.00

SIDES (10 servings)

Creamy Polenta	\$45.00
Butternut Squash & Leek Gratin	\$50.00
Seasonal Assorted Grilled Vegetables	\$50.00
Creamy Mashed Potatoes	\$45.00
Roasted Potatoes with Thyme & Paprika	\$45.00
Roasted Brussels Sprouts with Shallots & Pecans	\$45.00
Sautéed Green Beans with Toasted Almonds & Dried Cranberries	\$45.00
Roasted Green Beans with Caramelized Onions & Garlic	\$45.00
Wild Rice Pilaf	\$25.00



we are passionate about food!

www.hautecuisinecatering.net | 550 E. Remington Drive, Sunnyvale CA 94087 | phone 408-685-2058 | info@hautecuisinecatering.net

EASTER TAKEOUT MENU

CAKES (16 servings)

\$100.00 each

Strawberry Shortcake

A summer favorite, this vanilla cake has a layer of fresh strawberries that are infused with Grand Marnier and is topped with fluffy whipped cream and fresh strawberries.

Lemon Coconut Cake

Perfect for the summertime, this white cake has lemon curd filling and is decorated with vanilla buttercream frosting and coconut flakes.

Carrot Cake

This dense classic cake is packed with fresh carrots, raisins, nuts and sweetened with fruit juices. A citrus cream cheese icing compliments the rich flavor of this cake.

Chocolate Supreme Cake

Raspberry puree complements the richness of our dark chocolate cake and chocolate mousse, which is topped with chantilly cream rosettes and chocolate plaques.

Chocolate Mousse Cake

A layer of velvety chocolate mousse is placed on top of a chocolate cake base. This cake is then covered with ganache, drizzled with white chocolate.

Boston Cream Pie

Delicately sweet vanilla custard is spread between two layers of soft white cake and topped with dark chocolate ganache.

Cafe Cappuccino

For the coffee lover, this three-layer cake is filled with cappuccino feuilletine mousse and then decorated with a ganache finish.

Mango Mousse

Mango puree and mango chunks intensify the flavor of the mousse between layers of moist vanilla cake. This cake is finished with chantilly cream and ground roasted almonds topped with dollops of mango preserve.

Red Velvet

A popular flavor, this moist red cake is made with buttermilk. It is filled and topped with a cream cheese frosting and sprinkled with red crystal sugar on top.

Raspberry Chocolate Mousse

A layer each of silky chocolate mousse and raspberry mousse in between layers of chocolate cakes. Topped with a thin layer of raspberry jam with whipped cream rosettes and raspberries preserve.