

Party Menu Selections  
for  
MICHELLE's Kitchen

Appetizers:

Hot brie bites

in puff pastry with hot raspberry dipping sauce

Grilled sushi grade tuna

with sesame & a light wasabi crust and soy ginger dipping sauce

Hot cheddar crab dip

with sesame crackers

Stuffed mushroom caps

with Andouille sausage

Steamed shrimp

with homemade cocktail sauce

London broil

on pumpernickel rounds with horseradish mayonnaise

Chicken or beef satay

with peanut sauce

Spanish Cheese platter

With a variety of cheeses, thyme roasted almonds, grapes and a dried fruit garnish

Spanakopita

## Gourmet mini pizza bagels

caramelized onions and goat cheese or artichoke spread with sundried tomato and shaved Parmesan

## Fried duck or turkey wontons

with spicy apricot/mango dipping sauce

## Puff pastry pinwheels

with chicken apple sausage and smoked gouda

## Variety of mini quiches

Lorraine, broccoli & cheddar and crab

## Mini Crab cakes

## Salmon croquettes

with sour cream dill dipping sauce

## Mediterranean lamb meatballs

spiced with cumin and coriander with Tzacki sauce (yogurt dill cucumber sauce)

## Hummus platter

with 2 varieties; roasted garlic & red pepper with curry pita chips

## Fresh fruit platter

seasonal fruit served with a Greek yogurt honey sauce with a touch of cardamom

## Falafel bar

Mini pita, diced cucumbers, tahini. Garlic hummus, traditional harissa hot sauce, and homemade Tzacki

## Cardamom infused apricots

with mascarpone and pistachios

## Beef Empanadas

## Fruit tray

with honey yogurt cardamom dipping sauce

## Savory palmiers

with goat cheese, sun dried tomato and puff pastry

## Tea smoked chicken

flavorful spice rubbed and glazed Asian chicken, diced with green onions and chopped peanuts in a mini lettuce cup with Asian chili sauce

## Mini Prosciutto Sandwiches

smoked gouda, Dijon mustard, and green apple slices on garlic rounds served open face

## Caponata

Mediterranean eggplant and roasted vegetable dip with sweet, spicy and sour accents served with crackers

## Cider glazed pork

medallions of cider glazed pork on rye bread rounds topped with cranberry pear relish

## Marinated vegetable platter

Mushrooms with fresh herbs, asparagus wrapped in prosciutto and red pepper slices wrapped around fresh mozzarella

## Flat Bread

Fig, Gorgonzola, caramelized onion and prosciutto  
Pear, Havarti and pecan

## Pigs in Blankets

Gourmet hotdogs in puffy bread dough sprinkled with caraway seeds and sea salt with a rosemary whole grain mustard sauce

## Blinís

Mini pancakes with smoked salmon, crème fraiche and fresh dill

## Mini Monte Christos

Ham, Havarti, raspberry mustard sauce sandwiches dipped in egg batter and lightly fried

## Mediterranean Shrimp

With Spanish smoked paprika, garlic lemon and butter served with toasted bread rounds for soaking up this delicious sauce

## Vegetable spring rolls

with rice paper with a soy ginger dipping sauce

## Shrimp wrapped bacon with a spicy barbeque sauce

## Entrees:

### Chicken and vegetarian kabobs

### Baked ham

with pineapple and maple glaze

### Orange glazed turkey

with fresh herbs and citrus gravy

### Herb rubbed New York strip roast

### Chicken Chesapeake

Old Bay infused chicken breasts topped with crabmeat

## Roasted duck breast

with raspberry orange sauce

## Teriyaki pork tenderloin

garnished with blanched apple wedges

## Maple glazed salmon with dill

## Sweet and Sassy Barbeque Ribs

fall off the bone tender with just the right balance of smoke, sweetness and kick

## Chicken with asparagus

In a light wine sauce with penne pasta

## Spanish style chicken

with rice and diced Manzanilla olives

## Slider Trio

Roast beef and cheddar, bacon Colby jack and chicken breast, roasted red pepper, cucumber, sprouts, baby spinach and herb goat cheese spread

## Caesar chicken sandwiches

on garlic focaccia with low fat Caesar spread, romaine, red onion, parmesan, and roasted red pepper

## Sliced Brisket

## Fajita Bar

Beef, chicken, sauteed peppers and onions  
homemade guacamole, sour cream, salsa, shredded cheese and flour tortillas

## Side dishes:

Homemade macaroni and cheese

With crunchy bread topping

Baby red potato salad

with scallion, mayonnaise and dijon mustard

Mini egg twist rolls

with whipped herb butter

Potato & fennel au gratin

Broccoli with white sauce

topped with walnut stuffing

Roasted Broccoli

with shaved parmesan, lemon drizzle, and toasted pine nuts

Rice Pilaf

Roasted Asparagus

with mushrooms and crispy shallots

Roasted Fall Vegetable Platter

beets with rosemary, parsnips with dill & butternut squash with nutmeg

Orange cranberry relish

Cardamom pear cranberry sauce

Garlic mashed potatoes

Twice stuffed petite red potatoes

with chives, sour cream and cheddar

## Roasted fingerling potatoes

with garlic and red pepper flakes

## Potato pancakes

with sour cream and citrus or berry fruit compote

## Almond and apricot cous cous

## Cranberry almond quinoa

## Broccoli and Cauliflower Combo

sautéed with bacon, chopped onion and sage

## Roasted brussel sprouts

with a light balsamic glaze sprinkled with pine nuts

## Haricot verts

in a butter sauce with sweet toasted almonds

## Four cheese garlic bread

## Strawberry and baby spinach salad

with a sweet and sour poppyseed dressing

## Field Green salad

Candied pecans, raisins and goat cheese with tarragon vinaigrette

## Greek salad

With feta, pepperoncini and black olives

## Kugel

## Greek string beans

Fresh beans sautéed in olive oil and onion and then stewed in greek oregano and diced tomatoes

## Desserts:

Chocolate mousse

in mini chocolate cups

Crème brulee

Coconut cheesecake

topped with bittersweet chocolate ganache

Black bottoms

Fruit trifle

with homemade vanilla custard and pound cake

Chocolate chocolate chip cake

Homemade peanut butter balls

(dark or milk)

Oatmeal praline cookies

filled with milk chocolate

Butterscotch bread pudding

with rum sauce

Carrot/pineapple cake

with cream cheese frosting

Heart shaped sugar cookies

with raspberry filling

Dark chocolate covered strawberries

with white chocolate accents

Country fruit tart

with puff pastry, pastry cream and apricot glaze

Pumpkin pie with home made whipped cream

Pecan pie

Strawberry banana trifle

Platter of small treats #1

small sticky buns, dark chocolate hazelnut biscotti & almond butter balls

Platter of small treats #2

raspberry shortbread, milk chocolate peanut butterballs & cinnamon twists dipped in chocolate

MICHELLE's Kitchen

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good food. no stress.

