

Casual and Formal Party Menu  
MICHELLE's Kitchen

For Your Casual Get-togethers

**Appetizers**

Hot cheddar crab dip with sesame crackers

Chicken or beef satay with peanut sauce

Gourmet mini pizza bagels with two varieties; caramelized onions and goat cheese or artichoke spread with sundried tomato and shaved Parmesan

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

Marinated vegetable platter

Mini spanakopita – crispy layers of phyllo dough stuffed with a spinach and feta filling

Spanish saffron chicken and rice with mild diced Spanish Manzanilla olives and green peas

Spanish shrimp scampi with smoky paprika served with toasted garlic bread for soaking up the delicious sauce

Spicy gazpacho topped with lump crabmeat in mini bowls

Parmesan ranch fries

Maple bacon, barbeque sauce and sharp cheddar beef sliders and caramelized onion, granny smith apple and brie turkey sliders

Mediterranean lamb meatballs - spiced with cumin and coriander with Tzatziki sauce (yogurt dill cucumber sauce)

**Entrees**

Baked ham with pineapple and maple glaze

Orange glazed turkey with fresh herbs and citrus gravy

Sweet and Sassy Barbeque Ribs - fall off the bone tender with just the right balance of smoke, sweetness and kick

Fusili with homemade chunky marinara sauce

Chicken Tikka Masala made with chicken, cauliflower, and butternut squash in a mild red curry sauce

Chicken Fajitas with all the fixings – grilled onions and peppers, homemade salsa and guacamole

Focaccia sandwiches filled with roasted red pepper, lettuce, cucumber, red onion, and herb goat cheese spread

Focaccia bread with honey turkey, havarti cheese, baby spinach and tomato with rosemary honey mustard

Wrap sandwich made with turkey, Havarti cheese, baby spinach, sundried-tomato pesto, & cucumber

Spinach Wrap sandwich made with roasted red pepper, onion, romaine lettuce, homemade goat cheese spread & sprouts

Mini curry chicken salad sandwiches with red grapes and almonds

BBQ Chicken with a homemade sweet spicy sauce

Homemade tender pulled pork shoulder that has been slow cooked in a homemade BBQ sauce served with rolls

Mini ham and cheddar sandwiches with lettuce and tomato -condiments on the side

### **Side Dishes**

Potato & fennel au gratin

Roasted Fall Vegetable Platter - beets with rosemary, parsnips with dill & butternut squash with nutmeg

Orange cranberry relish

Cardamom pear cranberry sauce

Garlic mashed potatoes

Cold orzo pasta salad with pesto, feta, cucumber, and grape tomatoes

Roasted broccoli with shaved Parmesan, lemon zest & pine nuts

Mini egg twist rolls & homemade whipped herb butter

Field green salad with goat cheese, raisins, candied pecans with tart cranberry vinaigrette

Greek salad with marinated chicken slices, tomato, Feta cheese, cucumber, olives, red onion, peperoncini and topped with a homemade Greek Feta dressing

Greek string beans- stewed fresh green beans with Greek oregano, olive oil and sautéed onions

Caesar salad with romaine lettuce, homemade dressing, and garlic croutons

Garlic bread

Coconut Rice

Curried Cauliflower with a mild yellow curry sauce with chickpeas, coconut milk and toasted sliced almonds

Mexican rice with fire roasted diced tomatoes and chipotle peppers

Spicy Mexican black beans

Spinach salad with strawberries, red onion, feta, and sweet and sour poppy seed vinaigrette

Mini ravioli pasta salad with asparagus and tossed with a sundried tomato vinaigrette  
Black bean confetti salad with corn, multi-colored peppers and cilantro  
Asian slaw with snow pea pods, grated carrot and sesame ginger vinaigrette  
Maple baked beans with bacon  
Macaroni with 3 cheeses  
Curry potato salad with sliced almond and crunchy celery  
Shrimp salad with Old Bay served with rye bread  
German Potato Salad

### **Desserts**

Black bottoms  
Fruit trifle  
with homemade vanilla custard and pound cake  
Chocolate chocolate chip cake  
Country fruit tart with puff pastry, pastry cream and apricot glaze  
Pumpkin pie with home made whipped cream  
Pecan pie  
Carrot/pineapple cake with cream cheese frosting  
Heart shaped sugar cookies with raspberry filling

## **For A Formal Soiree**

### **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  
Stuffed mushroom caps with Andouille sausage  
Steamed shrimp with homemade cocktail sauce  
London broil on pumpernickel rounds with horseradish mayonnaise  
caramelized onions and goat cheese or artichoke spread with sundried tomato and shaved Parmesan  
Fried duck wontons with spicy apricot/mango dipping sauce  
Grilled asparagus wrapped in prosciutto  
Broccoli and cheddar quiche squares  
Puff pastry pinwheels with chicken apple sausage and smoked gouda  
Variety of mini quiches Lorraine, broccoli & cheddar and crab  
Salmon croquettes with sour cream dill dipping sauce

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

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

Shrimp wrapped in bacon with a spicy apricot barbeque sauce

Crab ring – warm crab dip with old bay, shredded Swiss cheese and scallions wrapped in a flakey golden crust

Triangles of Manchego cheese with honeyed strawberries sprinkled with crushed pistachios & thyme roasted almonds

Roasted butternut squash soup with curry and granny smith apples, garnished with pepitas (pumpkin seeds)

Homemade blini's (mini crepes) with crème fraiche, smoked salmon and dill

Savory & sweet palmiers blanched cinnamon pears and mango chutney

## **Entrees**

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

Homemade spicy crab soup with fresh vegetables

Herb rubbed New York strip roast

Penne tossed with grated Parmesan, broccoli, and chicken in a light white wine sauce garnished with fresh basil

Teriyaki pork tenderloin garnished with blanched apple wedges

## **Side dishes**

Broccoli with white sauce topped with walnut stuffing

Roasted Asparagus with mushrooms and crispy shallots

Twice stuffed petite red potatoes with chives, sour cream and cheddar

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  
Re-stuffed baked potatoes with Gruyere cheese and truffle oil  
Roasted asparagus with lemon zest, pine nuts, and shaved Parmigiano-Reggiano  
Arugula salad with grapefruit segments, glazed almonds, dried cherries and champagne vinaigrette  
Lentil salad with thyme and lemon zest  
Spicy vegetable soup  
Couscous salad with curry, apricots, and pine nuts  
Spinach salad with strawberries, red onion, feta, and sweet and sour poppy seed vinaigrette  
Artichoke and sundried tomato pasta salad

### **Desserts**

Chocolate mousse in mini chocolate cups  
Crème Brule  
Coconut cheesecake topped with bittersweet chocolate ganache  
Homemade peanut butter balls (dark or milk)  
Oatmeal praline cookies filled with milk chocolate  
Butterscotch bread pudding with rum sauce  
Dark chocolate covered strawberries with white chocolate accents  
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  
Peaches poached in red wine, cinnamon and brandy served with a Spanish almond cookie flavored with orange zest  
Tray of homemade chocolates – chocolate toffee crackers, dark chocolate peanut butter balls, chocolate covered dried apricots with a chopped almond garnish

**MICHELLE's Kitchen**

**Michelle Sapp P**

**410-720-3728 cell**

**410-715-8715 home**

**[michelles-kitchen.com](http://michelles-kitchen.com)**

**[michelle@michelles-kitchen.com](mailto:michelle@michelles-kitchen.com)**