



Luxe Holiday Cocktail Party for 25 people

DRINKS

-SPARKLING WATER, ALCOHOL, AND SOFT DRINKS PROVIDED BY CLIENT-
BESPOKE HOLIDAY COCKTAIL

OR

SIGNATURE PUNCH WITH WINTER FRUIT & FLOWER ICE RING:

PROSECCO PUNCH

with ginger liqueur, pomegranate juice and fruit

OR

APPLE-RUM PUNCH

with sparkling cider, spices, apple slices, and herbs

OR

WARM SPICED VIN BRULEE'

STATIONARY HORS D'OEUVRES

CHOOSE 3

BAKED BRIE IN CRUST

with nuts, dried fruits, honey drizzle, and accompanying breads

CAVIAR AND ITS TRADITIONAL ACCOMPANIMENTS

chopped egg whites and yolks, red onion, chives, sour cream, toast points (+ potato chips)

COLORFUL CRUDITE WITH SAFFRON AIOLI

Winter and baby veggies

SALMO TURKISH WALNUT-RED PEPPER DIP WITH POMEGRANATE

pita chips

MIXED SALUMI

with parmesan-herb cheese twists

OYSTERS ON THE HALF SHELL

with mignonette and lemon

EGGPLANT CAPONATA

Sicilian sweet-and-sour ratatouille, crostini

PASSED HORS D'OEUVRES

{CHOOSE 6}

COLD/ROOM TEMP:

THAI RED CURRY OR TRUFFLED DEVILED EGGS

SALMON OR TUNA TARTARE CUPLETS

CHICKEN LIVER PATE'

with port-shallot jam on baguette crisps

FIRE ROASTED RED PEPPER SOUP CUPLETS

with pecorino crouton

CELERIAC SOUP SHOTS

with maple-sherry gastrique

LOBSTER SUMMER ROLLS

tamari-nuoc mam dip

CRAB AND AVOCADO SALAD CUPLETS

SLICED SEARED LONDON BROIL

on garlic toast with chimichurri sauce

ROASTED BRUSSELS SPROUT, GLAZED CIPOLLINI ONION, AND PANCETTA SKEWERS

MIXED SEAFOOD CEVICHE WITH PASSION FRUIT

BEET TARTARE

Trout row, baguette, citrus dust

CROSTINI WITH RICOTTA, FIG JAM, AND PROSCIUTTO

WARM:

BABY CRABCAKES

SUPPLI' AL TELEFONO

Tomato risotto balls with mozzarella center

CHICKPEA FRITTERS

with yogurt drizzle and pomegranate

MINI BOWLS OF PASTA AGLIO-OLIO-PEPERONCINO

LAMB CHOPS SCOTTADITO

Roman herb and mustard crust

MISO-GLAZED SCALLOPS

With brown sugar bacon

SHRIMP PIRI-PIRI

Fiery herb-laced marinade

POTATO LATKES

with smoked salmon, creme fraiche, and dill (*caviar can be added)

SWEET POTATO LATKES

with chipotle sour cream and wasabi caviar

ASIAN GINGER-HOISIN-GLAZED (PORK) MEATBALLS

VEAL AND RICOTTA MEATBALLS IN TOMATO SAUCE

SWEET ENDINGS

CHOOSE 3

ASSORTED HOLIDAY COOKIES/BISCOTTI

DEEP CHOCOLATE BROWNIES

MINI SHOTS OF SPIKED HOT CHOCOLATE

with marshmallow and whipped cream

PISTACHIO-CRANBERRY BRITTLE

CHOCOLATE MINI-CUPCAKES WITH PEPPERMINT BUTTERCREAM

candy cane crumble

POMEGRANATE CREAM-FILLED MINI MERINGUES

APPLE PIE TURNOVERS WITH SALTED CARAMEL DIP

MINI RICOTTA "CANNOLI" TARTS

fabulous food

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