

# Dinner Party Menu

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## NJ Dinner Party Menus

Our dinner parties are the perfect way to relax at home and enjoy outstanding, creative food and extraordinary service that your guests will be raving about. We take pride in giving you the best seasonal, local and handcrafted foods that are second to none. Leave it all in our hands and we promise you an exceptional evening that you never thought possible in your own home. 4 course dinner parties start at \$59, excluding service and gratuity. Call for a customized menu and quote today. Pricing reflects market costs and menu selection.



## Salads

*Arugula, watermelon, feta cheese, pine nuts, rice wine vinaigrette*

*Baby spinach, peppadews, manchego, crispy pancetta, olives, sherry vinaigrette*

*Baby greens, warm goat cheese, dried cranberries, maple pecans, white balsamic vinaigrette*

*Bibb lettuce, hazelnuts, gorgonzola, grape tomatoes, sweet onion, poached garlic vinaigrette*

*Romaine, lemon Caesar dressing, parmesan, marinated tomatoes, smoked paprika naan crostini*



*Arugula, oranges, shaved fennel, sweet onion, chevre crostini, citrus pink peppercorn vinaigrette*

*Baby greens, port wine poached pears, goat cheese, chili spiced pecans, mango vinaigrette*

*Arugula, radicchio, roasted corn, applewood bacon, manchego, crispy potatoes, Dijon vinaigrette*

*Mixed greens, shaved fennel and zucchini, pine nuts, mint, feta cheese, preserved lemon vinaigrette*

*Grilled asparagus, pickled beets, white beans, parmesan frico, pancetta vinaigrette*



## Passed Hors D'ouevres

*Lump crabcakes, mango ginger relish*

*Thai chicken satay, lemongrass peanut sauce*

*Seared beef tenderloin on crisp potato, onion jam, horseradish aioli*

*Arepas, garlic shrimp, chipotle aioli and tomatillo relish*

*Peppercorn seared tuna on wonton chip, mirin soy glaze, wasabi aioli*

*Smoked salmon with dill mustard and crispy capers on cucumber*

*Fennel seared tuna, butter beans, roasted tomatoes, arugula, saffron aioli*

*Filet mignon skewer, Yukon gold potato, grilled scallion, Peter Luger sauce*

*Pulled pork or short rib taco, pineapple jalapeno slaw, avocado*

*Fish tacos, cilantro lime slaw, radish, chipotle sauce*

*Proscuitto wrapped figs, goat cheese and honey(seasonal)*

*Chicken empanadas with mango lime mojo*

*Curry fried oysters, kimchee slaw, creamy spicy sauce*

*Mini chorizo “Cubans” with manchego and fig mustard  
Warm goat cheese, roasted garlic, grape tomato and rosemary flatbread  
Shrimp po boy sliders, arugula, marinated tomato, lemon basil aioli  
Lobster bisque shooters with chive cream  
Lamb kefta with feta salsa verde  
Merlot braised short ribs on creamy parsnips, white truffle oil  
New Orleans BBQ shrimp on cheddar grits  
Wild mushroom and leek risotto cakes, truffle pea puree  
Lobster salad with creamy spicy sauce, papaya, cucumber, curry oil  
Sweet chili glazed sea scallops  
Peking duck ravioli, hoisin, cucumber  
Tuna ceviche, coconut milk, ginger, chilis, lime, crispy plantains  
Edamame dumplings, truffle soy sauce  
Moroccan lamb chops, preserved lemon basil chutney  
Mushrooms stuffed with broccoli rabe, sweet fennel sausage and Locatelli  
Argentinean beef skewers, chimichurri sauce  
Thai shrimp on lemongrass, coconut jalapeno sauce  
Vegetable samosas, green chutney  
Pancetta and corn risotto spoons, roasted grape tomatoes*

## Appetizers

*Proscuitto wrapped shrimp, sage brown butter, balsamic fig glaze, amaretti dust  
Pad Thai noodles, shitakes, asparagus, peanuts, sprouts  
Seared sea scallops, roasted corn pancetta risotto cake, sweet pea truffle sauce, parmesan frico  
Maine lobster “brulee”, truffle mashed potatoes, crispy potato, asparagus, lobster sauce  
Jumbo lump crabcakes, avocado corn relish, chipotle aioli  
Fennel and peppercorn seared tuna, butter beans, wilted arugula, roasted tomatoes, aged sherry vinaigrette  
Parpadelle pasta, veal and pork bolognese, pancetta, white wine pecorino and thyme  
Potato ravioli, duck confit, wild mushrooms, brown butter sage sauce, amaretti cookie  
Smoke salmon and crepe napoleon, asparagus, pickled onion, capers  
Gemelli pasta, braised leeks, mascarpone, porcini, sweet peas, reggiano  
5 spice seared tuna, green tea soba noodles, mango chili lime dressing  
Pan roasted sea scallops with wild mushroom, pancetta and asparagus risotto  
Tandoori Prawns, Sweet and Sour Chick Peas “Khatta Channa”, Mint Chutney  
Tuna tartar, cucumber, avocado, sesame, seaweed salad, ginger soy, curry oil  
Crispy duck breast, French lentils, applewood bacon, Dijon vinaigrette  
Short rib ravioli, melted leeks, mascarpone, shiitake mushrooms, truffle oil  
Littleneck clams with homemade chorizo, roasted poblano and corn broth  
Honduran tuna ceviche, coconut milk, ginger, chilis, lime, served in a coconut with crispy plantains  
Arepas, garlic lime shrimp, tomatillo relish, chipotle crema*

## Entrees

*Bouillabase with fresh seafood, shrimp, fennel, saffron, crostini with rouille  
Grilled skirt steak, chimichurri sauce, tostones, black beans, avocado  
Pan roasted snapper and shrimp “mojo de ajo”, toasted garlic, lime and cilantro, pumpkin rice  
Fennel and peppercorn seared tuna, butter beans, wilted arugula, roasted tomatoes, aged sherry vinaigrette  
Porchetta with rosemary and sage, fennel slaw, reggiano corn polenta, garlicky greens  
Miso glazed sea bass, baby bok choy, coconut ginger basmati rice*

*Jasmine rice crusted black bass, miso lemongrass broth, edamame, soba noodles*  
*Red snapper, saffron braised fennel, oven roasted tomatoes, fingerling potatoes, basil nage*  
*Grilled and sliced NY Sirloin, rosemary lemon oil, parmesan potato cake*  
*Cedar grilled salmon, pickled beets, roasted asparagus, smoked paprika new potatoes, crispy onions*  
*Spice rubbed pulled pork, cinnamon jus, corn souffle, crispy leeks*  
*Merlot braised boneless beef short ribs, creamy parsnip puree, truffle essence*  
*Cocoa espresso rubbed beef tenderloin, poblano corn gravy*  
*Pancetta wrapped grouper, corn sauce, crispy basil*  
*Adobo pork tenderloin, charred pineapple and rum relish*  
*Almond crusted mahi mahi, mango ginger relish, coconut basmati rice*  
*Crabmeat crusted grouper, wild mushrooms, asparagus, roasted shallots*  
*Macadamia crusted grouper, vanilla rum butter, chipotle sweet potato puree*  
*Ricotta stuffed chicken breast, corn polenta, garlic braised escarole, roasted tomatoes*  
*Beef tenderloin with gulf shrimp, roasted garlic butter, merlot thyme sauce*  
*Adobo mahi mahi wrapped in banana leaf, Cuban black bean sauce, charred scallion salsa*  
*Dijon and rosemary lamb chops, smoked tomato mint jus, rosti potatoes*  
*Porkloin stuffed with poached pears, proscuitto and basil*  
*Tapenade crusted NY striploin, shiitake merlot jus, goat cheese mashed potatoes*  
*Fennel and leek roasted sea bass with parmesan panko bread crumbs and tomato jus*  
*Horseradish crusted salmon, lemon dill aioli, smoked paprika roasted potatoes*

## Desserts

*Coconut tres leches, berry relish, tangerine syrup*  
*Rum raisin bread pudding, caramelized bananas, bourbon caramel*  
*Individual chocolate molten lava cakes, basil whipped cream, fresh berries*  
*Bittersweet chocolate ice cream sundae, bergamot olive oil, maldon sea salt, mascarpone cream*  
*Raspberry chocolate truffle cake, pistachio mousse, candied ginger*  
*Warm sticky toffee cake, Maldon sea salt, orange whipped mascarpone*  
*Mascarpone crepes cake, red wine poached cherries, shaved chocolate, basil syrup*  
*Warm almond financiers, poached pear ginger chutney*  
*White chocolate raspberry crème brûlée*  
*Cinnamon wonton baskets, strawberry basil salad, shaved white chocolate*  
*Warm peach and blueberry cobbler, vanilla bean ice cream*  
*Raspberry and vanilla bean crème brûlée, pistachio cookie*

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