



## Full Micro Party Menus: Perfect for Small Gathering.

***Our Artisanal Homemade Hors D'oeuvres  
Taste the Difference!***

***Our Abbreviated "Pandemic" Hors D'oeuvres and Canapes***

### **Cold**

***Some can be assembled in our kitchen by a chef prior to delivery  
Beautifully arranged on ours, yours, or a disposable platter.***

***There is a 2 Dozen Minimum for each item selected***

	<b><i>Price/dozen</i></b>
<i>Bamboo Skewer Caprice, Grape Tomatoes, Bocconcini, Fig Glaze</i>	\$30
<i>Seared Mushroom Shiitake, Kiwi, Balsamic Fig Glaze</i>	\$30
<i>Bruschetta Brustolina, Tomato Confit and Fresh Mozzarella</i>	\$30
<i>Smoked Salmon Dilled Crepe, Lemon Caper Cream</i>	\$36
<i>Asparagus Wrapped in Parma Prosciutto, Shaved Asiago</i>	\$42
<i>Smoked Trout Canapé, Green Goddess Dressing</i>	\$44
<i>Filet Mignon Canape, Port Shallots, Horseradish Dressing</i>	\$48
<i>Tuna Au Poivre on Crispy Wonton, Mango, Wasabi Dressing</i>	\$48
<i>Lump Crabmeat Salad on Endive Spears</i>	\$52
<i>Lobster Salad Canape on European Cucumber</i>	\$56

### **Hot**

*Easy to warm aluminum tins*

*(Most take 10-15 to warm at 325 Degrees)*

***There is a 2 Dozen Minimum for each item selected***

	<b><i>Price/dozen</i></b>
<i>Potato and Wild Mushroom Pastry Bourekas</i>	\$30
<i>Risotto Parmesan Fritters with Roasted Vegetable Dip</i>	\$30
<i>Grilled Quesadillas, Huitlacoche, Monterey Jack-Cheddar</i>	\$30
<i>Those "Knockwurst" Franks in Blanket, Dijon</i>	\$30
<i>Chicken and Mozzarella Sausage Encrute, Maple Dijon</i>	\$30
<i>Skewered Jerk Chicken, Pineapple Rum Glaze</i>	\$32
<i>Cremini Mushroom filled with Focaccia and Chevre</i>	\$32
<i>Bacon Wrapped Grissini, Coated with Caramelized Brown Sugar</i>	\$34
<i>Alaskan Salmon Cakes, Brioche Lemon Caper Aioli</i>	\$36
<i>Sirloin Sliders, Monterey Jack, Pickle, Special Sauce</i>	\$40
<i>Pulled Chicken and Belgium Waffles, Maple Sirachi Syrup</i>	\$42
<i>Skewered Flank steak with Satay and Sesame Seeds</i>	\$42
<i>Coconut Shrimp and Pineapple, Pena Colada Dressing</i>	\$44
<i>Maryland Crab Cakes with Wasabi Aioli Dressing</i>	\$52

# ***Silver Spoon Catering***

***200 East Main Street, Mount Kisco, NY 10549 (914) 241-0955***

## ***Artistically Arranged Platters (Serves 12)***

### ***Farmers Market, Dips & Spreads \$84***

*Elaborate Raw Crudit  in Wicker Baskets Lined with Overflowing Edible Greens,  
Beautifully Garnished with Flowering Vegetables and Homemade Dips*

### ***Baked Brie with Caramelized Apples \$96***

*Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry  
Arranged with Colorful Grapes, Crackers and Flatbreads*

### ***International and/or Domestic Cheese Board Starts at \$130***

*A selection of International & soft cheeses  
including Brie, Chevre, Smoked Gouda, Cheddar  
Grapes, Crackers & Baguette, and Flatbread*

### ***Pate Maison and Artisan Breads Starts at 160***

*Terrine of Seasonal Vegetables, Duet of Saucisson, Pate de Provence,  
Cracked Pecorino Romano, Country Tuscan and Herbed Focaccia Breads,*

### ***Anti-Pasto Display \$140***

*Fresh Buffalo Mozzarella, Aged Salami, Capicola,  
Marinated Portobello Mushrooms, Pepperoncini Peppers, Artisan Breads*

### ***South of the Border \$110***

*Heaping Platter of Tortilla Chips Smothered with a Blend of Cheeses topped with  
Guacamole, Sour Cream, Salsa, Bean Dip, Tomatoes, Olives,*

### ***House Cured and Fish Smokehouse Market Price***

*Norwegian & Scottish Smoked Salmons, Gravlox, Smoked Sable,  
Capers, Herbed Cream Cheese, Chopped Red Onion, Artisan Breads*

### ***Warm Ratatouille Parmesan Dip with Braised Leeks \$110***

*Flatbreads, Crackers, Sliced Baguette*

### ***Mediterranean Eastern Plate \$120***

*Falafel Balls, Toasted Pita, Roasted Garlic Hummus, Greek Olives,*

### ***Hand Rolled Flaky Phyllo Strudels \$160***

*Wild Mushroom, Curried Walnut Chicken, Spinach & Feta,*

# Silver Spoon Catering

## The Main Course (Serves 10)

### **Chicken**

**\$180**

*Chicken Basilica Francaise, Lemon Caper Sauce*  
*Chicken Dijonaise, Wild Mushrooms and Roasted Shallots*  
*Summer Tex-Mex Chicken, Pica di Gallo, and Guacamole*  
*Citrus Marinated Chicken, Cumin and Fresh Cilantro*  
*Chicken Breast with Pistachio Crust, Cumin-Coconut Sauce*  
*Chicken Mediterranean with Artichokes, Pesto, and Sundried Tomatoes*  
*Grilled Chicken, Artichokes and Spanish Caper Sauce*  
*Chicken Dijonaise, Wild Mushrooms and Roasted Shallots*  
*Chicken Tagine with Lemon Confit, Shallots, and Honey*  
*Chicken Piccata, White Wine and Rosemary-Caper Sauce*  
*Grilled Chicken, our signature Berry and Tequila BBQ Dressing*  
*Lemon Chicken Marbella with Olives, Capers, and Dried Fruits*  
**Skewered Chicken Kabob Styles**  
*Moroccan (Coriander, Cumin, and Turmeric)*  
*Tuscany (Red Wine, Garlic, Shallots)*  
*Tuscan Style (Basil, Olives, Lemon)*  
*Shanghai (Orange-Ginger-Scallion)*

### **Fish/Seafood**

**\$260**

*Whole Sides of Atlantic Salmon: Poached or Grilled*  
*Beautifully presented: Green Goddess Cucumber Dill Dressing*  
*Halibut, Cod, Tuna, Red Snapper, Sole*                      *Based on market Price*  
*Tuscan Style (Basil, Garlic, Lemon)*  
*Moroccan (Coriander, Cumin, and Turmeric)*  
*Marseille (White Wine, Garlic, Shallots)*  
*Dijonaise (Dill, Lemon Honey, Dijon)*  
*Shanghai (Orange-Ginger-Teriyaki)*  
*Malaysian (Lemongrass, Ginger, Garlic)*  
*Tagine (Thyme, Vermouth, Cumin, Cardamom, Saffron)*  
*Citrus Herbed Baked with Lemon and Mandarin Orange*  
*Francaise with Basil and Lemon Caper Sauce*  
*Grilled with Orange Balsamic Sauce and Herbs*  
*Grilled with a Warm Honey-Almond Glaze*  
*Seared with Citrus and Pistachio or Almond Sauce*

### **Beef:**

*Whole (Filet Mignon) sliced and beautifully plattered or as 8" kabobs*                      **\$340**  
*Horseradish-Mustard Aioli, Mission Fig and Cocoa Glaze, Roasted Garlic & Peppercorn Sauce*

### **Skewered Filet Mignon Kabobs**

*Chimichurri (Garlic Parsley, cilantro)*  
*Tuscany (Red Wine, Garlic, Shallots)*  
*Tuscan Style (Basil, Olives, Lemon)*  
*Shanghai (Orange-Ginger-Scallion)*  
*We also offer: Herb Roasted Beef Rib Eye with Rosemary-Thyme Crust*  
*Roast Prime Rib with Smoked Sea Salt and Roasted Garlic*  
*Grilled Spice Rubbed Skirt Steak, Sweet Onions and Bell Peppers*  
*Burgers, Sliders, Beef Short Ribs, Baby Back Ribs*

## The Sides (Serves 10-12)

### Hot Accompaniments

\$84

*Lyonnais Potatoes with Caramelized Shallots and Fresh Thyme Oil*  
*Smashed Potatoes, Sautéed Shiitake Mushrooms or Basil Mashed Potatoes*  
*Yukon Gold and Idaho Mashed Potatoes, Roasted Fennel, Garlic, Porcini Oil*  
*Roasted Fingerling, Purple, Sweet and New Potatoes, Rosemary and Chives*  
*Jeweled Basmati, Wild Rice with Cranberries, Dried Fruits, Toasted Pecans*  
*Artichoke-Mushroom Ravioli with a Wild Mushroom Cream Sauce*  
*Tortellini Pasta with Vodka Sauce and Julienne Vegetables*  
*Trio of French Green Beans, Baby Carrots and Caramelized Pearl Onions*  
*Julienne Vegetable Medley (Red Bell Peppers, Yellow and Green Squash, Leeks, Carrots)*  
*Grilled Vegetable Napoleons with Tomato and Fresh Basil Pesto*  
*Vegetable Ratatouille with Fresh Thyme, Sautéed and Braised Vegetables*

### Cold Accompaniments

\$72

*Pearled Couscous with Roasted Fall Vegetable Casablanca*  
*Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette*  
*Moroccan Couscous with Roasted Eggplant and Summer Squash*  
*Quinoa and Baby Spinach Salad, Honey Dijon Dressing*  
*French Green Beans and Grape Tomatoes tossed in Champagne Vinaigrette*  
*Tuscan Potato Salad with Chives and Sundried Tomatoes*  
*Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing*  
*Jeweled Basmati and Wild Rice with & Cranberries and Dried Fruits, Toasted Pecans*  
*Pearled Couscous with Roasted Summer Vegetables*  
*Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette*  
*Wheat berry Salad with Dried Cherries and Walnuts*  
*Moroccan Couscous Salad with Summer Squash*  
*Tabbouleh Salad with Parsley and Mint*  
*Toasted Barley Salad with Mushrooms and Herbs*  
*French Beans and Grape Tomatoes, Champagne Vinaigrette*  
*Our signature Cole Slaw or Caesar Style Cole Slaw*  
*Green Bean Salad with Toasted Pecan Vinaigrette*  
*Provençal Potato and Fennel Salad*  
*Sugar Snap Peas and Bell Pepper with Sesame Seeds*  
*Calico Salad of Zucchini, Squash, Bell Peppers, and Tomatoes*

### Salads and Starters

\$84

*Mixed Green Salad (Mesclun, Red Leaf, Baby Romaine), Crispy Prosciutto, Shaved Parmesan, Aged Balsamic Dressing*  
*Baby Mesclun Greens and our Signature Fig-Balsamic Dressing*  
*Tender Lettuces with Sweet and Tangy Dressing*  
*Tri Color Caesar Salad*  
*Rich and Creamy with Focaccia Croutons, Shaved Parmesan*  
*Oak Leaf Lettuce Salad with Poached Pears*  
*Bosc Pears, Walnuts and Blue Cheese, Champagne Vinaigrette*  
*Baby Spinach, Mushroom and Apple-Wood Smoked Bacon*  
*Mushroom, Red Onions, Crispy Bacon, Cider and Herb Dressing*  
*Tuscan Salad of Mozzarella, Tomatoes and Fresh Basil*  
*Basil, Aged Balsamic Glaze*  
*Salad of Field Greens Fall Happenings*  
*Dried Cranberries, Pecan, Fig Balsamic Dressing, Goat Cheese and Fresh Basil Pesto*

# **SILVER SPOON DESSERT STATIONS**

## **DESSERT TRAYS \$72 (SERVES 12)**

*Belgium Brownies*  
*Coconut Macaroons*  
*Tuxedo Strawberries/Pineapple*  
*Lemon Meringue Kisses*  
*Alpine Apple Crisp Diamonds*  
*Chocolate Mousse Phyllo Cups*  
*Mini-Mini Cupcakes*  
*Marble Cheesecake Cupcakes*  
*Chocolate Pretzel Knots and Rods*  
**Bar Cookies**  
*Lemon Lime Bars*  
*Coffee Toffee Blondies*  
*Strawberry Streusel Squares*

## **Shot Glass and Champagne Glass Desserts:**

*Chocolate Mousse. Strawberry Shortcake, Red Velvet, Sabayon*

## **Cupcake Frenzy**

*Chocolate Butter Cream*  
*Vanilla Bean and Orange Citrus Butter Cream*  
*Frosting Classic Carrot, Cream Cheese Frosting*  
*Red Velvet with Classic Butter Cream Frosting*

## **Old Fashioned Homemade Pies**

*A Selection of Hand Made Flakey Crust Pies beautifully displayed on tier stands & served with Vanilla Bean Ice Cream. Options; Local Apple, Peach, Berry, Key Lime, Coconut Cream, Pecan, or Old-Fashioned Cheesecake Pie with Sour Cream Topping*

## **Classic Cookies**

*Classic Cookies: Chocolate Chip, Oatmeal Cranberry, Orange Lace, Linzer Tart Cookies. Rugalach: Apricot/chocolate/strawberry*

