



**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>Price/dozen</b>
<i>Bamboo Skewer Caprice, Grape Tomatoes, Bocconcini, Fig Glaze</i>	\$36
<i>Seared Mushroom Shiitake, Kiwi, Balsamic Fig Glaze</i>	\$360
<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>Price/dozen</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 6-8)***

### ***Farmers Market, Dips & Spreads \$72***

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

### ***Baked Brie with Caramelized Apples \$84***

*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 \$90***

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

### ***Pate Maison and Artisan Breads Starts at 110***

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

### ***Anti-Pasto Display \$110***

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

### ***South of the Border \$95***

*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 \$72***

*Flatbreads, Crackers, Sliced Baguette*

### ***Mediterranean Eastern Plate 72***

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

### ***Hand Rolled Flaky Phyllo Strudels \$110***

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

# Silver Spoon Catering

## Entrees (Serves 6-8)

### Chicken

We use Empire Chicken (Antibiotic Free) \$80

*Chicken Basilica Francaise, Lemon Caper Sauce*

*Chicken Dijonaise, Wild Mushrooms and Roasted Shallots*

*Chicken Mediterranean with Artichokes, Pesto, and Sundried Tomatoes*

*Chicken Piccata, White Wine and Rosemary-Caper Sauce*

*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

. Whole Sides or portions of Atlantic Salmon: Poached or Grilled

Average cooked weight is 3Lbs. \$130

*Beautifully presented: Green Goddess Cucumber Dill Dressing*

*Halibut, Cod, Tuna, Red Snapper, Sole* *Based on market Price*

*Tuscan Style (Basil, Garlic, Lemon)*

*Marseille (White Wine, Garlic, Shallots)*

*Dijonaise (Dill, Lemon Honey, Dijon)*

*Shanghai (Orange-Ginger-Teriyaki)*

*Francaise with Basil and Lemon Caper Sauce*

*Grilled with Orange Balsamic Sauce and Herbs*

*Grilled with a Warm Honey-Almond Glaze*

*Seared with Pistachio Crust and Citrus Sauce*

### Beef:

Whole, cooked, beef tenderloin (Filet Mignon) sliced and beautifully plattered

Average cooked weight is 3.50 LBS. \$195

*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*

***Burgers, Sliders, Beef Short Ribs, Baby Back Ribs***

## The Sides

(Serves 6) \$42

### Hot Accompaniments

*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*  
*Jeweled Basmati and Wild Rice, Cranberries, Dried Fruits*  
*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

*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*  
*Wheat berry Salad with Dried Cherries and Walnuts*  
*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*  
*Sugar Snap Peas and Bell Pepper with Sesame Seeds*

### Salads and Starters

*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*  
*Salad of Field Greens Fall Happenings*  
*Dried Cranberries, Pecan, Fig Balsamic Dressing, Goat Cheese and Fresh Basil Pesto*

# **SILVER SPOON DESSERTS**

*DESSERT TRAYS START AT \$36 (SERVES 6)*

*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*

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*ookies. Rugalach:*

*Apricot/chocolate/strawberry*