

Monterey Fine Foods

908.766.2000 | www.montereyfinefoods.com

2020 Cocktail Party Menu

BAR SNACKS

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| House Spiced Nuts | \$15 per 8 oz. |
| Cheese Straws (Parmesan, Gruyere, smoked paprika, puff pastry) | \$28 per dozen |
| Marinated Olives (mixed imported olives, red chili flake, fresh herbs) | \$12 per lb. |
| House Potato Chips with French Onion Dip (serves 8-10) | \$25 |
| Monterey Mix (your favorite cereal snack mix only better) | \$15 per pound |
| Spicy Asian Brittle (almonds, cashews, wasabi peas, sesame) | \$25 per pound |
| Alsatian Flatbread (bacon, caramelized onions, potato, goat cheese) | \$26 |
| Caviar Service (choice of caviar served with blinis and crème fraiche) | Market Price |

SEAFOOD RAWBAR

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| Jumbo Shrimp Cocktail Platter (U 12 shrimp, house made cocktail sauce, lemon) | \$60 per dozen |
| Lobster Cocktail (2-pound lobster, steamed and split, served in its shell with cocktail sauce and lemon) | \$40 |
| The Monterey Platter serves 4-6 (6 shrimp, 8 clams, 8 oysters, 1 lb. crab salad, 1 chilled lobster) | \$125 |
| The Monterey Grande Tower serves 8-10 (18 shrimp, 24 clams, 24 oysters, 2 lb. crab salad, 2 chilled lobsters) | \$250 |
| House Smoked Salmon Platter (capers, red onions, pumpernickel crostini, hard cooked egg) | \$120 |
| Seafood Salad (shrimp, scallops, crab, calamari, mussels) | \$33 per lb. |

APPETIZERS

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| Lobster Bisque | \$18 per qt |
| Butternut Squash Soup | \$15 per qt |
| Monterey Champagne Cheddar Spread (whipped Wisconsin cheddar, sparkling wine, crackers, and crisps) | \$35 |
| Franks in a Quilt with honey mustard sauce | \$25 per doz. |
| Asparagus wrapped in Phyllo with herb dipping sauce | \$25 per doz. |
| Mini Crab Cakes with remoulade sauce | \$36 per doz. |
| Classic Spinach Artichoke Dip (3 cheeses, crackers, and crisps, served in a bread bowl) | \$50 |
| Chesapeake Crab Dip (lump crab meat, Old Bay, 3 cheeses, crackers, and crisps, served in a bread bowl) | \$55 |
| Brie en Croute serves 8-10 (brie, puff pastry, fig compote, crackers) | \$75 |
| Cheese Platter serves 10-12 (assorted imported and domestic cheeses, fruit, chutneys, crackers, and crisps) | \$100 |
| Charcuterie Platter serves 10-12 (assorted salumi, marinated olives, cornichons, crackers, and crisps) | \$100 |
| Meat and Cheese Platter serves 10-12 (assorted salumi, cheeses, garnishes, crackers, and crisps) | \$125 |

ENTREES (Serve 8-10)

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| Roasted Turkey Breast-stuffed w/breadcrumbs, pancetta, fresh herbs, served with herb gravy | \$125 |
| Glazed Spiral Ham—Coca Cola glazed, spiced pineapple, mustard, Parker House rolls | \$135 |
| Roasted Loin of Pork—stuffed with fennel, oven dried tomatoes, fontina, served with pan jus | \$145 |
| Roasted Salmon with Shellfish Sauce—clams, mussels, cream, fresh herbs | \$180 |
| Lobster Tails stuffed with Crab (22 oz. lobster tail with 4 oz. crab filling) | \$48 ea. |
| Braised Short Rib of Beef with red wine reduction | \$175 |
| Whole Roasted Sirloin—USDA Prime sirloin, Monterey steak sauce, crostini | \$190 |
| Whole Roasted Tenderloin of Beef—horseradish cream sauce, crostini | \$200 |
| Vegetable Lasagna—butternut squash, spinach, wild mushrooms, béchamel, fresh pasta, herbs | \$125 |

SIDES (Serve 8-10)

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| Glazed Baby Carrots with herb compound butter | \$48 |
| Creamed Spinach | \$50 |
| Roasted Fall Vegetables-butternut squash, parsnips, sweet potatoes, carrots | \$45 |
| Sautéed Brussels Sprouts with pancetta | \$45 |
| French Green Beans with toasted almonds, garlic, shallot, and thyme | \$48 |
| Herb Chestnut Stuffing | \$45 |
| Apple Sausage Stuffing | \$48 |
| Whipped Yukon Gold Potatoes | \$45 |
| Roasted Fingerling Potatoes with shallots, thyme, and rosemary | \$45 |
| Potato Gratin with Gruyere | \$50 |
| Southern Style Glazed Sweet Potatoes with spicy pecans | \$45 |
| Roasted Mushrooms and Leeks | \$48 |
| Cranberry Orange Compote (QUART) | \$18 |

DESSERTS

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| New York Cheesecake-Tahitian vanilla cheesecake, graham cracker crust, cranberry gelee | \$35 |
| Bananas Foster Tart-vanilla tart filled with bananas foster mousse, caramel sauce, crispy chocolate pearls | \$38 |
| Citrus Olive Oil Cake-honey cardamom buttercream, candied citrus | \$35 |
| Nutella S'more Tart-graham cracker tart filled with Nutella custard, toasted meringue, hazelnuts | \$38 |
| Clafoutis-French flan custard, pear, cranberry, toasted almonds | \$40 |
| Buche de Noel-Traditional 9" yule log cake from Belgium—vanilla sponge cake, chocolate buttercream | \$50 |
| Assorted Cookie Platter—3 doz. (choose 3: chocolate chip, eggnog snickerdoodle, peanut butter, ginger molasses, traditional sugar, hot chocolate cookie, red velvet Nutella, millionaire bars) | \$55 |
| Monterey Peanut Brittle-Virginia peanuts, sea salt | \$18 per 8 oz |