

LE MOULIN

event planning + catering

a selection of HORS D'OEUVRES (* denotes hot hors d'oeuvres option)

VEGETARIAN

Baby Cherry Tomatoes filled with fresh Basil Torta
Portobello Mushrooms en Croute
Parmesan Allumette
* Wild Mushroom Risotto in Phyllo Dough
Whipped Goat Cheese Mousse on Basil Toast
Miniature Bruschettas with fresh mozzarella and oven roasted red peppers
Fresh Corn Chips with Avocado Mousse and Fresh Salsa
Portobello Mushrooms Goat Cheese en Croute
* Creamy Three-Cheese Soufflé in Herb cups
Southwestern Black Bean with Coriander and Jalapeno on tortilla
* Corn Cakes with Black Bean Salsa
* Brie Beggar's Purse
* Tarte of Artichoke Souffle

Soup Shots

Our Seasonal Soups served in a shot glass

MEAT

* Mini-Sliders – Beef or Chicken
Duck Foie Gras on Toast
Filet of Beef Carpaccio on Toast with horseradish
* Vol au Vent filled with Chicken Tarragon Mousse
* Szechuan Chicken on Wonton
Le Moulin Grilled Chicken with Sun-dried Tomato Aioli on Basil Toast
* Pan-seared Tenderloin of Beef on Skewers au jus with Dijon Mustard Mousse
* Roasted Tenderloin of Beef on Sourdough Baguette with Béarnaise
Curried Chicken Mango Chutney in an Herb Cup

FISH

Smoked Salmon Mousse on Brioche
* Salmon Cakes Creole on Cucumber Rounds
Scallops Ceviche with Fresh Salsa
Gulf Shrimp with Hot Pepper Jelly
Crab Claws on ice with hot Cocktail Sauce
* Fresh Tuna with wasabi cream dipping sauce
* Grilled Sea Scallops on Cucumber Boat
* Crab Cakes New Orleans Style
Grilled Shrimp with Mango Chutney Dip
Blini with Crème Fraiche and Caviar
Grilled Tuna with Roasted Sesame
Tartelette De Gravlax Tartare Salmon Roe
Roasted New Potatoes with Crème Fraiche and Caviar
Grilled Scallop Prosciutto

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40 West 72nd Street · Suite 145A · New York, NY 10023