

"My favorite parties to cater are cocktail parties with varied and hearty hors d'oeuvres. I LOVE doing hors d'oeuvres and our menu reflects this passion of mine. I've added lots of new tidbits that should please just about everyone's palate. See what you think and call me so we can create a fun cocktail party." - Louise

Stationary

Cheese Board

Imported And Domestic Cheeses, Assorted Crackers and Flatbreads (5 person minimum)

Mediterranean Board

Vegan Hummus, Stuffed Grape Leaves, Cured Olives, Flatbreads and Crackers (10 person minimum)

Brie En Croute

French Brie, Sliced Apple or Pear, Apricot Preserves, Toasted Almonds & Crisp Baguette Slices

French Brie

Fresh Orange Marmalade with Pear and Dried Cranberries, garnished with Fresh Fruit and served with Crisp Baguette Slices

Fruit Platter

Antipasto Board

Salumi, Cheeses, Olives, Dips, Crudités, Assorted Crackers & Flatbreads (10 person minimum)

Southwest Three-Layer Dip

Served with Tri-Color Tortilla Chips

Vegan Caribbean Salsa with Black Beans, Pineapple and Hearts of Palm

Served with Tri-Color Tortilla Chips

Seven Layer Greek Dip

Garlic Herb Cheese, Hummus, Cucumber, Tomato, Olives, Scallions, served with pita chips.

Hot Kale and Asiago Dip

Kale and Goat Cheese Dip with Roasted Garlic

Hot Crab Dip

Hot Selections

Herb Stuffed Crimini Mushrooms

Seafood Stuffed Crimini Mushrooms

Lump Crab Cakes, French Quarter Remoulade

Fried Chicken Wings, Tarragon Pistachio Pesto

Wild Turkey Glazed Ribs

Seared Scallop, Sweet Corn Risotto, Basil Oil

Kale & White Bean Bruschetta, Shaved Grana Padano

Tomato Fondue Soup Shooter, served with Caramelized Onion Cheddar Grilled Cheese

Asparagus and Goat Cheese Crostini, Porcini Vinaigrette

Mini Burgers, Cheddar Cheese, Sliced Tomato, served on Waffle Fries

Meat and Potatoes (Beef Tenderloin, Mashers, Shallot Demi Glace)

Pumpkin Goat Cheese Mousse with Caramelized Onion

Brie and Chardonnay Raisin Crostini

Brie and Rock Shrimp Quesadilla with Sundried Tomato Jam

Tempura Chicken with Sweet Plum Sauce

Lobster and Goat Cheese Beignets with Avocado Crème

Coconut Crusted Chicken Skewers, Thai Peanut Sauce

House Made "Pigs in a Blanket" with Kraut and Mustard

Sweet Potato Tater Tots, Maple Aioli

Scallops on the Half Shell Casino, Butter, Crisp Bacon

Cold Selections

Spicy Tuna Tartare, Scallions, Soy & Wasabi, Sesame Seeds

Seared Beef Tenderloin, Herb Crostini, Horseradish Crème

Tomato Toast, Crisp Prosciutto, Grana Padano, Balsamic Reduction

Saigon Chicken Tartlets, Sprouts, Zesty Peanut Sauce

Tarragon Chicken Salad Tartlets with Grapes & Walnuts

Grape Salsa, Goat Cheese, Crisp Pita Round

Ratatouille Bruschetta with Goat Cheese and Pesto

Smoked Salmon, Tart Apple, Sprouts, Crème Fraiche

Marinated Shrimp Skewers, Pink Peppercorns

Maine Lobster and Avocado Salad in Fillo Shells

Belgian Endive, Gorgonzola, Pomegranate Balsamic Reduction

Shrimp & Scallop Ceviche, Mango Slaw, Plantain Chip

House Made Potato Chips piped with Boursin Cheese

Nori Rolls with Mint, Cucumber, Carrot, Sprouts, Hoisin and Forbidden Rice

Large Shrimp Cocktail, Cocktail Sauce

Smoked Salmon, Pumpernickel Toast, Pickled Onion, Crème Fraiche

Seasonal Butternut Squash Bruschetta with Dried Fruit over Goat Cheese Crostini

Seared Tenderloin on Butter Crouton with Micro Greens, Crispy Potato, Horseradish Cream

Cold Fried Chicken, Chive Buttermilk Cream

Maine Lobster, White Hominy, Lemon Aioli, Crostini

Summer Rolls with Mango, Cucumber, Avocado, Rice Vermicelli and Dipping Sauces

Sliders

Chicken Caesar, Crisp Romaine, Shaved Parmesan

Grilled Chicken, Guacamole, Lime Crema

Grilled Flank Steak with Bacon Jam

Beef Tenderloin, Brie & Brown Sugar Shallot Sauce

Pulled Pork, Carolina BBQ Sauce

Roast Pork Loin, Hoisin BBQ Sauce

Maine Lobster, Lemon Herb Aioli

Soup Shooters (15 person Minimum)

Caribbean Pumpkin with Spiced Rum

Lobster Bisque

Vichyssoise

Warm Avocado with Cilantro Crème Fraiche

Gazpacho with Lump Crab

Sweet Potato Bisque with Toasted Pepitas

Loaded Baked Potato

Fresh Fruit Soups

White Gazpacho

Vegan and Gluten Free - Butternut Squash

Bisque with Apples

Contact Us

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