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PASCALINE

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*fine catering*

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*a few menus...*

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...for inspiration.

Please take a minute to browse our selection, choose some ideas...

Our Chefs will then design a custom menu considering the season,  
style of service, budget and occasion.

Our mission is to acknowledge your vision and sensibility to create  
a wonderful event that exceeds your expectations.

*~Team pascaline*



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# PASCALINE

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*fine catering*

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*Cold hors d'oeuvre*

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**RABBIT RILLETTES**

Crostini, Roasted Hazelnuts

**KUMAMOTO OYSTERS**

Champagne Mignonette

**FRITTATA**

Salted Cod & Piquillo Pepper

**HOMEMADE GRAVLAX**

Blinis, Caper Dill Radish, Aquavit Cream

**GARDEN CAVIAR**

Coffee Oil, Pita Crisp

**CIPPOLINI ONIONS**

Sweet and Sour Glaze

**CHEDDAR MACARONS**

Mustard seeds

**DASHI JELLY SHOOTER**

Japanese Mushroom, Wasabina

**CELERY BITE**

Point Reyes Blue Cheese and Walnut

**HOMEMADE MINI PRETZEL ROLL**

Honey Ham, Dijon mustard

**POACHED PACIFIC SALMON**

Brown rice Cracker, Horseradish





# PASCALINE

*fine catering*

*hot hors d'oeuvre*

**KUROBUTA PORK BELLY**

Orange Ginger Glaze, scallions

**CHICKEN LOLLIPOPS**

Mole sauce, sesame sprinkle

**KEBBABS**

Moroccan Beef, Cilantro Salsa

**MINI SPRING ROLLS**

Chinese hot mustard

**BEEF SATAY**

Red Curry and Tamarind Sauce

**SHRIMP KADDAIF**

Spicy hot sauce

**PULLED PORK SLIDERS**

Granny Smith Apple slaw

**ROCK COD**

Lager Battered, Tartare Sauce

**MINI SHRIMP CAKES**

**CROQUE MONSIEUR**

**CHORIZO POTATO CRISPS**

**SPICY THAI SOUP SHOOTERS**

**ANCHOVY FEUILLETE**

**DUNGENESS CRAB CAKE**

**SWEET ONION COMPOTE ON GRILLED FLAT BREAD**

**HAM & OLIVE MINI CAKE**







PASCALINE

*fine catering*

*chef attended action stations*  
[ can be customized ]

**SEAFOOD & LOBSTER BAR**

**CRUDITÉS & SALADS**

**POTATOE STATIONS**

**GRILL & PLANCHA**

**BBQ**

**PASTAS & RAVIOLI**

**RISOTTO**

**TACOS & FAJITAS**

**CARVED**

**Rack of Lamb**

**Wild King Salmon**

**Beef Baron**

**Honey Pit Ham**

**Garlic Pork Loin**

**DIM SUM**





# PASCALINE

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## *salads*

### **ROASTED QUAIL**

Escarole, Pickled Chioggia Beets and Faro salad, Pomegranate Vinaigrette, Toasted Sunflower Seeds and Brioche Toasts

### **ENDIVE & ROASTED PEARS SALAD**

Creamy Blue Cheese, Ruby Port Reduction, Whole Grain Crips

### **RABBIT CONFIT**

Marbled Potatoes salad Whole Grain Dijon Mustard Vinaigrette

### **BABY SPINASH SALAD**

Blood Orange, Roasted Pumpkin, Dates, Almonds and Pistachio Vinaigrette

### **BEET CARPACCIO**

Arugula salad, Manchego, Roasted Cashews, Beet & Truffles Vinaigrette

## *soups*

### **VELOUTE**

Wild Mushroom & Buttermilk, Walnut Bread Crisp

### **BISQUE**

Lobster and Corn, Maitake, Vanilla Beans Foam

### **BOUILLON**

Watercress, Pulled Duck Confit, Crème Fraiche

### **CLASSIC FRENCH ONION**

Croutons gratins au Gruyere

### **SUNCHOKE SOUP**

Fried Shallots

### **OXTAIL SOUP**

Chickpeas and Lentils

### **THAI COCONUT SOUP**

Lemon Grass, Galangal, Kefir Lime

### **BUTTERNUT SQUASH SOUP**

Ginger and Middle Eastern Spices





# PASCALINE

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## *appetizers*

### **SALMON GRAVLAX**

Homemade, served with Fred Radishes , Herb Salad , Aquavit , Fromage Blanc  
Country Bread Toasts Or Blinis

### **MAINE LOBSTER SALAD**

Jicama & Cucumber Slaw, Lime Wasabi Cream

### **MIZO GLAZED SALMON**

Roasted Cauliflower, Hazelnut & Kale

### **CHORIZO STUFFED CALAMARIS**

Chickpeas, Onion, Capers & Pine nut Relish

### **TABOULEH OF PRAWNS**

Roasted Piquillo Peppers Coulis, Meyer Lemon Oil

### **DUNGENESS CRAB CAKE**

Granny Smith, Curry Beurre Blanc

### **BEEF SHANK TERRINE**

Green Beans, Horseradish Chantilly and Pickled Onion







# PASCALINE

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## *fish main courses*

### **SEA BASS**

Artichoke Barigoule, Fingerling Potatoes, Lemon Verbena Emulsion

### **MONKFISH**

Prosciutto Roasted, White Beans and Beurre Blanc

### **SCALLOPS**

Pan Seared, Walnut Shallot Crust, Green Cabbage, Beet & Truffle Jus

### **SOLE & SCALLOPS**

"Pillow", Baby Bok Choy, Saffron Sauce

### **WILD KING SALMON**

Vanilla White Sweet Corn Chowder and Broccoli

### **HALIBUT**

Cardoons and Onions Compote, Beurre Rouge

### **SALMON**

Herb Crusted "Pithivier" Mushroom Duxelle

### **HAWAIIAN BUTTERFISH**

White Miso, Phillo Dough Napoleon

### **TUNA**

Pan Fried Spicy Tournedos, Mango Salsa

### **LOBSTER**

Butter Poached, Ruby Grapefruit, Heart of Palms, Fennel Confit and Yuzu

### **TAI SNAPPER**

Tea Smoked, Sautéed Spinach "en papillotte"

### **SALTED COD**

"Brandade" Raviolis, Olive and Garlic Crème

### **SKATE WING**

"Rosti", Capers, Pine nuts, Lemon Confit

### **OCTOPUS & CALAMARIS**

Risotto Style, Ratafia Ink Sauce





PASCALINE

*fine catering*

*meat main courses*

**MAPLE GLAZED DUCK**

Sauerkraut, Whole Grain Mustard sauce

**HONEY SPICE GLAZED DUCK**

Endives, Parsnip and Quince, Huckleberry Gastrique

**MOROCCAN LEMON CHICKEN**

Cumin Carrots, Chermoula

**FREE RANGE CHICKEN**

Colombo, Roasted Pumpkin, Okra, Eggplant & Zucchini

**ORGANIC GUINEA HEN**

Caramelized Onions, Medjool Dates and kale

**ROASTED SQUAB**

Orange, Faro, Persimmon and Cocoa

**ORGANIC ROASTED TURKEY**

Corn Bread, Creamy Spinach and Haricots Verts

**BOUDIN BLANC**

Spatzle, Charred Leeks & baby Bock Choy, Jus Perle

**RACK OF LAMB**

Garlic and herbs Roasted Vegetables, Panisses

**LAMB TAGINE**

Chickpeas, Couscous, Dried Apricot and Harissa Sauce

*continued...*







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# PASCALINE

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*fine catering*

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*meat main courses*

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*continued...*

**KUROBUTA PORC CHEEKS**

Bean and Chorizo Ragout

**KUROBUTA HAM**

Roasted with Muscovado Glazed Pineapple, Hash Brown

**BERKSHIRE PORK ROAST**

Plantain bananas and Chayote, Ginger Molasses Caramel

**BRAISED SHORT RIBS**

Dark Beer and Turnips

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**FILET DE BOEUF**

Yukon potatoes, Pearl Onions, Butternut Mousseline and Truffle Sauce

**STEAK AU POIVRE**

Garlic mashed Potatoes and Charred Onions

**SKIRTSTEAK**

Papaya marinated and Grilled, Chimichuri sauce

**VEAL SALTIMBOCCA**

Tagliatelle Pasta

**VEAL BREAST**

Stuffed and Roasted, Parmesan Swiss chard

**VENISON NOISETTE**

Red Currant, Prunes Chutney, Roasted Apples and Parsnip, Sauce Poivrade





PASCALINE

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*vegetable Dishes*

OVEN ROASTED BRUSSELS SPROUTS & MUSTARD CREAM

CAULIFLOWER & CHARDS GRATIN

CREAM SPINACH FLAN

GARNETT YAM CROQUETTES, TAHINI ZA'ATAR

AUTUMN VEGETABLES TAGINE, QUINOA PILAF

POTATOES IN MANY WAYS: MASHED, WHIPPED, GRATIN, WAFFLE,

DAUPHINEMUSHROOMS "FRICASSEE", PORCINI FONDUE

PANISSES (CHICKPEAS FRITTERS)

CREAMY POLENTA WITH MASCARPONE AND AMARANTH

POLENTA & DRIED FRUITS GRATIN

CHERMOULA EGGPLANT, SERVED WITH BULGUR AND YOGURT

ARTICHOKE RAGOUT WITH PANCETTA \$ CARAMELIZED ONIONS

WHITE BEANS & WILTED GREENS

BRAISED RED CABBAGE & GRAVENSTEIN

OVEN ROASTED CARROTS & TURNIPS, CARROT STEM PESTO

BRAISED CARAMELIZED BELGIAN ENDIVES

WILTED MUSTARD GREENS, PANCETTA CRACKLING





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# PASCALINE

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*fine catering*

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*pasta Dishes*

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SQUASH AND RICOTTA RAVIOLIS, SAGE BROWN BUTTER

FRESH TAGLIATELLE WITH GORGONZOLA AND ROQUEFORT CHEESE

CORNMEAL PASTA WITH SCAMPI AND ASPARAGUS

PAPARDELLE, RADICCHIO AND ARUGULA

SPAGHETTI "EN PAPILLOTTE", OLIVE OIL,  
PANCETTA & TOMATO SAUCE

CANNELLONI STUFFED WITH MEAT OR SEAFOOD

KRAUT KRAPPEN, CANNELLONI STYLE BAKED SAUERKRAUT PASTA



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*rice Dishes*

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PARMESAN ARANCINI

MUSHROOMS RISOTTO

SEAFOOD RISOTTO

RED WINE RISOTTO

SEAFOOD PAELLA

PAELLA ANDALUCÍA

GREEN PILAF AND CASHEWS







# PASCALINE

*fine catering*

*plated Dessert*  
FALL / WINTER

**GIANDUJA PEANUT CRUNCH, CARAMEL, HONEY ROASTED PEANUTS**  
Hazelnut cake, peanut crunch, gianduja mousse, caramel syrup and roasted peanuts

**APPLE TATIN, CREAMY CARAMEL SAUCE, VANILLA CRÈME FRAICHE**  
Apples cooked in butter and caramel, creamy caramel sauce, puff pastry,  
Kendall Farm Vanilla crème fraîche

**LEMON MERINGUE BAR, LEMON CONFIT, CARAMELIZED LEMON SORBET**  
Lemon cream tart, soft meringue, thin meringue crisps and lemon sorbet

**GRAPEFRUIT "MARTINI", CITRUS SALAD, GRENADINE CRISPS**  
Served in a martini glass, fresh grapefruit cream, fresh citrus segment,  
grapefruit anis sorbet, grenadine lace cookie

**MOCCA, MASCARPONE CLOUD, CARAMELIZED CRUNCH, COFFE GRANITE**  
Served in a glass, creamy chocolate "pudding" coffee soaked light cake, coffee  
shaved ice, mascarpone light cream, caramelized puffed rice

**CHOCOLATE HAZELNUT TART**

**CHOCOLATE SORBET & CARAMELIZED HAZELNUTS**

Vanilla short dough crust, crunchy praline layer, topped with a thin layer of  
rich dark chocolate ganache, chocolate sorbet, liquid caramel, fleur de sel

**PASSIONATELY COCONUT**

Coconut mousse cake, with a passion fruit cream center, coconut soft cookie  
and fresh passion fruit sauce

**ALMOND MOELLEUX, COEUR DE CHOCOLAT  
ROASTED PEARS AND ALMOND MILK**

Light almond chiffon cake, chocolate center, roasted pear and almond milk sauce

**THE GOLDEN DOME**

Light bittersweet chocolate mousse, crème brulee center, and chocolate shards

**CRAN-ORANGE**

Light orange cream, poached cranberries and marmalade, confit orange zest,  
sweet crumble

**POIRE BELLE HELENE**

Served in a glass, vanilla ice cream, and sautéed chilled vanilla pears, almond lace  
cookie, vanilla whipped cream, hot chocolate sauce, served tableside

**CITRUS BABA SAVARIN, CHANTILLY, CITRUS CONSOMME**

Donut shape soft brioche, lightly soaked in a citrus sweet consommé, citrus segments,  
citrus shaved ice and vanilla whipped cream





PASCALINE

*fine catering*

*Dessert buffet*

*(selection of 10) + candies and cookies*

**TARTS & PIES**

**Lemon meringue tarts**

**Chocolate tart**

**Chocolate crunchy tart**

**Passion fruit tart**

**Fresh Seasonal fruits tart** *(based on market availability)*

**Baked fruit tarts, almond cream based**

**Bourbon pecan pie**

**Apple crumble pie**

**Key lime pie**

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**CAKES & ENTREMETS**

**Chocolate crunch cake**

**Peanut butter crunch cake**

**White chocolate, raspberry jelly cake**

**Pistachio Opera**

**Coffee opera**

**Coconut pineapple moelleux**

**Chocolate Moelleux**

**Strawberry or Raspberry Princess cake** *(seasonal)*

**Tropezienne tart**

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*continued...*







PASCALINE

*fine catering*

*Dessert buffet*

*(selection of 10) + candies and cookies  
continued...*

**VERRINES & PARFAITS**

*(mini desserts served in little glasses/dishes)*

**Basil strawberry – tomato verrine (seasonal)**

**Exotic chocolate crumble verrine**

**Vanilla raspberry verrine**

**Mini tiramisu cup**

**Apple cinnamon verrine, caramel apples**

**Chocolate earl grey verrine, grapefruit confit**

**Assorted mini crème brûlées (vanilla, pistachio, chocolate)**

**Assorted mini cheesecake cups, berry salad**

**CANDIES & COOKIES**

*(selection of 4)*

**Chocolate and vanilla shortbreads**

**Mini financiers**

**Mini Madeleine**

**Canneles de Bordeaux**

**Assorted flavored marshmallows**

**Assorted fruit jellies**

**Assorted nougats and caramels**

**S'mores bites**







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# PASCALINE

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## *Dessert stations*

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*chef attended*

### **CHOCOLATE PANINI**

passion roasted banana, ginger caramel

### **CREPES**

*served with all accoutrements:*

chocolate sauce, berries marmalade, roasted banana, spreadable paste, whipped cream

### **CARVED HONEY ROASTED PINEAPPLE**

served with coconut cream, caramel rum sauce, coconut flakes

### **DESSERTS WAFFLES**

*flavored and served with accoutrements*

brandied cherries, Chantilly cream, chocolate sauce, caramel sauce

### **CRUMBLE**

minute sautéed apples or exotic fruits  
topped with choice of crumble and flavored whipped cream

### **SWEET TACOS**

minute made pizelle waffles tacos shaped,  
filled with sweet cream, pickled fruits, sizzled mint





PASCALINE

*fine catering*

*Wedding cakes*

**CHIFFON FLAVORS**

*(Sponge in between layers)*

**Vanilla Chiffon**

**Chocolate Chiffon**

**Hazelnut Chiffon**

**Coffee Chiffon**

**Carrot cake**

**FILLINGS**

*with addition of seasonal fresh fruits if desired*

**Chocolate mousse (milk/dark/white) those mousse can also be flavored with**

**citrus**

**Cinnamon mousse**

**Vanilla cream**

**Lemon cream**

**Mascarpone cream**

**Cream cheese filling**

**FROSTING**

**Butter cream frosting**

**Rolled fondant**

**No frosting**

*showing the different layers of the cake (new trend)*





# PASCALINE

*fine catering*

## *kids menu*

### MAIN COURSE

Old-fashioned mac  
Caramelized chicken wings  
Chicken noodles casserole  
Hamburger steak with onion and gravy  
Alphabet soup

### SIDES

Yummiest green beans ever  
(ham, honey mustard, onion)  
Creamed spinach  
Baked sweet potato sticks  
Carrots with dried cherries  
Baked zucchini chips  
Crispy fish filet  
Garlic bread

### DRINKS

Lemonade  
Chocolate mug milkshake

### DESSERT

Fruity skewers  
Cookies  
Mixed berries Vanilla ice cream

