

Valentine Cocktail Party Menu

hors d'oeuvres, small plate dinner and desserts

Valentine Hors d'Oeuvre

Valentine Risotto Spoons Duo

lemon and parmesan white risotto
and roasted beet risotto
both drizzled with truffle oil, served on ceramic tasting spoons

Salmon Duo

smoked Atlantic salmon roses with golden caviar
served on mini potato latkes
-and-
beet and orange-cured salmon gravlax
on buttermilk blini with crème fraîche

Provençale Chicken Rouelle

boneless chicken breast marinated with provençale herbs,
sliced in spirals, topped with niçoise of red olives

Pear and Chèvre Crostini

creamed chèvre piped in ruffles with caramelized pear
garnished with dried cranberries on honey crostini

Valentine Small Plate Dinner

Beef Tenderloin Sandwiches

roasted with garlic and rosemary
served sliced in sourdough rolls,
with cabernet mustard, horseradish and caramelized onions

Caviar Mini Potatoes

salmon rillettes in sea salt-roasted mini potatoes
topped with caviar

Salad Coupe

julienne of fresh fennel, apple and pears with mandarin oranges
tossed with citrus dressing, served in Belgian Endive spears

Valentine Desserts

Crème Brulée Spoon

vanilla pâtisserie cream topped with red caramel crackle

Raspberry-Chocolate Heart Cake

raspberry and chocolate mousse with chocolate biscuit crust
topped with red berry glaze and a dark chocolate heart
served with fresh raspberries

Price per person- **\$55.00**

Price does not include taxes, delivery, equipment or staffing.

Surcharge \$10pp for less than 30 guests. Minimum order required.

Party services available include celebration cakes, flowers, tents, rental equipment, furniture and décor,
music, valet parking, invitations -whatever your requirements, we'll look after all the details!

It's Party Time, call UrbanSource Catering!