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## Hors d'oeuvres & Canapés

### Platters/Carvings

#### **Greek Platter**

Greek olives marinated in red wine & herbs. Imported Greek Feta & fresh baked Spanikopita- Flaky phylo pastry filled w/ garlic, sautéed spinach & herbs.

#### **Plateau de Fromage**

Beautiful arrangement of local artisan cheeses accompanied by sliced bread.

#### **Fresh Prosciutto wrapped Crudités w/ Citrus Vinaigrette**

Italy's finest prosciutto is offset by saltwater blanched fresh garden veggies topped with a slightly sweet citrus-thyme vinaigrette

#### **Piastra di Formaggio**

Beautiful arrangement of Italian Style local artisan cheeses accompanied by crackers, walnuts, soaked apricots & olives.

#### **Fresh Prosciutto wrapped Melons**

Rich salty San Danielle prosciutto offset by bright refreshing melon.

#### **Tea Sandwiches**

Pesto and Brie on toast points, Creamy Herb on Sourdough & Tarragon Chicken Salad on Old Fashioned White Bread

#### **Grand Fruit Displays**

Exotic seasonal fruits in complementary colors & textures with centerpieces of floral carved melon. (Extra fee for customized and logo carvings).

*Can be dusted w/ sugar, served w/ chocolate or enjoyed au naturale.*

#### **Fruit Topiaries and Beautiful *Hand Carved* Fruit Displays**

## **Cheese, Vegetarian & Wine Companion**

**Tomato Soup w/ Grilled Cheese** *Soup served in demitasse cups w/ toasted brie on saucers.*  
Silky roasted tomato & fresh basil soup garnished w/ warm Brie on toast points.

### **Crostinis**

Fresh baked bread is pan toasted and spread with local goat cheese then topped with fresh red wine marinated Olive Tapenade.

**Spinach and Bacon Quiche** Savory custard of aged cheddar, apple wood smoked bacon & fresh spinach baked in all butter crust.

**Red Gazpacho** *served chilled in shot glasses garnished w/ herb & chopped onion*  
Chef's take on a Spain's Classic. San Marzano Tomatoes, bright fennel, garlic cumin and red onion, are marinated together & then made into a hearty puree.

**Orange Gazpacho** *served chilled in shot glasses crowned w/green apple & fresh mint*  
This creative twist on a definitive soup is a blend of roasted fennel, baby carrots & garlic, plus red & green apples. The flavors marry together for hours & then are ready to liven your taste buds.

**Margheritas** Rich imported handmade buffalo mozzarella, Fresh TX Basil & sweet Globe Tomatoes on bamboo skewers; drizzled in garlic olive oil.

**Italian Medallion** *Served molten on Crostini.*

Button of herb & walnut encrusted artisan local goat cheese; pan seared in fine olive oil & topped w/ caramelized sweet purple onion.

**Brie en Croute** Wheel of Baby Brie wrapped in a puff pastry purse, topped w/ brown sugar & caramelized walnuts. This is absolutely blissful!

**Spanikopita**- Flaky phylo pastry filled w/ garlic, sautéed spinach & herbs.

**Southwest Sunset Canapé**- Elegant layering of Chihuahua cheese beneath red bell pepper salsa topped with fresh cilantro and served in a sweet potato nest.

### **Glazed Brie**

Wheel of triple cream Brie topped with Raspberry Chipotle Sauce & Pine Nuts

## **Seafood**

**Tuna Tartare** *Served in a phylo cup*

Made with the best wild tuna available, complimented by Hot House Cucumber in Champagne Vinegar-Dill Aioli.

**Fresh Crab Cakes** Fresh jumbo lump crab held together by remoulade & fresh Creole seasonings. Then lightly pan-fried in olive oil; the perfect heavenly bite.

**Halibut in a Potato Nest** *Homage to Chef Daniel Boulud*

Fresh Creamy seared Halibut drizzled in a sauce made of blood orange & black cherries reduced with ruby port. Served in a potato nest.

[Candy Bagel and Lox](#) Citrus cured jasmine tea smoked salmon topped with grapefruit cream and caper on garlic bagel slice

[Progressive Lettuce Wraps](#) *Drizzled in Citrus-Fennel Vinaigrette*

Succulent shrimp sautéed in pink peppercorn, stuffed w/ mild goat cheese then wrapped in green leaf lettuce & “thymed” bacon.

**Cajun Seafood Button Mushroom** Marinated mushrooms stuffed w/ crab and shrimp topped w/ crisped Parmesan cheese and baked in butter & red wine.

**Creole River Boats**

Fresh Wild Salmon in a spicy & piquant Tabasco reduction roasted on a cedar plank to enhance the flavor. In crisp clean finger sized Belgium endive boats glazed w/ Tabasco Jelly & garnished w/ a Red Chile Sail.

**Red Meat**

*Chef prepares all red meat rare for hors d'oeuvres unless otherwise requested*

[Green Peppercorned Rib Eye Pancake](#)

Slices of green peppercorn dusted, rare, Five Star Kobe served atop a dense tarragon pancake, slathered in rich béarnaise then garnished w/ tarragon leaf.

**Tapa Marsala**

Atop a super thin slice of crisp, sweet, red radish; sits a subtle touch of local farm chevre. This is smothered in succulently sautéed portabella & shitake mushrooms, deglazed w/ Marsala wine. Finally veiled by thin salty prosciutto.

**Deconstructed “Hamburger Helper”**

A playful taunt, at Mom’s go-to dish. Angel hair pasta, tossed with Mild Cheddar & Piquant Gruyere. Nested atop thin slices of Idaho potato & topped off with *unbelievable* Five Star, **Kobe**, rib-eye steak.

**Lamb a un Caffè!** Coffee Encrusted Seared Rare Lamb Garnished w/ Fresh Mint Emulsion & a Dark Chocolate Shaving

**Bleu Cheese Sliders**

Mini Burgers sliced into fourths; w/ bleu cheese baked right in the patty. On sweet Hawaiian rolls topped w/ a zesty homemade horseradish - bleu cheese sauce & caramelized onions. This one is for the bleu cheese fans.

**Orange Peel Kabobs** *Glazed in Fresh Orange Peel Sauce*

Filet Mignon layered on skewers w/ caramelized onion & charred bell pepper.

## White Meat

**Chicken Satay** Skewered Ginger marinated baked chicken *w/ Thai Satay sauce.*

### **Duck en Croute le Apricot**

This is a true delicacy. Duck breast glazed w/ cognac apricot sauce. Sautéed so the fat is rendered, then thin slices are tucked into folds of puff pastry & baked.

**Jamón y Huevos** French bread topped w/ traditional Spanish omelet, Iberian Ham & olive-anchovy tapenade.

### **Bar-B-Q Chicken Turnovers**

Bite size Puff pastry filled w/ classic Texas marinated & slow cooked barbeque chicken. The chicken is topped off w/ in-house southern BBQ sauce & butter & then the pastry is baked until crisp & flaky.

### **Tarragon Chicken Salad Tart**

Natasha's popular tarragon chicken salad recipe hasn't changed for 10 years. Here scoops are set in heavenly bites of all butter tart shell.

## *Soup Course*

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### **Sweet Autumn Soup**

Roasted fennel, baby globe carrots and butter sautéed sweet apples in a hearty puree. This soup captures traditional fall flavors and textures while the autumn apples give its bright crisp balance of the cold breezes to come.

### **Chicken Tortilla Soup**

Rich chicken stock simmered with Mexican spices, zucchini and carrots then topped w/ home made tortilla strips, cilantro, queso fresco cheese and avocado.

### **Roasted Tomato with Basil**

Bright SanMarzano tomatoes & fresh oven roasted globe tomatoes are simmered with bushels of TX basil and softened with a touch of cream.

### **Red Gazpacho** *served chilled garnished w/ herb & chopped onion*

Chef's take on a Spain's Classic. San Marzano Tomatoes, bright fennel, garlic cumin and red onion, are marinated together & then made into a hearty puree.

### **Orange Gazpacho** *served crowned w/green apple & fresh mint*

This creative twist on a definitive soup is a blend of roasted fennel, baby carrots & garlic, plus red & green apples. The flavors marry together for hours & then are ready to liven your taste buds.

### **Shrimp and Sausage Orzo Soup**

Classic Italian vegetarian soup of bowtie pasta, cannelloni beans, fresh vegetables and bright herbs.

### **Slow Simmered Texas Chili**

Slow cooked in a hearty tomato-chicken broth w/ roasted peppers, black beans, fresh corn & full-bodied spices. *(Can be made Vegetarian, Turkey or Traditional)*

## *Salad Course*

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### **Signature Pear Gorgonzola Salad** *Served w/ a tart sherry vinaigrette!*

Bitter radicchio, spicy endive and rich Gorgonzola dolce latté w/ cognac soaked cherries & sliced pears.

### **Contrasting Flavors Salad** *Drizzled in cognac vinaigrette.*

Blanched green beans w/ their naturally light bitterness tossed w/ salty feta, sweet blueberries & hearty candied walnuts to add another touch of sweetness.

### **Insalata Rucola** *Topped w/ homemade balsamic vinaigrette.*

Aromatic peppery arugula leaves tossed w/ sweet globe tomatoes, shaved fennel & buffalo mozzarella

### **Prickly Pear Salad** *(when currants are not in season cranberries are substituted)*

Crisp Spring greens are tossed in our house Prickly Pear-Red Currant Margarita Chipotle Dressing. Then Garnished with fresh currants.

### **Greek Salad** *Served w/ Greek dressing.*

Crisp romaine, Kalamata olives, feta cheese & orzo pasta.

### **Mango Black Bean Ensalada** *Served w/ creamy fresh Mango dressing.*

Fresh Crisp Greens w/ diced mango, cilantro, black beans & corn.

### **Tarragon Chicken Salad**

Chef Natasha's popular recipe hasn't changed for 10 years. It's a sweet & savory chicken salad with fresh-diced apples and tender marinated natural chicken.

### **Fresh Fruit** *Served w/ natural fruit sauce*

Bright, fresh fruits. The best available in the season.

## **Pasta Course** *All pasta is al dente unless otherwise requested*

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### **Trecece dell'Orto con Feta e con Gambero**

A unique rustic Mediterranean pasta, served w/ Greek feta & sautéed shrimp.

### **Pancetta Pesto Pasta**

The full flavors of the pancetta permeate the pasta & pesto while accenting the flavors of the Kalamata olives & pine nuts.

### **Home-style Lasagna**

Layers of fresh pasta, whole milk ricotta, various Italian cheeses & sweet Italian sausage. Topped w/ red wine & marinara, then baked until golden brown.

### **Pasta alla Puttanesca**

This classic Naples dish is a spicy mélange of tomatoes, onions, capers & black olives. Slow simmered together in olive oil w/ herbs & garlic.

### **Tortellini a la Vodka**

Small stuffed pasta w/ tomato vodka cream sauce.

### **Southern Mac-N-Cheese**

Elbow pasta w/ melted Gruyere and cheddar, *baked* w/ a golden crisp bread crumb-parmesan crust.

### **Pumpkin Risotto**

Arborio rice with cane sweetened pumpkin puree topped with white truffle oil and white mushroom. Warm and comforting.

## **Main Courses** *Substitute lean meat to make it "Heart Healthy".*

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### **Gourmet Specialties**

#### **Not Your Mamma's Meat Loaf** *Served w/ mint jelly*

Lamb and pork with fresh herbs braised in burgundy style wine.

#### **5 Star American Kobe** *Eats like butter!*

The best steak available in the US in any custom cut you would like.

#### **Southwest Inspired Pork**

Succulent pork chops or pork loin dry rubbed w/ smoky southwest spices then roasted until tender. Drizzled in an Ancho chili & prickly pear sauce.

### **Jasmine Tea Smoked Salmon**

Cured for 3 days in a secret mix of spices, sugar & salt. Then slow smoked w/ best quality jasmine tea for a delicate & unbelievable flavor.

### **Roasted Quail w/ Cranberry Stuffing** *Served w/ Blood Orange - Port Wine Sauce.*

Moist Tender All Natural Quail, with cranberry, currant & corn bread stuffing.

### **Beef Bourguignon** *(please allow 6 hrs for this dish)*

One of Burgundy's most sought after dishes. Beef that has been marinated overnight is then braised in burgundy style wine, w/ reduced rich beef stock, seasonal vegetables, potatoes, candied pearl onions, fresh herbs and bacon for at least 6 hours. It is silky, hearty & succulent.

### **Quiches**

Velvety quiche w/ mouthwatering meats & silky cheeses blended w/ fresh herbs to make it pop. Just ask the chef to invent you a pie or make your favorite.

### **Fillet of Kangaroo**

Tender with delightful game characteristics. Lightly marinated in ale then broiled w/ a garlic & green peppercorn crust. *Recommended served medium-rare.*

## **Poultry**

### **Rosemary Chicken**

White wine marinated Chicken encrusted w/ fresh rosemary & garlic.

### **Honey Garlic Lemon Chicken**

Marinated in Texas Honey, garlic and lemon. Then rubbed with sweet garlic dry rub and grilled.

**Chicken Scaloppini Parmigiano** One of my families' favorites. 12hr Italian marinated chicken that is Parmesan breaded. Topped w/ layers of homemade tomato sauce, sautéed mushrooms & Italian cheeses then baked 'til golden.

### **Orange Blossom Marinated Chicken Fajitas**

Our fajitas are doused w/ lime & marinated overnight in Secret spices.

### **Herb Roasted Chicken**

A whole chicken rubbed with fresh chopped herbs then patiently dry roasted.

### **Bar-B-Q Chicken**

Classic southern barbeque style chicken. Marinated & slow cooked so the flavor is all the way through & all the way out. This will make you feel like you're sittin' round a campfire & have been slavin' all day.

## **Roasted Quail w/ Cranberry Stuffing**

Moist Tender All Natural Quail, w/ cranberry, currant & corn bread stuffing.  
*Topped w/ a Blood Orange - Port Wine Pan Sauce.*

**Apricot Glazed Duck** *(If party of 20+ please allow for guests to be served in waves.)*  
Many people have claimed this is the best duck they've had. Pan seared so the fat is rendered to give crisp skin & tender meat. *Glazed w/ a cognac apricot sauce.*

## **Seafood**

*Chef prepares all Fish rare to medium-rare unless otherwise requested.*

### **Chili-Lime Roasted Tilapia** *Great w/ Roasted Corn Salsa*

Bright colors & flavors of the Southwest pop w/ this light & zesty fish.

**Fresh Crab Cakes** Fresh jumbo lump crab held together by remoulade & fresh Creole seasonings. Then lightly pan-fried in olive oil; the perfect heavenly bite.

**Traditional Paella** True classic paella made w/ Arborio rice, sweet peas, seafood, chorizo & pancetta simmered in chicken broth & Spanish saffron.

**Sea Bass Paupiette** *Served w/ blood orange & cranberry, port wine reduction.*  
Inspired by the Great Chef, Daniel Boulud. Fresh Sea Bass is wrapped in paper-thin strips of butter dipped potato . Then sautéed in parchment packets.

**Tabasco Glazed Cedar Plank Salmon** *Great w/ tobacco & garlic sautéed spinach*  
Fresh Wild Salmon Glazed W/ A Sweet & Piquant Sauce Baked On A Cedar Plank To Enhance The Flavor. Then brushed with Tabasco jelly.

**Jasmine Tea Smoked Salmon** *Great alone with bread and wine*  
Enhanced for 3 days in a secret citrus cure. Then slow smoked w/ Imperial Jasmine Tea Pearls for a heavenly perfume and delicate unique flavor.

**Garlic Seared Australian Barramundi** *(seasonal)* Fresh, wild caught, Barramundi. Lightly seared w/ butter, garlic & fresh herb, nothing to taint the natural flavor.

## **Proteins**

*Chef prepares all beef and game meat rare-medium-rare unless otherwise requested.*

### **Roast Au Jus**

Choice Rib-eye Roll slowly braised in beef stock, fresh herbs, garlic and shallots and topped in *red wine jus*.

**Southwest Pork Roast** *Best w/ the Prickly Pear salad & SW Fingerling Potatoes.*  
Succulent pork loin dry rubbed w/ smoky southwest spices then roasted until tender. *Drizzled in an Ancho chili & prickly pear reduction.*

**Herb Encrusted Lamb Chops** *Goes well with Roasted Root Veg. or Garlic Mash Potatoes*  
Succulent lamb chops, encrusted w/ savory herbs, *served w/ mint jelly.*

### **Fillet of Kangaroo**

Tender with delightful game characteristics. Lightly marinated in ale then broiled w/ a garlic & green peppercorn crust. *Recommended served medium-rare.*

### **Mediterranean Leg of Lamb**

Rich lamb marinated in Chef Natasha's twist on Mediterranean Tsatsiki. Slow roasted until it falls off the bone. *Best paired w/ caramelized root veggies.*

### **Beer Marinated Pork Chops**

Bone-in chops marinated in brown ale. Generously seasoned & pan-broiled.

### **Succulent Venison Hamburger**

Juicy wild venison patties seasoned w/ equally wild spices. Cooked medium-rare & served w/ caramelized red onion, sweet aioli, organic tomatoes mozzarella cheese on a hearty whole grain buns.

### **5 Spice Pork Chops**

Moist white pork chops seasoned & marinated w/ Chinese sauces & Chinese 5 spice. Just like a voyage to the other side of the world. Great w/ fried rice.

### **Not Your Mamma's Meat Loaf**

A non-traditional play on Moms meat loaf. Made w/ fresh herbs, red wine, lamb & pork. Tender, moist and extremely flavorful. *Served with mint jelly.*

### **Beef Bourguignon**

One of Burgundy's most sought after dishes. The beef is marinated overnight, then braised in burgundy style wine, w/ beef stock, vegetables, herbs & bacon for 5-6 hours. Forming a rich silky soup w/ caramelized meat & vegetables

## *Side Dishes*

### *Starch*

#### **Pumpkin Risotto**

Arborio rice with cane sweetened pumpkin puree topped with white truffle oil and white mushroom. Warm and comforting.

#### **Farfalle Pasta w/ Tomato Pesto Sauce**

Fresh pesto & slow-cooked San Marzano tomatoes fuse for lots of flavor.

#### **Feta Mint Apple Couscous**

Couscous w/ chopped sweet apples, fresh mint leaves & creamy feta cheese. The blend of sweet & salty is to live for.

### **Natasha's Sweet Cashew Jasmine Rice**

Sweet spices give it a far off taste that will make you feel like you have traveled the world to obtain it. *Can also be ordered w/ spiced turkey as a fabulous entree.*

### **Saffron Rice**

Basmati rice infused with high quality saffron.

**Beer Cheese Bread** This loaf is made w/ a bottle of nature's yeast brew to leaven it up giving it a unique & charming flavor. Moist & flavorful.

**Roasted Corn Salsa** Fresh corn, red onion, garlic, black beans jalapenos & bell pepper. Marinated in lime juice & Latin spices then grill on an open flame.

**Barbeque Baked Beans** Hand ground mustard seed & coriander give these slow cooked beans a kick while molasses sweetens the deal & bacon brings it home.

**Southwest Inspired Fingerling Potatoes** Slow roasted, creamy inside, crispy outside. In sweet Ancho chili, smoky black cardamom, & southwest spices.

**Roasted New Red Potatoes** Naturally buttery flavored, they are tossed w/ fresh herbs, garlic & spices. Then oven roasted so they are creamy & savory.

### **Garlic Mashed Potatoes**

Creamy, buttery, garlicky mashed potatoes.

## **Vegetable**

### **Mashed Sweet Potatoes**

Savory & fluffy w/ Ancho Chili Butter & Queso Fresco cheese.

**Sweet Potato Casserole** The classic marshmallow topped southern delicacy, this one has a little maple flavor to top it all off! Can't go wrong w/ that!

### **Sweet Potato Fries**

Seasoned w/ white pepper & salt.

### **Radish au Jus**

Sweet seasonal radishes braised in garlic, shallots & dry white wine.

**Caramelized Root Veggies** Assorted seasonal vegetables seasoned & roasted until tender to bring out the natural juices & sweetness.

**Haricot Vert Bundles** French snap beans sautéed with herbs to bring out the natural sweetness. Then wrapped in green onion to make delicate bundles.

**Haricot Verts en Buerre Blanc** Fresh sweet French green beans blanched in salt water and served warm with a blanket of lemon butter sauce.

<b>Italian Green Beans</b>	Citrus marinated, blanched green beans tossed w/ fresh basil & toasted almonds. Great for those who are not fans of green beans.
<b>Candied Green Beans</b>	Fresh green beans lightly steamed in cognac vinegar & tossed w/ candied pecans.
<b>Southern Green Beans</b>	Green beans slow cooked w/ classic southern seasonings, bacon & lots of love.
<b>Sautéed Spinach</b>	Sautéed with Garlic cream & fresh herbs.
<b>Braised Cabbage</b>	Sweet like candy & oh so healthy.
<b>Sautéed Asparagus Tips</b>	Seasoned & sautéed till al dente.
<b>Sugared Asparagus</b>	Asparagus caramelized with a sugar crust.
<b>Honey Glazed Carrots</b>	Sweet organic carrots, sautéed in a light honey glaze & tossed w/ plump juicy raisins.
<b>Sautéed Mushrooms</b>	Sautéed with fresh chopped Italian herbs, butter & deglazed with Marsala.

## ***Fruit***

<b>Sautéed Apples</b>	Braeburn apples sautéed w/ butter, brown sugar white onion and apple cider.
<b>Port Wine Cherries</b>	Cherries in a blood orange-port wine reduction
<b>Mango Chutney</b>	Sauté of Diced mango, w/ black beans, cilantro & corn off the cob.
<b>Assorted Fruits</b>	Seasonal fruits to compliment meal.
<b>Sweet Maduros</b>	Ripe plantains lightly fried so they are soft & sweet.

## ***Desserts***

Visit “Dessert Menu” on our website  
<http://www.indulgencebynatasha.com/desserts.html>