

# PASCAL FUCHS

*Personal Chef*

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## *Cold Hors d'Oeuvres*

Parmesan Basil Cheesecake with Tomato jam

Blue Cheese Steak Crostini

Gougères with Smoked Salmon and Caviar

Couscous Patties with Smoked Prosciutto

Pate Mousse on Baguette with Cornichons and Fried Leeks

Crab and Avocado Toasts, Mint Lime Juice Dressing

Curried Chicken with Apples and Almonds

Lobster Tarragon Canapes

Fresh Goat Cheese Bruschetta, Cherry Tomato Confit

Steakhouse Beef Tenderloin with Horseradish Cream on Toasts

Duck Confit and Foie Gras Spring Rolls, Balsamic Red Wine Reduction

Caprese Skewers with Fresh Basil and Sweet Fig Vinegar

Antipasto Skewers

Onion, Tomato, and Parmesan Cheese Mini Tarts

Chilled Pistachio Crusted Goat Cheese Truffles– Toasted Brioche

Smoked Salmon Dip and Crostini

Asian Tuna Tartare on Sesame Rice Crackers

Artisan Cheese Platter, Berries, Nuts, Specialty Crackers

Hearts of Palm on Radish Coins, Grilled Shrimp

Smoked Trout Mousse on Deviled Eggs

Mini Polenta Cakes, Slow Braised Beef/Lamb Shanks, Fig Tomato Jam

Chilled Lobster and Apple Salad/ Meyer Lemon Dill Dressing

Greek Salad Skewers

Beets/Walnuts/Blue Cheese Mousse

Deviled Quail Eggs, Caviar

Watermelon and Mozzarella Pillows, Fleur De Sel

Lemon Quinoa, Smoked Salmon, Arugula Pistou in Glass

Artisan Charcuterie Board with Sausages and Cured Meats

Red Pepper and Goat Cheese Tiramisu

Chilled Watermelon and Heirloom Tomato Soup

Crostini with Ricotta, Sautéed Mushrooms, Caramelized Red Onions

Mini Blinis, Smoked Salmon, Crème Fraiche

Tomato, Basil, and Red Onion Bruschetta

Cheese Loaded Bites

Chilled Asparagus, Cantaloupe, and Parma Ham Roll Ups

BLTs in Filo Cups

Homemade Duck Rillettes served in Mini Jars, Caper Berry Chutney, Garlic, and Basil Croutons

Corn Cakes with Mexican Flank Steak Salad, Salsa Verde

Assortment of Organic Market Vegetables with Assorted Dips