



Conquering Cuisine

Hors d'oeuvres

Noshes/Stationary Platters

Smoked Pecans with Maple and Bacon
Crispy Curried Chickpeas
Charcuterie Board – Traditional Mixed Cured Meat and Accompaniments
Artisanal Cheese Plate, Crostini, Mission Fig Mostarda, Greek Honey
Seafood Platter – Shrimp Cocktail, Smoked Salmon and Crab Salad

Soup Shots

Creamy Roasted Acorn Squash Soup
Cream of Sherried Mushroom Soup with Crispy Pancetta
Curried Creamy Carrot Soup

Modern Twists

American.....

Cornmeal Fried Oysters with Horseradish Sauce and Crispy Bacon
Cheddar and Horseradish Puffs with Tender Beef and Chive Goat Cheese
Southern “Egg Rolls” (Shredded Chicken, Braised Greens, Pickled Onions in Crispy Wrappers) with BBQ Dipping Sauce
Sautéed Crab Cakes with Roasted Squash Sauce
Bacon Wrapped Shrimp with Smoky Roasted Pepper Sauce

Italy.....

Mixed Meatball Sliders (with Accompany)
Arancini with Marinara Sauce (Fried Balls of Risotto, Prosciutto, Egg and Cheese)
Rosemary and Garlic Shrimp Wrapped with Pancetta
Roasted Vegetable and Fontina Stuffed Mushrooms
Spinach and Ricotta Cheese Puffs

Spain.....

Braised Pork Belly on Toasted Rolls with Sherry Reduction
Chorizo and Rice Stuffed Piquillo Peppers with Spicy Tomato Sauce
Sautéed Shrimp with Garlic and Cayenne
Short Rib Empanadas with Roja Sauce
Smoked Ham, Potato and Egg Tortilla

Asian

Assorted Sushi Rolls (Seafood and Veggie) with Accompaniments
Pork Dumplings with Soy and Ginger Dipping Sauce
Macademia Crusted Shrimp Satays with Peanut Sauce
Spicy Boneless Asian Chicken Bites
Thai Lettuce Wraps with Grilled Chicken and Asian Slaw
Fried Seafood and Vegetable Rolls with Sweet and Spicy Sauce

Mixed

Mini Cubans (Grilled Sandwiches with Roast Pork, Ham and Swiss)
Falafel with Spicy Yogurt Sauce
Shrimp and Avocado Cocktail in Crispy Tortilla Cups
Crab Cakes with Mole Sauce
Mini Chipotle Pork Quesadillas
Greek Fried Cheese with Capers, Oregano and Lemon Dressing

Mediterranean Tapas

Albondigas (Tender Meatballs with Sweet and Spicy Sauce)
Lamb Empanadas (Savory Ground Lamb and Spices In Flaky Pastry)
Whipped Hummus with Ground Chicken, Pine Nuts and Warm Pitas
Grilled Prawns in Garlic Sauce
Escabeche (Steamed Mussels with Sweet and Tangy Relish)
House Smoked Salmon with Tzatziki Sauce
Grilled Zucchini with Fresh Mozzarella and Basil/Mint Emulsion
Stuffed Piquillo Peppers, Lebanese Style With Roasted Vegetables
Vegetarian Pate En Croute with Moroccan Spices
Tortilla Espagnola with Potatoes and Manchego Cheese
Bruschetta with Charred Tomatoes, Goat Cheese and Anchovy
Chargrilled Sweet Pepper and Walnut Spread with Pita Chips
Pomegranate, Cucumber and Chickpea Salad with Dill Vinaigrette
Grilled Tomato Gazpacho with Traditional Garnishes

Classics

Phyllo and Puffs

Wild Mushroom Strudel with Fontina and Thyme
Apple, Walnut and Brie Phyllo Triangles
Spicy Beef, Onion and Pepper Jack in Phyllo Cups
Spinach, Egg and Boursin Cheese in Phyllo
Ratatouille and Goat Cheese in Phyllo Cups
Andouille and Cheese Puffs

Chicken Cordon Bleu Puffs
Smoked Gouda and Chorizo Triangles

Tarts and Empanadas.....

Goat Cheese and Roasted Red Pepper Tarts with Rosemary
Spinach and Asiago Tarts
Broccoli, Bacon and Cheddar Tarts
Sundried Tomato and Sharp Provolone Tarts
Shrimp, Black Bean and Jack Cheese Empanadas
Mojo Chicken and Roasted Vegetable Empanadas
Spicy Beef, Sweet Potatoes and Cheese Empanadas

Rolls and Satays.....

Asian Beef and Vegetable Rolls with Soy Dipping Sauce
Chicken, Prosciutto and Sage Skewers
Thai Chicken Satays with Peanut Sauce
Chicken and Cashew Spring Rolls
Pork and Vegetable Spring Rolls
Spicy Shrimp and Vegetable Rolls

Salad Course

Mixed Green and Roasted Beet Salad with Arugula, Shaved Fennel and Hazelnuts, Orange Vinaigrette
Romaine, Tomato and Bacon Salad with Roasted Garlic Buttermilk Dressing
Mixed Greens, Tomatoes, Cucumber and Red Onion with Balsamic Vinaigrette
Classic Caesar Salad with Grated Parmesan and Garlic Croutons
Roasted Mushroom Salad with Frisee and Smoked Bacon, Champagne Vinaigrette

Main

Standing Rib Roast with Mushroom Demi-glace Sauce (or Horseradish Cream, Peppercorn or Assorted)
Roasted Beef Tenderloin with Roasted Tomato Relish
Grilled Rib Eye Steaks with Homemade Steak Sauce
Medallions of Beef with Brandy Cream Sauce and Pearl Onions
Seared Bison with Aged Balsamic and Shaved Parmigiano Reggiano (Cooled, thinly sliced, served with micro greens and cracked pepper)
Sautéed Chicken au Jus with Mushrooms
Baked Chicken with Artichokes and Sundried Tomatoes
Grilled Pork Tenderloin with Pineapple Salsa
Braised Pork Shanks with Pappardelle and Shaved Parmesan
Pan Roasted Chicken au Jus with Spring Succotash
Sautéed Teriyaki Duck Breast over Asian Slaw
Classic Valencian Paella with Chicken, Shrimp and Chorizo

Shrimp and Andouille Jambalaya with Tomato and Saffron
Roasted Salmon in Provencal Sauce, Summer Squash Gratin
Seared Scallops with Soba Noodles, Yuzu Vinaigrette, Grilled Pineapple Garnish
Roasted Salmon with Red Chile Sauce
Pan Seared Fish with Roasted Cauliflower Puree and Apple Cabernet Sauce

Sides

Pasta in a Sweet Corn, Tomato and Cream Sauce
Pasta with Grilled Vegetables, Tomatoes and Basil
Israeli Couscous with Cherry Tomatoes, Feta and Mint, Mediterranean Dressing
Orzo with Roasted Peppers, Artichokes and Black Olives
Potatoes Au Gratin with Gruyere and Caramelized Onions
Roasted Fingerling Potatoes with Herbs
Sweet Corn and Rice Pilaf
Roasted Baby Potatoes
Charred Corn with Arugula and Avocado, Citrus and Cumin Dressing
Roasted Vegetable Ratatouille
Asparagus with Parmesan Butter

Barbecue

Brisket, Sliced or Chopped
Pork Shoulder, Pulled or Sliced
Chicken, Half or Full
Sausage
Ribs, Baby Back
Ribs, St. Louis Style
Turkey Breast

Barbecue Sides

Traditional

Old Fashioned Egg Potato Salad
Traditional Coleslaw
Southern Style Macaroni Salad
Green Salad with Tomato, Cucumber, Red Onion and Creamy Italian Vinaigrette
Slow Cooked Barbecue Baked Beans
Braised Collard Greens
Corn and Black Bean Salad with Crispy Bacon and Southwest Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Smoky Cheddar Cornbread

Dinner/Mini Kaiser Rolls

Modern Twists

Grilled Fingerling Potato and Vegetable Salad with Chimichurri Dressing

Spicy Thai Slaw Pickled Vegetables and Peanut Dressing

Pico de Gallo Macaroni and Cheese

Mixed Grilled Vegetables with Herb and Garlic Vinaigrette

Cowboy Beans with Smoky Adobo Sauce

Sauteed Mixed Greens with Pancetta and Garlic

Chopped Greek Salad with Olives, Feta and Mint Dressing

Corn Salad with Roasted Peppers, Avocado and Garlic Aioli

Roasted Beet Salad with Shaved Fennel, Hazelnuts and Citrus

Brioche Rolls

Barbecue Sauces

Our "Original" Texas Style BBQ Sauce

Mustard Q Sauce

Chimichurri Sauce

KC Style Sauce

Memphis Style Sauce

Spicy Thai Sauce

Garlic Terriyaki Sauce

Jamaican Jerk Sauce

Spicy Creole Sauce

Mango Chili Sauce

Dessert

Apple Galettes with Dulce de Leche and Whipped Cream

Roasted Apricots with Sugared Pecans and Dulce de Leche

Peach Crumble with Vanilla Ice Cream

Mixed Berry Tarts with Cinnamon Ice Cream

Fresh Berries with Coconut Cream

Mixed Fresh Fruit

Flourless Chocolate Terrine with Chocolate Gelato

Mixed Berry Tarts with Vanilla Ice Cream

Lemon Chiffon Cake with Coconut Cream Frosting

Blueberry Crumble with Fresh Whipped Cream

Lemon Sorbet

378 North Main Street, Doylestown, PA 18901 • 267-625-6900

www.conqueringcuisine.com

Catering: Dinner Parties