

# COCKTAIL PARTY MENU

Spring/Summer 2009 Executive Chef, Jean Paul Luvanvi



## Seafood

Shrimp Toast, sweet & sour dipping sauce  
Hawaiian Halibut Ceviche, fried lemons confit on salted cracker  
Lemongrass Shrimp, BBQ dipping sauce  
Two-Way Yellowtail & Ahi Sashimi, mango ponzu wasabi  
Crab Cakes with Thai chili aioli  
Ahi Poki Salad, wonton crisps, caviar relish  
Yellowtail Tartar, Hawaiian seaweed salad, cucumber cups  
Grilled Diver Scallops, wrapped in wild boar bacon  
California Rolls, tuna, avocado, white crab  
Tempura Yellowtail & Ahi Fritter, passion fruit glaze  
Classic Shrimp Cocktail  
Caviar on Brioche, poached egg salad, elephant garlic artichoke mousse  
Crispy Lobster Ravioli topped with Seared Ahi, sweet soy glaze, mango relish  
Mini Vietnamese Coconut Crepes, shrimp, lobster, mint, basil, julienne carrots, accented with turmeric and tangy lime fish sauce  
Charbroiled Lobster on Sugarcane Skewers

## Beef / Pork / Lamb

Mini Filet Mignon Sandwiches with Béarnaise Sauce  
BBQ Bison Lollipops  
Filet Mignon, Toasted Brioche with Brandy & Peppercorn Sauce  
Rack of Lamb, Port Demi Glaze, mint relish  
Chinese BBQ Pork skewers, Char Su  
Mango & Brie wrapped with Prosciutto  
Mini Vietnamese Coconut Crepes, pork, mint, basil, julienne carrots, accented with turmeric and tangy lime fish sauce  
Dried Fruit & Nut Cracker with Cabernet Salami & Foie Gras Pâté  
Wild Boar Potstickers, sweet soy glaze  
Lamb & Asparagus Skewers, Mediterranean chutney  
Panko Filet Mignon Cubes, 3 Way Cheese Fondue

## Chicken / Duck / Quail

Foie Gras, puff pastry with pancetta and fig glaze  
Crispy Duck Puff Pastry, stuffed with brie, mango, Thai basil  
Chicken Satay with spicy green curry cream  
Chicken Moneybags, Chinese pineapple sweet & sour sauce  
Mein Noodles with Chicken, snap peas and Szechwan dressing in little take-out boxes with chop sticks  
Duck Confit (Moo Shu Style), wrapped in pan Asian crepe with sweet & sour hoisin  
Quail on Lemongrass Skewer, stuffed with wild boar, roasted shallots, Thai chili glaze

## **Vegetarian**

Mini Spinach & Cheese Ravioli, brown butter sage sauce  
Vietnamese Spring Rolls, rice noodle cubes, mango, sprouts, avocado, cucumber, peanut sauce  
Greek Spanakopita  
Flat Bread Pizza, goat cheese, spinach, tomatoes, garlic  
Vietnamese Tofu Stir-Fry, rice noodles, Asian vegetables, mint, basil  
Stuffed Mushrooms, goat cheese, sun dried tomatoes  
Hummus & Flatbread, greek olives & balsamic tarragon  
Falafel Lollipop, tahini glaze  
Green Papaya Wraps, asparagus cucumber, ginger, diakon, basil aioli  
Vegetarian Rolls, asparagus, cucumber, avocado  
Mini Veggie Moneybags, Chinese pineapple sweet & sour sauce  
Thai Coconut Soup, tom kha kai soup sip  
Jean Paul's Signature Deviled Eggs  
Tofu Thai Satay, sesame sweet soy reduction

## **SAMPLES OF COOKIES, BARS, AND CONFECTIONS**

\*Gluten Free Option is Available on Select Cookies, Bars & Confections. Sweets of any sort can be added to your cocktail party upon request; we can even help you with a cake!

### **COOKIES**

Coconut macaroons  
Brandy snaps  
Peanut butter cookies  
Sugar cookies  
Oatmeal cookies  
Bar Cookies, Brownies, & Squares  
Old-fashioned no-bake chocolate squares  
Brownies  
Lemon or Apricot Bars  
Chocolate Chip Squares  
Specialty Cupcakes

### **STARR EVENTS SAMPLE COCKTAIL SELECTION**

Pink guava martini  
Raspberry martini  
Xangotini  
Prosecco with pomegranate  
XangoPagne (Champagne & Xango)  
Mojito  
Peach ginger Bellini  
Meyer lemon drop  
Blood orange margarita  
Pomegranate cosmopolitan  
Xangopolitan  
Manhattan  
Whiskey Sour  
Classic Cosmopolitan  
Peach Margarita

805.689.3755 or 805.456.9090

[www.billijostarr.com](http://www.billijostarr.com), [starr@billijostarr.com](mailto:starr@billijostarr.com)



## **STARR EVENTS COCKTAIL PARTY INCLUDES:**

Individual menu planning encompassing Santa Barbara's freshest, seasonal ingredients

Precise preparation & service of tray-passed and stationary hors d'oeuvres

Complete clean up of your kitchen or venue leaving it sparkling clean

Professional and friendly chefs, servers, and bartenders

What you can expect from us:

Executive staff with more than 30 years combined culinary experience

Prompt responses and follow through to your questions and concerns

On-time arrival to your home or venue and service of your food exactly when you want it

Impeccable service of your meal and an immaculately clean kitchen when we leave

Complete event services; including, management of rental items, floral, and other accoutrements

Competitive pricing

Cocktail Parties encompass:

7 different tray-passed and/or stationary hors d'oeuvres

Certified bartenders who will serve your guests and mix signature cocktails

Complete oversight of your event, set-up, clean-up and tear down of your event space

Fabulous desserts available upon request

Custom Ice Carving is also available upon request

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