

Elle Bee's...



Catering • Personal Chef • Yacht Provisioning

Spring Menu

Hors d'oeuvres: minimum 2 Dozen per order

- **Carrot wrapped Beef Sushi Roll:** Broiled boneless Beef Top Loin and Scallions wrapped in Blanched Carrots instead of traditional Nori Sheets served w/a Spicy Hoisin Dipping Sauce
- **Roasted Beet "Burgers":** finely chopped Roasted Beets make up the "Burger" which is layered between a Chive Goat Cheese Spread topped w/ Baby Pea Shoots in a soft & springy Pistachio Financier Bun
- **Spring Pea Falafel Bites w/Minted Yogurt:** Bite Size twist on traditional Falafel served w/a Minted Yogurt Dipping Sauce
- **Mini Savory Mustard Tart** w/Carrots, Leeks & Asparagus in a subtly tangy mustard egg cream in a bite sized pâte brisée crust
- **Grilled Lamb Skewers:** w/a Balsamic Mint Sauce or Rosemary & Garlic Sauce
- **Chilled Carrot Ginger Soup Shooters** topped w/Carrot & Parsnip Crisps & Cilantro Crème *Fraîche*
- **Spring Crudités** w/Green Goddess Dipping Sauce

Salads:

- **Asian Watercress Salad:** Carrot Ribbons & Daikon Radish dressed in an Orange Miso Vinaigrette served over Watercress garnished w/Toasted Sesame Seeds
- **Baby Arugula w/Beet & Goat Cheese Napoleons:** Thinly sliced Red & Golden Beets layered w/crumbled Goat Cheese, Pistachios & a Tarragon Vinaigrette on a bed of Baby Arugula
- **Mache** Baby "Lamb Lettuce" w/Fennel, Orange Slices, Shallots, Almonds & a Honey Balsamic Vinaigrette

Soups: minimum 2 Quart per order

- **Asian Matzoh Ball Soup** w/Lemongrass Consommé, Chicken, Leeks & Shiitake Mushrooms
- **Chilled Baby Pea Soup** topped w/Fresh Mint & Crème *Fraîche*
- **Roasted Asparagus Soup** w/Spring Herb Gremolata
- **Tuscan Bean & Escarole Soup** topped w/home-made Parmesan Croutons

**** While full service catering is always available, Elle Bee's will happily custom **
design a drop-off menu from stylishly simple to extremely lavish depending on your
individual entertaining budget.**

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Entrees:

- Sole -Wrapped Asparagus w/Tangerine Buerre Blanc
- Honey Lemon Tarragon Roasted Chicken
- Almond Crusted Salmon w/Leek & Lemon Cream: Almond Crusted Salmon served w/a Leek & Lemon Cream Sauce
- Herbed Dijon and Garlic Crusted Leg of Lamb
- Sweet & Sour Brisket w/Caramelized Shallots
- Pork Tenderloin w/Spiced Rhubarb Chutney
- Roasted Beet & Goat Cheese Ravioli w/Poppy Seed Butter Sauce and sautéed Baby Spinach

Sides:

- Steamed Baby Carrots & Spring Vegetable Medley
- Herbed Quinoa w/Lemon Zest
- Cauliflower & Leek Kugel w/Almond Herb Crust
- Spring Bean Ragout
- Smashed Olive Oil & Dill Fingerling Potatoes

Desserts:

- Mini Carrot Cupcakes w/Cream Cheese Frosting
- Limoncello Tiramisu w/ Fresh Strawberries
- Rhubarb Crunch Squares
- Mini Flourless Almond Torte w/Vanilla Crème Fraîche & a Warm Raspberry Sauce

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