

Wild Truffles

Wild Truffles "HOT" Hors D'Ouevres

Oyster Rockefeller on Potato Tower with Creamed Garlic Spinach
Soft Shell Crab Tempura on toasted Pumpnickel Bread
Foie Gras Pate Hush Puppies with Boysenberry Marmalade Mango
Truffle Yogurt served on Pulled Oxtail Corn Flakes
Foie Gras Bonbons wrapped in edible Gold and Silver Flakes
Halibut, Blood Orange Citrus Reduction and Sesame Croquette
Potato Chips filled with Chorizo Sausage and Sage Mustard
Polenta Fries with Portabella Mushrooms and pulled Lamb Confit
Foie Gras Soufflé' with Truffle mousse and baked in Mini Yorkshire Pudding
Coconut Milk marinated Thai Curry Shrimp, crispy fried on Yukon Gold Potato Soup
Sautéed Duck Breasts with poached Granny Smith Apple, Calvados Reduction on Puff Pastry
Cutlet of Chicken with Orange Glaze
Lobster and Crab Mousseline in Potato Waffle
Lemon & Garlic Glazed Chicken Drumettes
Herb Marinated Baby Lamb Chops with Mint Glaze or Pesto Glaze
Duxelle Croquets with wild mushroom sauce
Shrimp and Escargot baked in Herb Butter with a Sesame Puff Pastry House
Spinach soup Shooter with Caramelized Dill Scallop
Crispy baked Kielbasa Sausage and Potato Rolls with Dill Crème' Fraiche (Feuille de Brick)
Jumbo Shrimp Tempura on a Rosemary Branch
Warm Potato Pancake with Tuna Tataki and Black Bean Sauce
Crunchy fried Lobster Balls breaded in Panko and Teriyaki Sauce
Super crunchy Potato Roulade filled with spicy Chorizo Sausage
New York Striploin steak Cube marinated IN Soy Wasabi dressing on Edame Puree
Fried Coconut Shrimp Lemon Grass Skewer on Citrus Salsa
Japanese Beef Curry Quesdila
Focaccia Panini Squares with poached Red wine Pear and Gorgonzola Cheese spread
Cajun Scallop Lollipop breaded in Vegetable Confetti
Lamb Kofta with a Garlic Cucumber Yogurt Sauce
Potato Pancakes with a Cauliflower Chicken Ragout slightly seasoned with Saffron
Foie Gras Turkey Burger with Mango Salsa on crispy potato Wafer's
Lobster Corn Dogs with Exotic Fruit Salsa and Savory Citrus Caramel Sauce
Kobe fried Beef Tenderloin Steak on Bamboo with a Port Wine Pommery Mustard Reduction

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Crispy Coconut Shrimp Skewer with a Pomegranate Fruit Coulis
Four Vegetable Shrimp Sho Mai Clover Leaf
Crispy Fried Cheese Ravioli with Smoked Salmon and Caviar Hollandaise
Miniature Diver Scallops in its own shell w/ creamed Spinach & Salmon Beurre Blanc or Lime Ginger and Caviar Foam
Butternut Squash, Wild Mushroom and Seafood Ravioli with Tri-flavored Sauces
Spicy Grit Crusted Tuna Tataki with an Herb seasoned Porcine Mushroom Ragout
Grilled Polenta Squares with BBQ pulled Lamb and feta Cheese Crumble
All on individual miniature plates

Hot Soup In Demitasse Cups or in Shooter Glasses

Cream Of Pumpkin with Pumpkin tempura
Lentil with diced vegetables and meats
Cream of Potatoes or Spinach with cheese stick & Caviar garnish
Jamaican Fish Tea

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