



Tart Cuisine

Sample Events & Menus

The following is a list of events and menus from Tart Cuisine. Contact Chef Molly directly to have a menu created for your own unique event.

[Click here](#) to download a PDF with all of Tart Cuisine's sample events and menus.



Sample Events

- Baby Shower
- Bridal Shower
- Tailgating
- Picnics
- Holiday Parties
- Children's Parties
- Birthday Parties
- Baptism
- First Communion
- Retirement Parties

Sample Menus

New Years Eve Private Dinner for 20:

Assorted Cheese and Pate served with Flat Bread and Water Crackers

Triple Crème Boursin, Doux de Montagne and Dill Havarti served with Truffle Pate and Country Elk Pate

Amuse Bouche

Crème Fraiche and Caviar on a Sesame Toasted Wonton

Salad

Fresh Baby Greens served with Pomegranate Seeds, Aged Gorgonzola, Extra Virgin Olive Oil and a Balsamic Reduction

First Course

Mushroom Duxelle en Croute

Second Course

Alaskan King Crab Legs served with Drawn Butter and Lemon

Intermezzo

Lemon Ginger Sorbet served with Mint and Crystallized Ginger

Main Course

Rosemary Dijon Crusted Lamb Chops served with an Herb Infused Demi Reduction, White Truffle Mash Potatoes, a Leek Gruyere Gratin and Baby Squash



Coffee Service

Dessert Buffet

Fresh Fruit Tarts Served with Toasted Almond Cream, Vanilla Sponge with Strawberries, Chocolate Flourless Lavender Torte and Assorted Truffles

Parting Gifts

Warm Oven Baked Chocolate Chip Cookies and Ice Cold Milk Chugs

TOP

Intimate Dinner for Two:

First Course

Petite Croque Monsieur served with a Sweet Onion Marmalade

Salad

Julianne Endive served with Quartered Figs, Gruyere and Sweet Honey

Main Course

Apricot stuffed Veal Chop wrapped in Prosciutto and served with Lemon Haricot Vert and Herb Fingerling Potatoes

Dessert

Vanilla Panna Cotta Served with Lemon Syrup and Burnt Meringue

TOP

Children's Birthday Buffet:

Mini Hamburgers and Mini Hot Dogs served with Ketchup, Mustard, Pickles and Relish

Double Stacked Grilled Cheese (vegetarian)

Fresh Fruit Smoothies

Sliced Apples and Carmel Dips

Chocolate and Vanilla Ice Cream Bar served with Peanuts, Coconut, Sprinkles, Whipped Cream, Chocolate Sauce, Carmel, and Strawberry Sauce

TOP

Christmas Cocktail Party:

Salmon en Croute with Lemon and Dill served with Cucumber Yogurt Sauce

Beef Tenderloin served with Horseradish Cream

Fried Brie Wedges with sautéed Bosc Pears

Bacon, Leek and Vermont Cheddar stuffed Mushrooms

Hot White Lump Crab Dip served with Warm Bread and Crustini

Truffle Pate on Crustini served with Fresh Mint and Pomegranate Seeds



Fresh Vegetable Crudité Platter served with Ranch Dip

Assorted Tarts: Fresh Fruit, Chocolate Ganache, Lemon Meringue Tarts

Sour Cream Fudge Brownies

Chocolate Liquor Cups filled with White Chocolate Mousse and Raspberries

Eggnog with Rum, Fresh Ground Nutmeg and Whipped Cream

TOP

Mexican Fiesta:

Hors d'Oeuvres

Corn Tortilla Chips with Smoked Chipotle Salsa

Shrimp and Pepper Tamales

Grilled Fruit Quesadillas (Pineapple, Mango, Nectarines with Scallions and Cilantro)

Grilled Fajita Bar

Adobo Rubbed Grilled Steak, Tequila Lime Marinated Chicken Breast and Steam Grilled Tilapia En Papillote with Cilantro served with Grilled Corn and Flour Tortillas, Chipotle Salsa, Spicy Guacamole, Dark Chocolate Mole, Sour Cream, Aged Cheddar and Shredded Lettuce

Sides

Mexican Rice

Refried Beans

Grilled Corn on the Cob

Romaine Salad with Shaved Jicama, Red Onion, Tomato, Chihuahua Cheese and a Citrus Vinaigrette

TOP

**For more information, please contact Chef Molly
directly at mollysell@tartcuisine.com or 312.731.7537.**

The belly rules the mind.

TART CUISINE • CHEF MOLLY SELL • 312.731.7537 • CHICAGO • MOLLYSELL@TARTCUISINE.COM

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