

The logo for Handke's Cuisine features the name 'HANDKE'S' in a bold, serif font, with 'Cuisine' written in a smaller, elegant script font below it. The background of the logo is a dark, artistic photograph of a chef's hands in a white uniform, set against a backdrop of warm, bokeh lights and decorative swirls.

**HANDKE'S**  
*Cuisine*

**SOPHISTICATION & STYLE**

**SAMPLE MENUS**

## Hot Hors d'oeuvres

Passed butler style if possible or displayed

- beef kebab with barbeque glaze \$1.85
- chicago pizza \$1.60
- herb-cruste baby lamb chops \$3.10
- lightly breaded chicken tender with spicy remoulade \$1.60
- marinated shrimp kebab with pineapple & bell peppers \$3.00
- meatballs with mushroom or barbeque sauce \$0.75
- miniature crab cakes with pommery mustard aioli \$3.00
- oriental dumplings with plum sauce \$1.60
- petite chicken pot pie \$2.00
- pot stickers with orange mustard sauce \$1.80
- scallops wrapped in bacon \$3.00
- spanokopitas \$1.85
- smoked pork or chicken kebab glazed with hoisin sauce \$1.85
- thai curried chicken kebab \$1.85
- three-nut-cruste mahi mahi with jalapeno sour cream \$1.65
- veal meatballs with caper sauce \$0.85
- vegetable spring roll with szechuan sauce \$1.65
- water chestnuts wrapped in bacon \$1.60

## Cold Hors d'oeuvres

Passed Butler or Displayed

Cold Selection

- chavre, fire-roasted bell pepper, & caper salad on pita triangles \$1.85
- chilled shrimp (16/20 ct.) with cocktail sauce or sauce louis \$2.10
- chilled shrimp (8/12 ct.) with cocktail sauce or sauce louis \$3.15
- country pate with cranberry relish on cinnamon raisin toast rounds \$1.85
- creamed sweet onions in savory pastry dough \$1.85
- cucumber cups with shrimp salad \$1.85
- duck confit on red onion marmalade on toast round \$1.70
- gourmet potatoes with (choice of): Virginia ham salad, shrimp salad, sour cream with chives, sharp cheddar, wasabi caviar with creme fraiche \$1.85
- green asparagus wrapped with proscuitto \$1.75
- house smoked salmon on party rye with creamed horseradish \$1.85
- Italian torte (cream cheese, basil, herb de Provence, & dried tomato) in phyllo cup \$1.75
- jumbo lump crab meat on toast round \$2.75
- lobster salad tartlette \$2.00
- mushroom & chicken terrine on cinnamon toast with lingonberry marmalade \$1.85
- oven-roasted tomatoes with fresh mozzarella on herb crostini \$1.55
- pinwheel of house-smoked salmon & boursin cheese \$2.00
- phyllo tartlette with ratatouille \$1.75
- salmon rillete in dill pastry cups \$1.75
- savory eclairs with chavre cheese, sun-dried tomatoes & calamata olives \$1.80
- seafood or mushroom terrine with creamed horseradish on crostini \$1.75
- sesame-cruste ahi tuna with seaweed salad on dark bread \$2.25
- smoked shrimp (16/20 ct.) with spicy remoulade \$2.10
- smoked shrimp (8/12 ct.) with spicy remoulade \$3.15
- steak tartare or house smoked salmon tartare on dark bread \$1.85
- white truffle oil infused deviled eggs \$1.90

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## Served Dinner

(GUEST IS ASKED TO CHOOSE ONE ITEM FROM EACH COURSE)

Golden Gazpacho \$4.95

~or~

Chilled Green Asparagus \$4.95

~or~

Leek & Potato \$4.95

~or~

Cream of Porcini \$4.95

~or~

Lobster Bisque \$5.50

Green & White Asparagus on Boston Lettuce, Chive Vinaigrette \$10.00

~or~

Grape Tomato & Fresh Mozzarella on Mesclun  
Greens, Golden Balsamic \$9.75

~or~

Fresh Hearts of Palm Salad on MÃche Greens, Hazelnut Oil Vinaigrette \$10.75

~or~

Organically-grown Field Greens, Candied Walnuts, Oven-roasted Shallot Vinaigrette \$8.00

~or~

Tomato and Fresh Mozzarella Napoleon, Mesclun Greens, Golden Balsamic Vinaigrette \$8.75

~or~

Iceberg Baby lettuce with Colossal Lump Maryland Crabmeat \$10.25

Roasted Rack of Wisconsin Veal, Oregon Morels in Madeira Cream Sauce, Butter Noodles, White Asparagus \$33.50

~or~

Roasted Chicken Breast Ballotine, Porcini Pinot Noir Jus, Herbed Rice Pilaf, Vegetable Medley \$29.00

~or~

Roasted Black Angus Beef Tenderloin & Chilean Sea Bass, Shiitake Mushrooms Sauce, Gorgonzola Bread Pudding,  
Vegetable Medley \$33.75

~or~

Vegetarian Option: Porcini Empanada & Oriental Flavored Tofu, Tomato Fondue, White Asparagus, Green Beans,  
Parisienne Carrots \$26.75

Brown Sugar Creme Brulee with Seasonal Berries \$8.50

~or~

White & Dark Chocolate Terrine, Raspberry & Passion Fruit Sauce \$8.75

~or~

New York Style Cheesecake \$8.25

~or~

Marinated Seasonal Berries in Almond Lace Cookie Basket, Sauce Anglaise \$8.00

~or~

Apple Strudel with Vanilla Ice Cream \$8.75

~or~

Triple Chocolate Torte \$8.00

PRICES SUBJECT TO CHANGE



## Station Style - Dinner

### Salad Station

Avocado, Grape Tomatoes, and Mozzarella with Olive Oil & Fresh Basil

Potato and Cucumber Salad with Dill Vinaigrette

Tuscan Beans Salad

Marinated Mushrooms and Fire-roasted Bell Peppers

Pan Seared Salmon Scallopine, Tomato and Shallot Vinaigrette, Mesclun Greens

\$12.75 per person

### Entree Station

Roasted New York Strip Carved by Culinarian  
Horseradish, Pommery Mustard & Au Gratin Potatoes

Shrimp Jambalaya, Herbed Rice Pilaf

Oriental Flavored Chilean Sea Bass, Shiitake Mushroom Sauce, with Herbed Rice Pilaf

Honey Mustard Chicken Breast, Cranberry Relish

\$33.75 per person ~ price may fluctuate due to market value

### Pasta Station

Ravioli, Spinach Tortellini, & Pepper Linguini with Marinara and Alfredo Sauces, Olive Oil, and Parmesan Cheese \$6.50 p.p.

### Dessert Station

Brown Sugar Creme Brulee with Berries, Chocolate Dipped Strawberries  
Palmiers, New York & Frangelico Cheesecake Squares

\$8.75 per person

Coffee Station \$2.25 per person

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**SAMPLE MENUS**

## Station Style - Hors d'oeuvres

House smoked Salmon & Boursin Cheese Pinwheel with Paddle Fish Caviar on Dark Bread \$2.85

Porcini & Foie Gras Terrine on Cinnamon Raisin Toast \$1.85

Chilled Black Tiger Shrimp (16/20 ct.) with Cocktail and Louis Sauce \$2.10

Gourmet Potatoes with Crème Fraiche, Golden Caviar & Chives \$1.85

Garlic Crostini with Fresh Tomato, Purple Basil & Olive Oil \$1.70

### Station #1

Beef Kebab with Barbeque Glaze \$1.85

Chicago Pizzas \$1.60

House-smoked Artic Char & Peppered Spanish Mackerel with condiments & Artisan Bread \$3.00 per person

Miniature Crab Cakes, Whole Grain Mustard Aioli \$3.00

Antipasto Platter featuring ~ Oven-roasted tomatoes, Marinated Green & Calamata Olives, Pickled Mushrooms & Heart of Artichokes, Fire-roasted Bell Peppers, Mozzarella Cheese \$95.00

Phyllo Cups with Ratatouille \$1.75

### Station #2

Thai Curried Chicken Kebab with Pineapple \$1.85

California Roll & Sushi Display with Pickled Ginger, Teriyaki & Wasabi Horseradish \$2.95 per person

Sesame-crusted Ahi tuna with Seaweed Salad \$2.25

Pot Stickers with Spicy Orange Sauce \$1.80

Macadamia Nut Crusted Mahi Mahi with Passionfruit & Mango Salsa \$2.10

### Station #3

Palmiers \$10.00 per dozen

New York Style Cheesecake Squares \$14.00 per dozen

Chocolate Dipped Strawberries \$12.50 per dozen

Small Swiss Pastries \$13.50 per dozen

Petite Chocolate Cups \$3.25 each

Bar Cookies \$15.50 per dozen

Choice of: Chocolate / Vanilla / Cappuccino Creme Brulee \$2.75 per person

## Decorative Displays for Receptions

~ Serves 25 Guests ~

### Cold Decorative Displays

- Antipasto Platter Featuring Marinated Mushrooms, Artichoke Hearts, Oven-roasted Tomatoes, Fresh Mozzarella, Calamata Olives, & Fire-roasted Bell Peppers \$95.00
- Assorted Fruit with Yogurt & Praline Dip \$55.00
- Black Bean Hummus with Corn Tortilla Chips \$40.00
- Chesapeake Bay Crabmeat Salad with Melba Toast \$85.00
- Country Pate with Dried Fruit & Nut Medley, French Bread Slices \$75.00
- Domestic Swiss, Sharp Cheddar, Havarti, Seedless Grapes, Strawberries French Bread Slices \$80.00
- Honey-glazed Smoked Chicken Breast with Cranberry Relish \$70.00
- Imported Cheese Tray, Seedless Grapes, Strawberries, Apple Wedges, & French Bread Slices \$95.00
- Parma Ham with Peppered Melon Balls \$60.00
- Parmesan Cheese, Olive Oil & Tomato Marmalade with Artisan Bread \$45.00
- Potted Shrimp with French Bread Croutons \$55.00
- Roast Beef Tenderloin with Pommery Mustard, Horseradish, & Sourdough Rolls \$95.00
- Smoked Salmon with Dill Creme Fraiche, Capers, Diced Red Onion, & French Bread Croutons \$85.00
- Smoked Salmon, Smoked & Peppered Mackerel, Smoked Trout, Creamed Horseradish \$90.00
- Smoked Shrimp Platter with Spicy Remoulade (25) U-15 \$75.00
- Vegetable Crudites with Herb Dip \$45.00

### Hot Decorative Displays

- Roasted Rack of Lamb ( 8 Bones Per Rack )with Honey & Rosemary Glaze, Oven-roasted Vegetable Relish \$25.00
- Smoked or Roasted Angus New York Strip Sirloin with Assorted Mustards & French Rolls \$190.00
- Tri-color Cheese Tortellini with Alfredo Sauce & Tomato Fondue, Grated Parmesan Cheese \$95.00
- Wheel of Brie with Pecans in a Praline Sauce, Fuji Apple Wedges, & French Bread Slices \$70.00
- Whole Roasted Tenderloin with Pommery Mustard, Horseradish, & Sourdough Rolls \$220.00