



Menu

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PASSED HORS D'OEUVRES

SEAFOOD



Coconut Lime Snapper Ceviche

Seared Sesame Crusted Tuna with Scallions and Hoisin

Potato Latkes with Smoked Salmon, Crème Fraiche and Chives

Mini Crab Cakes with Sauce Remoulade (or Mango Salsa)

Smoked Salmon Mousse on Pumpernickel with Chives

Jumbo Shrimp Cocktail with Toasted Garlic Aioli and Classic Cocktail Sauce

Coconut Crusted Shrimp with Pineapple Chutney

Asian Crabmeat Salad in Sesame Oil on Endive Leaves

Peeky Toe Crabmeat in Mini Taco Shells

Crispy Shrimp with Vietnamese Dipping Sauce

Mini Maine Lobster Rolls

Red and Black Caviar on Blinis with Crème Fraiche

MEAT



Sliced Filet of Beef Tenderloin
On Peppered Biscuits with Horseradish Mayonnaise and Caramelized Onions

Pigs in Blankets with Ketchup and Mustard

Mini Shortrib Sliders
Watercress, Tomato, and Rosemary Ketchup

Roasted Figs with Prosciutto and Gorgonzola

Crispy Sesame Beef on Skewers

Thai Beef Skewers with Peanut Sauce

Macaroni and Cheese Bites with Fruitwood Smoked Bacon

BBQ Pulled Pork on Toasted Brioche with Cole Slaw

Lamb Kofte (mini meatballs) with Harissa Yogurt

Bite Size BLT's

POULTRY



Mini Chicken Chimichangas with Chipotle

Bite-Size Chicken Pot Pies with Savory Sage Sauce

Smoked Chicken Empanadas

Corn Cups with Barbeque Duck, Crème Fraiche and Cilantro

Sesame Crusted Chicken Roulade with Wasabi Mayonnaise

Duck A L'Orange with Pomegranate on Brioche Toasts

Fried Chicken and Waffles with Spicy Honey

Moroccan Spiced Chicken in Phyllo (Chicken B'Stilla)

Duck Confit and Plum Chutney Spring Rolls

VEGETABLE



Tartlets of Fig Chutney and Herbed Goat Cheese

Watermelon Cups with Feta and Fresh Mint

Old Fashioned Devilled Eggs with Black and White Sesame Seeds

Baby Artichoke Fritters with Lemon Aioli

Sweet Potato Puffs with Hudson Valley Rum Infusion

Endive Leaves with Dice of Cucumber, Feta and Scallion

Mini Potato Latkes with Apple Chutney and Crème Fraiche

Wild Mushroom and Herb Croquettes with Sage Cream

Phyllo Beggars Purses of Goat Cheese, Cumin and Coriander

Choux Puffs of Fresh Asparagus and Gruyere

Caramelized Onion and Feta Cheese Puffs with Rhubarb Confit

Baby Potatoes with Chive Sour Cream and Crispy Onion

Japanese Vegetable Sushi with Wasabi, Ginger and Soy

Cumin Gougeres with Herbed Goat Cheese

Spanish Manchego Cheese and Quince Paste Napoleons

Cremini Mushroom Caps with Stilton and Basil

Whipped Ricotta and Roasted Pear Crostini & Black Pepper Honey

MAC N CHEESE

Creamy Old-Fashioned Mac 'n Cheese passed in Martini Glasses

Options...

Mac 'n Cheese with Basil, Pancetta, and Fontina

Cheddar Mac n Cheese with Maine Lobster

Creole Mac n Cheese with Spicy Shrimp and Andouille Sausage

Parisian Mac N Cheese with Melted Gruyere and Wild Mushrooms

TEA SANDWICHES

Curried Chicken with Currants on Grain Bread

Smoked Salmon and Caper Crème Fraiche on Pumpernickel

Traditional English Cucumber on White Bread

Hudson Valley Goat Cheese and Figs

Pistachio Butter and Rose Jam

APPETIZERS



Timbale of 3 Color Roasted Peppers and Goat Cheese Mousse

Salad of Arugula, Fresh Orange, Fennel, Shaved Parmesan
Orange Vinaigrette

Butternut Squash Ravioli
With Sage Sauce and Amaretti Crumbles

Soup of Squash Velouté
With Gruyere Crouton and Basil Cream

Warm Greek Shrimp with Tomatoes and Feta, Baby Greens

Mini Lobster Pot Pie

Seafood Newburg en Demi Croute

Smoked Tomato Soup with Basil Crouton

Sesame Crab Napoleon with Wonton Crisps, Avocado, and Baby Greens

Wild Mushroom Ravioli in Basil Oil

Salad of Mixed Baby Greens and Shaved Vegetables
with Citrus Vinaigrette and Parmesan Tuile

Pistachio and Rose Petal Goat Cheese
Baby Greens and Saffron Vinaigrette

ENTREES



Moroccan Spiced Roasted Salmon
Preserved Lemon and Sweet Pepper Compote
Jeweled Couscous with Golden Raisins and Almonds

Pan Seared Sea Trout with Blood Orange Gastriche
Preserved Lemon Risotto and Fresh Asparagus

Roasted Halibut
Aromatic Brown Butter and Sugar Snap Peas
Maple Glazed Carrots and Parsnips

Arctic Char with Chorizo
Spinach and White Bean Stew, Saffron Aioli

Roasted Monkfish Medallions
Shaved Brussels Sprouts, Creamy Corn, Lemon Thyme Pan Sauce

Chilled Poached Filet of Salmon
Cucumber and Dill Sauce
Julienne of Green and Yellow Zucchini

Barolo Braised Short Ribs
Celery Root and Potato Mash
Broccoli Florets

Sliced Prime New York Strip Steak
Wild Mushroom Ragout
Salt Roasted Fingerling Potatoes
Creamed Spinach

Grilled Medallions of Beef Tenderloin
Shallot and Red Wine Compote
Roasted Portobellos and Rosemary Roasted Potatoes

ENTREES

continued



Seared Medallions of Chicken
In Middle Eastern Spices with Yogurt Sauce
Orange and Apricot Quinoa
Farmers Market Vegetables

Five Spice Duck Breast and Duck Confit
Black Forbidden Rice
Honey and Ginger Roasted Carrots and Snap Peas

Grilled Filet Mignon with Shallot and Red Wine Jam
Roasted Wild Mushrooms, Zucchini Noodles

Roasted Rack of Lamb
With Pistachio Mint Pesto and Seared Baby Potatoes
Fresh Asparagus

Braised Lamb Shanks with Creamy Polenta
Eggplant and Pepper Caponata

DESSERTS



Strawberry Shortcake with Lemon Curd
On Homemade Biscuits with Whipped Cream

Flourless Chocolate Cake with Caramel Sauce
And Fresh Berries

Mini Cups of Fresh Seasonal Berries
Orange Blossom Cream

Ebinger's Dark Chocolate Blackout Cake
With Fresh Strawberries

"Vienna Waltzes"
Sacher Torte Chocolate with Apricot Filling
And Fresh Raspberries

Old Fashioned Warm Apple Cobbler
Cinnamon Crème Fraiche

Praline Bread Pudding with Maple Bourbon Sauce

Lemon Mousse
Fresh Raspberries and Raspberry Purée
Hazelnut Biscotti



MINI SWEETS

Hudson Valley Handmade Chocolate Truffles
Chocolate Brownies with Himalayan Pink Salt
Rosemary Shortbread
Hazelnut Biscotti
Chocolate Dipped Pineapple Skewers

MILKSHAKES

In shot glasses

Tequila and Coffee Ice Cream
St. Germain and Vanilla
Chocolate Grasshopper
Courvoisier and Nutmeg
Hazelnut Liqueur and Butter Pecan