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# SAMPLE EUROPEAN MENU



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# SAMPLE EUROPEAN MENU

Creating a premium European catering menu involves offering a selection of authentic and high-quality European dishes that showcase the richness of European cuisine. Here's a sample premium European catering menu:

## APPETIZERS

### SMOKED SALMON CANAPÉS –

Thinly sliced smoked salmon on toasted bread rounds with cream cheese and dill.

### CAPRESE SKEWERS –

Cherry tomatoes, fresh mozzarella, and basil skewers drizzled with balsamic glaze.

### FOIE GRAS WITH TOAST POINTS –

Seared foie gras served with lightly toasted brioche or baguette slices.

### PROSCIUTTO-

### WRAPPED ASPARAGUS –

Grilled asparagus spears wrapped in thinly sliced prosciutto.

### STUFFED MUSHROOMS –

Mushrooms filled with a mixture of cream cheese, herbs, and breadcrumbs, baked until golden.

## ACCOMPANIMENTS

### TRUFFLED MASHED POTATOES –

Creamy mashed potatoes infused with truffle oil and topped with chives.

### GRILLED VEGETABLES –

Seasonal vegetables grilled and drizzled with balsamic reduction.

### WILD MUSHROOM RISOTTO –

Creamy Arborio rice cooked with assorted wild mushrooms and Parmesan cheese.

### HERBED BABY POTATOES –

Roasted baby potatoes tossed in olive oil, garlic, and fresh herbs.



# SAMPLE EUROPEAN MENU

## MAIN COURSE

### MEAT AND POULTRY

#### BEEF WELLINGTON –

Tender beef fillet wrapped in puff pastry with mushroom duxelles and foie gras.

#### COQ AU VIN –

Chicken braised in red wine with mushrooms, pearl onions, and bacon.

#### RACK OF LAMB –

Herb-crusted rack of lamb served with a red wine reduction.

#### DUCK CONFIT –

Slow-cooked duck leg with crispy skin, served with braised red cabbage.

#### VEAL SALTIMBOCCA –

Veal escalopes topped with prosciutto and sage, served with a white wine sauce.

### SEAFOOD

#### GRILLED SEA BASS –

Fresh sea bass fillets grilled and served with a lemon butter sauce.

#### LOBSTER THERMIDOR –

Lobster tail cooked in a creamy brandy sauce and gratinéed with Parmesan cheese.

#### SEARED SCALLOPS –

Pan-seared scallops served with a pea purée and crispy pancetta.

#### BOUILLABAISSE –

Traditional French seafood stew with a variety of fish and shellfish in a saffron-infused broth.

## BEVERAGES

### WINE PAIRING SELECTION –

Curated selection of fine wines including reds, whites, and dessert wines.

### SPARKLING WATER AND MINERAL WATER –

Still and sparkling options for hydration.

### ESPRESSO AND DIGESTIFS –

Espresso coffee served with a selection of digestifs like grappa or limoncello.



# SAMPLE EUROPEAN MENU

## DESSERTS

### CRÈME BRÛLÉE –

Creamy vanilla custard with a caramelized sugar crust.

### TIRAMISU –

Classic Italian dessert made with layers of coffee-soaked ladyfingers and mascarpone cheese.

### CHOCOLATE FONDANT –

Warm chocolate cake with a molten chocolate center, served with vanilla ice cream.

### PAVLOVA –

Meringue shell filled with whipped cream and topped with fresh berries.

## ADDITIONAL OPTIONS

### CUSTOMIZED MENU ITEMS

We can tailor the menu to accommodate specific dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and more.

### LIVE COOKING STATIONS

Enhance your event with live pasta stations, pizza ovens, or carving stations for an interactive dining experience.

## SERVICE

### PROFESSIONAL STAFF

Our experienced and professional staff will ensure seamless service throughout your event.

## ELEGANT TABLE SETTINGS

Beautiful table settings with fine china, glassware, and linens. This menu aims to provide a luxurious and authentic Italian dining experience for your guests. Let me know if you need any adjustments or additional details!

