



Hors d'Oeuvres - SERVED ROOM TEMPERATURE

Skewers

Cherry Tomato & Mozzarella

Melon-Wrapped Prosciutto

Fresh Exotic Marinated Fruit Skewers

Crostini

Eggplant

Traditional Bruschetta

Crab Meat & Parmesan

Pate Foie Gras & Caramelized Plum

Filet of Beef with Creamy Horseradish

Roasted Tomato, Olive & Mint

Brandade de Moure

Canapes

Cocktail Tomatoes, assorted stuffings

Cod Fish Bacalao

Chicken

Creamed Corn

Meat

Shellfish

Shrimp

Vegetables

Sushi

California

Salmon

Shrimp

Tuna

Special Selections

Ceviche

Vegetable Napoleon

Smoked Salmon Rosette with Citrus Mousse

Parmesan Tuille with Truffled Goat Cheese

Endive with Stilton & Walnut

Rice Paper Rolls with Blanched Vegetables & Ginger Dip

Zucchini-Filled with Tomatoes & Ham or Turkey

Petite Gateau Mascarpone



Hors d'oeuvres & Tapas Menu



Hors d'oeuvres - SERVED WARM

Skewers

Curry Chicken Satay with Peanut or Blueberry Sauce
Beef Satay with Southeast Asian Sauce
Grilled Tuna with Wasabi Mayonnaise
Lemon and Saffron Chicken Brochettes
Salmon Teriyaki with Ginger Soy Dipping Sauce
Tangy Thai Prawn Satays
Mini Lamb Kebabs with Tahini and Honey Dip

Empanadas

Meat
Shrimp
Corn
Chicken
Kibes

Wontons

Chicken
Shrimp
Pork
Gingered
Vegetables

Petite Quiche

Lobster
Lorraine
Salmon
Spinach

Savory Tartlet

Roasted Vegetable Melange
Roasted Tomatoes
Parmesan

Sauteed Exotic Mushroom

Specialties of The House

Savory Croquenbush
Julienne Crab Cake
Australian Lamb Chop Lollipops

Brazilian Specialties

Pao de Queijo (Cheese Puffs)

Delicious Appetizers

Beignets de Langoustines Sauce Tartare

Effeuille de Saint Jacques et Petit Legumes au Safran

(sea scallops and spring vegetables with saffron)

Savory Crepes

Soft Shell Crab

Herbed Goat Cheese & Shitake Mushrooms

Ground Lamb & Vegetables

Special Selections

Roasted Vegetable Napoleon

Seared Scallops with Vegetable Confetti

Stuffed Eggplant Rolls with Salsa Verde

Soups

HOT

Langoustine Bisque

Consomme Onion

Tomato Basil Leek & Pea

CHILLED

Vichyssoise

Gazpacho

Cucumber Mint

Soup Chilled Melon & Chive

Carrots & Ginger

Salads

Nicoise

Arugula, Endives, Pears, Cheese & Walnuts

Mustard Greens & Grapefruit

Tropical Salad (Romaine, Mango, Cashews,

Green Beans, Carrots & Red Peppers)

Caprese

Mazzu's Special Salad

Chicken with Sesame Seed Salad

One Dish Meals

Stuffed Peppers (Ground Veal, Rice & Herbs)

Paella (Shrimp, Chicken, Clams, Mussels, Sausage, Crabmeat, Lobster, Saffron Rice)

Stuffed Tomatoes (Crab, Shrimp or Curry Chicken)

Truffled Macaroni & Cheese

Vegetable Lasagna with Béchamel Sauce

Kabobs

Mixed Meats, Shrimp, Zucchini Wrapped Onions & Peppers

Brazilian Specialties

Feijoada (Brazilian Style Black Beans, Rice, Orange, Farofa, Collard

Greens & Pork Tenderloin)

Shrimp Bobo (Fresh Shrimp with Parsley, Azeite de Dende, Yucca Sauce Served with Rice)

Ensopado a Moda (White Beans, Pork Sausage, Rice & Vegetables)

Moqueca de Peixe (Swordfish, Peppers, Coconut Milk, Cilantro & Rice)

Shrimp Xuxu (Sauteed Shrimp with Chayote Squash & Herbs)

Salpicao de Frango (Chicken, Carrots, Ham, Red Peppers, Olives, Capers, Mayonnaise, Straw Potatoes)



Amazing Entrees

Poultry

Supremes de Valaille (Stuffed Breast of Chicken with Truffles, Mushrooms, Red & Green Peppers)
Coq au Vin (Chicken in Red Wine Sauce, Vegetables, Served with Potato Puree)
Turkey Roulade (Sundried Tomatoes, Goat Cheese & Herbs)
Cuisses de Dinde Farcies Boulangere (Stuffed Turkey Legs with Boulangere Potatoes)
Stuffed Walnut Chicken (A Mazzu Favorite)
Chicken a la Crème (Breast of Chicken served with Red & Green Peppers & Thyme Cream Sauce)
Coquelets a L'estragon (Cornish Game Hens, Served with Greek Rice & Tarragon Sauce)
Canard a L'orange (Duck Breast with Orange Sauce)

Beef

Beef Stew (Sirloin, Zucchini, Potatoes, Carrots & Fennel)
Beef Stroganoff
Entrecote au Thym Comme en Provence
Filet de Bœuf Wellington (Filet Mignon, Foie Gras, Truffles in Puff Pastry Crust)
Roast Beef a la Greek (Thin Tender Slices of Beef with Greek Rice and Madeira Sauce)
Seared Filet Mignon Wrapped in Pancetta
Tournedos Baltimore (Tenderloin Steaks with Chateaubriand Sauce)

Fish

Baked Red Snapper Fillets with Potato Crust
Shrimp Risotto
Sea Bass with Mango Salsa and Asian Vegetables
Filets de Sole a la Normande (Layered Fish, Potato Puree, Vegetables)
Shrimp a la Primavera (Zucchini, Red Peppers, Celery, Rice & Carrots)
Tourte Chaude a la Chalonnaise (Fish Pie with Cilantro)
Grilled Salmon with Fennel & Orange
Roasted Salmon with Maple & Ginger Glaze
Crusted Tuna
Bar en Feuillète aux Deux Sauces (Wild Striped Bass in Puff Pastry)
Escalope de Saumon au Gigondas (Salmon with Crawfish)
Feuilletes de Saumon aux Asperges (Puff Pastry Shell with Salmon, Asparagus and Lemon Butter Sauce)



Entrees Continued..

Veal, Pork & Lamb

Veal a la Grandmere (Veal, Potato, Mushrooms, Carrots, Bacon, Onion, with White Wine Sauce)

Escalopes de Veau a la Creme (Veal with Wild Mushroom Sauce)

Filet de Veau Orloff (Veal, Rice Puree, Mushrooms Puree and Mornay Sauce)

Carre d'Agneau Persille (Rack of Lamb with Garlic & Parsley Crust)

Epaule d'Agneau du Boulanger (Lamb, Vegetables on Bread Crust)

Cotes de Porc Charcutiere (Pork Chop, Mustard Sauce, Potato Puree)

Maionese Salad with Pork Back Ribs

Roasted Ribs with Garlic, Mustard Potatoes, Carrots, Green Peas & Raisins



Beef

Beef Stew (Sirloin, Zucchini, Potatoes, Carrots & Fennel)

Beef Stroganoff

Entrecote au Thym Comme en Provence (Sirloin Steaks Provencal)

Filet de Boeff Wellington (Filet Mignon, Foie Gras, Truffles in Puff Pastry Crust)

Roast Beef a la Greek (Thin Tender Slices of Beef with Greek Rice and Madeira Sauce)

Seared Filet Mignon Wrapped in Pancetta

Tournedos Baltimore (Tenderloin Steaks with Chateaubriand Sauce)

Entertaining Platters

All of our platters are designed to accommodate your entertaining needs.

Serving: Up to 10-12 people~Up to 15-18 people~Up to 20-24 people

Crudite

An impressive arrangement of fresh crisp seasonal produce served with your choice of our house made dips: roasted pepper, Roquefort, Cucumber or Lemon & Cilantro

South Of The Border

Blue & Yellow Tortilla Chips served with Pico De Gallo, Guacomole & Black Bean Dip

Mezze Platter

Housemade Hummus, Baba Ganoush, Taboule & Sweet Pepper Harissa & Pita Chips

Fromage Board

A selection of our finest Imported and artisan American Cheeses from Cavaniola's Cheese Store in Sag Harbor, thoughtfully decorated with Fresh Seasonal Fruit

Grilled Vegetable Antipasto

Grilled Seasonal Vegetables Provencal, Marinated Artichoke Hearts, Grilled Mushrooms, Roasted Peppers & Housemade Bocanncini

Fruit

Seasonal Fruit Platter - the ripest selection from our local farms



Entertaining Platters Continued....

Charcuterie Board

A selection of our finest imported cured Meats & Pates thoughtfully decorated with Fresh Seasonal Fruit, Cornichons, Imported Olives & Whole Grain Mustard

Pates

Pate de Pantin (Pork, Ham, Veal)
Pate en Croute (Beef, Pork, Lardon)
Ballotine de Canard (Duck, Pork, Lardon, Truffles, Pistachios)
Inquire about our artisan made Foie Gras Terrines & Pates
We can also prepare fresh, artisan baked breads, crisps & crackers for your platters.

Terrines

Terrine of Pea Loaf, Chive Cream Sauce
Terrine of Langoustines, Saffron Vegetables
Terrine of Eggplant, Roasted Pepper, Goat Cheese, Parsley Sauce
Terrine of Lobster



Omelettes

Frittatas

Quiches

Lorraine

Spinach

Salmon

Shrimp

Lobster

Specialities

Fried Eggs a la Provencale

Oeufs Coque

Oeufs Brovilles Magda

Oeufs Molletes Florentine

Oeufs Durs Mimosa

Season Fruits al Sabayou Pitache

Tartelettes d'Oeufs Poches Souffle

au Fromage

Salmon Fume a L'anethe Avocats

Pastry Baskets

Brunch



We also have a selection of Small Batch Cured Bacons, Nieman Ranch:
Pork & Chicken Sausages with Truffles, Mushrooms, Apples & more

Picnics

We will provide the basket and all utensils, we have a large selection of different themes. We will create the perfect, fun & or romantic picnic for you!

Assorted Salads

Crudite with Dipping Sauce

Fruit Salad

Quiches

Sandwiches: Assorted Savory Selections

BBQ

Spare Ribs

Pulled Pork

Sirloin Steaks

Marinated Chicken Breasts, Chicken

Legs & Thighs

Kebobs

Rotisserie Specialties

Don't forget all the sides:

Grilled Corn on the Cob, Vegetables, Potatoes, Salads and More!

Picnics & BBQ



Patisserie Menu

Chef Mazzu can create custom cakes, chocolates, truffles and other desserts. She is an accomplished pastry chef and is available to work closely with you to create the perfect dessert selections for your event.

Biscuits: Hazelnut or

Almond

Biscuits de Almond aux
Cinnamon

Biscuits de Hazelnut aux
Vanille

Sugar

Traditional Cakes

Cheese Cake - New York
Style

Mousses & Mousse

Cakes

Pave de Roy

Caprice Chocolate Poire

Pralin Chocolat

Hazelnut aux Marsala

Mazzu aux Noix

Tiramisu

Tarts

Tart aux Frasier (base
tart w/o fruit)

Seasonal Fruit Tarts

Traditional French Creme
Tarts

Petit Fours

Chocolate Biscuits (Cake)

Banana Ganache Or

Walnut Chocolate Au

Caramel

Chocolate Mousse

Buttercream - Moka Or

Praline

Ganache - White Or Dark

Chocolate

Chocolate, Marzipan &

White Chocolate

Miniatures

Petite Caprice Chocolat
Poire

Petite Pralin Chocolat

Petite Pave de Roy

Petite mazzu aux noix

Petite Cheese Cake -

New York Style

Petite Tiramisu

Petite Fruit Tarts



Special Occasion Cakes

Wedding Cakes

Theme Cakes

Cakes Flavors

Vanilla, Yellow, Chocolate, Almond,
Hazelnut

Fillings

Crème Mousseline, Chantilly, Crème aux
Praline,

Dolce de Leche, Mousses

(Chocolate, Praline, Caramel, Lemon,
Raspberry, Strawberry, Passion Fruit,
Mango and Kiwi)

Fruits

(Strawberries, Pineapple, Apricots, Peach,
Prunes)

Icing

Ganache, Ice Fondant, Marzipan
Fondant, Buttercream, Coconut

Patisserie Menu Continued...



Gluten Free and Dairy Free
Desserts are also Available