

## SALADS \$16 /quart

- Orange, fennel, red onion, cucumber (cumin, chili)
- Roasted peppers, chickpeas, sundried tomato, goat cheese, fresh herbs
- Sweet potato, preserved lemon, couscous, lemon, ginger, cumin, herbs
- Tabbouleh, mint, parsley, lemon, tomato
- Orzo, black-eyed peas, tomato, cucumber, kalamata olives, red onion
- Wheatberries, roasted beets, blood orange, pistachios, cucumbers
- Watermelon, tomato, mint, feta, onion

## DESSERTS

prices per dozen

- Almond pastries in honey syrup \$24
- Goat cheese cheesecake with figs and filo crust \$30
- Macadamia and pineapple muffins \$24
- Zucchini ginger cupcakes with cream cheese frosting \$26
- Strawberry shortcakes with strawberry compote and whipped cream \$32
- Lemon cakes with basil lemon syrup \$26
- Orange-pineapple carrot cake with macadamia nuts and cream cheese frosting \$32

**Please Note:** We recommend placing your orders at least 48 hours in advance to ensure availability, but will do our best to meet shorter timelines. • Prices subject to change without notice. • Fee for Delivery.

## HOUSEMADE SAUCES, DIPS

prices per quart

- Roasted garlic hummus \$12
- Moroccan dip (roasted eggplant, oven-dried tomatoes peppers) \$13
- Jam/apple saffron (garam masala, cinnamon, mint) \$13/pint
- Blue cheese dip \$17
- Black bean mango salad \$15
- Tomato salsa \$18
- Tomatillo salsa \$15

## HOUSEMADE SOUPS

\$10/pint, \$18/quart

- Vegetarian chili
- Chickpea and lentil soup
- Fava beans and spring vegetable soup
- Fresh corn chowder
- Chicken and artichoke stew
- Ramp (wild leeks) soup
- Carrot, fennel, orange soup



is a specialized business that provides a variety of services including...

- Extraordinary Appetizers, Custom Menus
- Dinner Parties, Hors D'oeuvres Parties, Special Events, and Intimate Occasions
- Cooking Lessons and Cooking Parties
- Personal Chef Meal Service for Busy People



## SEASONAL MENU

**Extraordinary Appetizers for  
Hors D'oeuvres Parties & Special Events**

**Dinner Parties, Gourmet Entrées, Custom  
Menus, & Intimate Occasions**

**Personal Chef Meal Service for Busy People-**

**Cooking Lessons & Cooking Parties**

Fresh, seasonal, healthful and innovative... Chef Anthony Marcel's menus delicately weave global, robust flavors into exceptional tastes that suit you, your friends or family. We create our menus from a variety of cuisine to keep your palate intrigued and prevent food boredom.

Every order and meal service includes quick and easy finishing instructions for you to plate the foods and delight your guests.

With your busy lifestyle, cooking and ordering takeout costs money, nutrition, and time better spent with Parmesan Pea.

Take time out and be indulged.

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Fresh, Seasonal, Healthy Cuisine.**

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## HORS D'OEUVRES

1 dozen minimum,  
prices per dozen

- Sweet potato crisp with smoked duck and blackberry compote \$32
- Grilled beef tenderloin skewers with red miso glaze \$32
- Pancetta-wrapped peaches with basil and aged balsamic \$28
- Tequila-flamed shrimp tostados with avocado-pineapple, black bean salsa \$34
- Vietnamese chicken meatball in Boston lettuce cups with sweet and spicy chili sauce \$26
- Ginger-lemongrass shrimp salad, on plantain crisps, lime chili sauce \$28
- Miso-glazed seared ahi tuna on wonton crisp \$34
- Duck confit with ginger plum sauce in wonton cup \$32
- Seared beef tenderloin on crostini with balsamic fig puree \$30
- Chicken tikka bites with mango chutney \$24
- Braised short rib (soft taco) with cotija and tomato relish \$32
- Braised lamb shank served mushroom polenta \$34
- Moroccan lamb wrapped in sliced grilled zucchini with shot of mint raita on mini papadums \$32
- Green bean, scallion and asparagus wrapped with sukiyaki marinated beef with sesame miso sauce \$32
- Grilled ham and fresh peach chutney on crostini \$28

## HORS D'OEUVRES

1 dozen minimum,  
prices per dozen

- Mini muffuletta sandwiches spicy relish, meats, cheese \$30
- Wild rice griddle cake with roasted chicken and cranberry chutney \$28
- Grilled scallop with fava bean puree on crostini \$32
- Spicy potato pea samosas and honey mint yogurt \$22
- Fried tofu with sweet chili sauce \$18
- Cranberry crab rangoons \$28
- Crispy pork and kimchi potstickers \$26
- Coconut fried shrimp with red curry aioli \$28
- Thai spicy shrimp and scallop cake \$28
- Crostini with fig jam, smoke bacon blue cheese, balsamic reduction \$19
- Pot stickers filled with shrimp or pork, soy dipping sauce \$26
- Tuna tartare on crisp hominy cake with puree poblano and avocado relish \$32
- Braised pork in ancho sauce served potato croustades \$30
- Pork empanada \$26
- Mini lobster rolls \$42
- Poached shrimp with spicy cockatil sauce \$32

## HORS D'OEUVRES

### Vegetarian Options

1 dozen minimum,  
prices per dozen

- Pistachio-crusted goat cheese disc with pomegranate molasses \$24
- Roasted beet and burrata crostini with fresh chives \$20
- Masa griddle cake with poblanos and blackbeans and goat cheese \$22
- Watermelon bite with tomato salad and feta \$22
- Malaysia sweet and sour eggplant curry, pineapple in croustades \$24
- Grilled eggplant rolled and filled with eggplant puree, pine nuts, tomatoes, peppers, mint \$22
- Turkish zucchini fritters, mint, dill, feta with red pepper yogurt \$22
- Grape leaves stuffed with rice, raisins, and pine nuts \$22
- Cabrales filo rolls, sherry-honey dipping sauce \$22
- Pot stickers (vegetables) with soy dipping sauce \$22
- Quinoa cakes with eggplant and tomato ragu \$25
- Crisp hominy cakes with tomato jam, grilled asparagus \$26
- Housemade strawberry jam served on crostini with goat cheese and balsamic vinegar \$24

