



Salmon Mousse Cangpe

Ingredients

ITEM#	AMT.	INGREDIENT
49641	18 oz	Cream Cheese
47221	6 oz	Smoked Salmon
98981	1 each	Lemon, juiced
32261	½ tsp	Cayenne Pepper
50181	¼ cup	Heavy Cream
66811	¼ cup	Capers
97131	1 bunch	Dill, fresh
29840	100 each	Spinach Fillo Cup

Method

- *Combine salmon, cream cheese, lemon juice, pepper and heavy cream and pulse in food processor until smooth, refrigerate*
- *Place mousse into pastry bag with star tip and press onto crackers*
- *Garnish each with caper and dill sprig*
- *Serve immediately*



Grilled Vegetable Bruschetta with Montchevre on Polenta Rounds

Ingredients

ITEM#	AMT.	INGREDIENT
99711	2 tsp	Garlic, minced
91780	2 ½ lb	Grilling Vegetable Mix
99646	½ cup	Basil, chopped
30200	4 oz	Olive Oil
46245	2 oz	Balsamic Vinegar
36211	½ cup	Olives, minced
61705	1 cup	Montchevre, crumbled
19140	6 cups	Chicken Stock
46850	2 cups	Polenta
54121	2 cups	Parmesan Cheese

Method

- In stainless steel bowl combine grilling vegetables, garlic and ½ of the olive oil, mix well and lay out on sheet pan and roast until vegetables are tender and lightly browned, set aside to cool
- When cooled, dice vegetable to fine dice and combine with basil, chopped olives, remaining olive oil and vinegar, season with salt and pepper, let marinate in refrigerator for one hour



Chesapeake Crab Salad in Mini Vol au Vants

Ingredients

ITEM#	AMT.	INGREDIENT
15366	2 lb	Jumbo Lump Crabmeat
99120	4 oz	Diced Celery ¼"
99675	½ cup	Chives, diced fine
99621	2 tbs	Tarragon, fresh
17081	6 oz	Mayonnaise
56121	2 oz	Sour Cream
98981	2 tbs	Lemon Juice
22006	1 tbs	Dijon Mustard
40770	1 tsp	Old Bay Seasoning
97626	2 oz	Parsley, chopped fresh
37670	75 each	Vol au Vant, Mini Pastry

Method

- Combine all ingredients, except crabmeat and mix well, gently fold in the crabmeat and gently mix
- Fill pastry shells with crabmeat and garnish with dusting of old bay seasoning and chopped parsley, or red pepper diamond and parsley sprig



Pulled Pork with Crispy Onions In a Corn Fillo Shell

Ingredients

ITEM#	AMT.	INGREDIENT
12370	3 lb	Pulled Pork
32841	2 cups	Barbeque sauce
79620	16 oz	Onions, 1/8" cut
25880	16 oz	Flour
41710	75 each	Corn Fillo Shells

Method

- Season flour and dredge onions in flour to coat completely, shake off excess and fry at 375° until crisp, set into pan to remove excess grease and let cool to room temperature, do not refrigerate
- Fill fillo shells with pork, and a little barbeque sauce, top with crispy fried onion
- Serve immediately



Crimini Mushroom and Goat Cheese Fillo

Ingredients

ITEM#	AMT.	INGREDIENT
99845	2 lb	Crimini Mushroom, 1/4" dice
99905	2 tbl	Shallots, minced
11455	6 oz	Chef Macrina Madeira Wine
31891	2 oz	Olive Oil
99355	2 tbl	Basil, chopped
99681	1 tbl	Thyme, chopped
97631	2 tbl	Parsley, chopped
61705	8 oz	Goat Cheese
50181	4 oz	Heavy Cream
41660	20 each	Tomato Fillo Cups

Method

- *In stainless steel bowl combine goat cheese and cream and mix until smooth, set aside*
- *In sauté pan add olive oil and cook shallots over medium flame until soft and lightly browned*
- *Add diced mushrooms and cook until tender, add basil and thyme and continue cooking for one minute*
- *Add Madeira wine and reduce by 1/2*
- *Continue cooking until most of the liquid has evaporated,*
- *Spread goat cheese mixture in fillo cup, spoon mushroom mixture on top and top with fresh chopped parsley, serve immediately.*



Artichoke Bruschetta

Ingredients

ITEM#	AMT.	INGREDIENT
43881	4 cups	Artichoke Hearts, diced fine
97208	4 cups	Tomatoes, diced ¼"
99646	2 cups	Basil, chopped fresh
31891	1 ½ cup	Olive Oil
32151	¼ cup	Cracked Black Pepper
97626	1 cup	Parsley, fresh chopped
97525	4 each	Lemons, juiced
26040	2 each	French Baguette

Method

- *Slice baguette, drizzle with olive oil and toast in oven till crisp, set aside*
- *Combine ingredients in stainless steel bowl and mix well*
- *Season with salt and pepper and store in shallow container, label, date and refrigerate*
- *At service place on top of crouton and top with shredded Parmesan cheese*