

## ***Small Plates Night***

***Small Plates Night*** is a great way to enjoy an exceptional culinary experience with close friends and family. Chef Ike provides guidance in creating these miniature size appetizers that are sure to keep everyone wanting for more. The small plates craze has hit all the top food cities, luring diners away from the traditional sit down dinner. Why not experience the sensation in your kitchen? Chef Ike can also execute this menu as a catered event as well.

### **Choice of 5 Plates**

Warm Tomato and Goat Cheese Tart with Basil Coulis and Balsamic Reduction  
Quiche of Spinach, Feta Cheese and Tomato Confit and Olive Tapenade  
Butter Nut Squash Risotto with Wild Mushrooms, Pecans and Truffle

Petite Salad of Roasted Figs, Endive, Blue Cheese and Prosciutto Crisp  
Yukon Gold Potato Soup with Pancetta, Aged Cheddar Cheese and Chives  
Potato, Gruyere Cheese and Black Forest Ham Croquettes

Panko Crusted Crab Cake with Roasted Corn Salsa and Chipotle Aioli  
Roasted Diver Scallop with Marinated Fennel & Orange Salad with Fried Capers  
Creole Jumbo Shrimp with Scallion & Cheddar Grits and Chicken Jus  
Maine Crab Salad with Cucumber, Mint and Mango Coulis  
Sesame Seared Ahi Tuna with Marinated Cucumber and Cashew Salad

Thai Chicken & Vegetable Curry with Jasmine Rice with Peanuts and Cilantro  
Lavender Marinated Duck Breast with Caramelized Mango Jus  
Grilled Chicken Souvlaki with Cucumber-Yogurt Sauce

Guinness Braised Short Rib Sliders with Gorgonzola Cheese and Crispy Shallots  
Pepper Seared Beef Sirloin with Shallot Marmalade and Baby Arugula

Warm Flourless Chocolate Cake with Marinated Berries and Vanilla Ice cream  
Chocolate and Nutella Pizza with Raspberries  
Grand Marnier Crème Brulee  
Caramelized Pineapple with Coconut Sorbet

\*\* Contact [info@cookinginyourkitchen.com](mailto:info@cookinginyourkitchen.com) for questions about the Menu and Pricing