

Partini Presents First Street Cuisine

Menu can be modified to client's taste-subject to additional fees

Buffet Dinner Option #1

(Contact Partini For Pricing)

Chicken Marsala

chicken breast dredged in flour & spices then simmered in mushrooms and Marsala wine

Penne Pasta in our Sun Dried Tomato & Portobello "Bolognese"

our vegetarian version of bolognese

Grilled Sesame Vegetables

fresh seasonal vegetables with a soy balsamic glaze and sesame seeds

Strawberry Walnut Spring Mix Salad

baby greens tossed in a strawberry balsamic vinaigrette topped with walnuts, feta, dried cranberries, and strawberries

A Fine Assortment of Dinner Rolls & Creamy Sweet Butter

Buffet Dinner Option #2

(Contact Partini For Pricing)

Sapporo Braised Short Ribs

braised for hours in Sapporo beer and spices

Grilled Chicken Breast Piccata

chicken breast with capers, garlic, butter, lemon juice, and white wine

Roasted Garlic Mashed Potatoes

Roasted Sesame Vegetables

fresh seasonal vegetables with a soy balsamic glaze and sesames

Strawberry Walnut Baby Green Salad

baby greens tossed in a strawberry balsamic vinaigrette topped with walnuts, feta, cranberries, and strawberries

A Fine Assortment of Dinner Rolls & Creamy Sweet Butter

Buffet Dinner Option #3
(Contact Partini For Pricing)

Black Cod Miso Yaki

black cod slathered in miso wrapped in banana leaf purse

Beef Tenderloin

chef carved served with a green peppercorn sauce on the side

Roasted Cauliflower & Parsnip Gratín

made with gruyere and parmesan

Grilled and Roasted Vegetables

squash, zucchini, red onions, carrots, eggplant, peppers, brussels sprouts & mushrooms

Kale Salad

raw kale, carrots, cranberries, almonds, pepitas & feta tossed in a raspberry vinaigrette

A Fine Assortment of Dinner Rolls & Creamy Sweet Butter

Action Stations
(price varies per station and items)

Asian Taco Station

Sapporo braised short ribs, carnitas , with an Asian slaw in a corn tortilla or gem lettuce served by a chef

Pizza Station

2 different types of pizza made fresh in front of the guest by our chefs, in our special pizza oven . examples are pepperoni, margherita, thai chicken, bacon & brussels sprouts, 4 formaggi, etc

Grilled Cheese Station

samples of possible grilled cheeses - munster and maytag blue with crushed macadamia nuts and onion jam chutney on brioche, brie and Asian pear salsa on walnut bread, classic American on white toast

Sausage Station

Our homemade chicken, maple and blueberry sausage & chicken, mango and jabanero sausage cut to order by our chefs

Quesadilla Station

brie and caramelized onions in a flour tortilla topped a roasted red pepper aioli & cheddar, colby and monterey jack in a flour tortilla topped with guacamole made and cut by our chefs

Ramen Station

with the following fixings - marinaded soft boil eggs, pork belly, Japanese fish cakes, napa cabbage, tofu, shredded nori, wasabi, nanamí togarashi, and green onions

Stationary Appetizers
(price varies per items chosen)

Cheese Plate

a variety of cheeses both hard and soft served with crackers

Fruit Platter

an arrangement of seasonal and tropical fruit

Hummus

assorted hummus served with toasted flat bread, root vegetable chips, pita and baguettes

Maki Sushi

assorted sushi rolls served with soy, wasabi and ginger

Chips and Salsa

red, blue & white corn tortilla chips served with 3 different roasted salsas and guacamole

Assorted Chicken Wings

chipotle agave, Blue Star buffalo or habanero

Gorgonzola Truffle Flat Bread Pizza

flatbread topped with gorgonzola, mozzarella, granny smith apples, fresh thyme, truffle oil, olive oil & salt

Charcuterie Plate

a variety of cured meats

Tray Passed Appetizers
(price varies per items chosen)

Roasted Red Pepper Lobster Poor Boy
served on a mini roll with apple cider cole slaw

Butter Poached Indonesian Shrimp on a skewer
poached in butter and our Indonesian sauce

Beef Sliders
served on a Hawaiian roll with a special sauce and a tangy pickle

Chicken Satay
chicken marinated in coconut milk and spices and served with a peanut dipping sauce

Sweet Potato Fries
served with a buttermilk cayenne dipping sauce

Goat Cheese Quesadillas
goat cheese and walnuts in a flour tortilla topped with jalapeño relish

Quinoa in a boat
quinoa salad with tomatoes, cucumbers, red onions, cilantro & mint tossed in a citrus vinaigrette served in a bamboo boat

Pork Sliders
ale braised pork with pickled red onions served in a mini brioche bun

Japanese Pork Belly
served in a mini corn taco shell topped with a slice of pickled jalapeño

Saint André Grilled Cheese
bite size grilled cheese made with walnut bread and Saint André cheese topped with Asian pear salsa & honey

Truffle Mac & Cheese Balls
served with a chipotle aioli

Paté à Choux with Chicken Curry Salad
cream puff pastry stuffed with a curry chicken salad topped with mango chutney

Tomato Tart
oven dried tomato served in a phyllo cup with balsamic onions, baby mozzarella, and basil pesto

Tray Passed Appetizers continued

Tenderloin on a Crostini

5 pepper crusted beef served on a crostini with baby arugula & horseradish cream

Roasted Vegetables in Focaccia

mediterranean roasted vegetables with feta & sun dried tomato pesto

Caprese Skewers

baby tomatoes, marinated baby mozzarella & basil topped with olive oil and a balsamic reduction

Ahi Poke

served in a taro taco shell topped with avocado

Risotto Croquets

served with a saffron citrus aioli

Vegetables Potstickers

served with a ponzu dipping sauce

Vietnamese Spring Rolls

filled with carrots, thai basil, cilantro, mint, english cucumbers, green onions, & bean sprouts with a sweet chili dipping sauce

Honeydew Gazpacho

Cool refreshing honeydew melon with fennel, cucumber, jalapeños and lime juice