

Thank you for your interest in Paul Evans Caterers. The following on-line brochure is just a sampling of the culinary opportunities available. Paul Evans Caterers has been executing flawless full service events in-home, in-office, on location for over 30 years. In addition, we pride ourselves on creating delicious gourmet food for private and corporate delivery seven (7) days a week.

The planning for your event always begins with a personal consultation followed by menu development. The specific details will be discussed and a culinary experience will be created to fulfill your needs. Rental equipment will be chosen from the many styles available. The attention to detail begins with the decisions regarding linen color and chair style, through the choices made regarding china, flatware and glassware. A site inspection for your event will be done by a member of our management team to guarantee that all of the details have been fully addressed so that your event will be a complete success.

Our extensive a la carte list offers each client the opportunity to create their own menu. In addition, we offer many delivery package menus for easy ordering. From the *Basic Breakfast* to the *Gourmet Sandwich and Salad Buffet* up to our *Epicurean Buffet* the variety is endless, the taste superb and the presentation always artfully designed.

For our corporate clients, please allow us the opportunity to upgrade those important breakfast or lunch meetings with the addition of linens, china, flatware and glassware. Afternoon tea parties, dinner parties and cocktail parties by Paul Evans Caterers are offered with the same option of delivery or as a more formal staffed event.



We pride ourselves on satisfying the needs of our clients. Your special requests for specific foods, beverages and rental equipment will always be fulfilled with professionalism and creativity.

When planning your next event, please give us the opportunity to provide a price quote. We are sure that we will be able to fulfill your private and corporate catering needs while staying within your specific budget.

To Fantastic Events!
Paul and Evan Krefsky
www.paulevanscatering.com

NYC: 212.243.4494

LI: 516.889.4101

HAMPTONS: 631.486.1255



COCKTAIL RECEPTION

Passed Cold Hors D'Oeuvres

Miniature Eggplant-Vegetable Napoleon on Eli's Seven Grain Bread with Fresh Pesto
Roasted Veal Loin Tonnatto on Toasted Focaccia
Belgian Endive Filled with Lobster and French Goat Cheese
Miniature Flaky Napoleons Smoked Salmon, Smoked Brook Trout, Seared Tuna
Spanish Cheese Tart Mediterranean Olives and Pine Nut, Wild Mushrooms, Leek and Sun dried Tomato
Scotch smoked salmon, crème fraiche and watercress napoleon, toasted brioche
Japanese Sushi & Sashimi California Crab & Avocado Rolls, Spicy Tuna Rolls, Eel, Yellowtail, Salmon, Fluke
Hothouse Cucumbers Canapés with Poached Shrimp, Balsamic-Ginger Glazed Monkfish
Traditional Ogunquit, Maine Lobster Roll Miniatures
Homemade Parmesan Crackers Sesame Encrusted Tuna with Ginger, Roasted Halibut & Shaved Fennel
Chive Crepe Miniatures Wild Mushroom and Sautéed Spinach, Caramelized Apple and Smoked Turkey, Sun Dried Cranberry and Pecan
Rosemary Focaccia Crostini Grilled Portobello Mushroom, Roasted Pepper, Asparagus & Yellow Tomato
South West Quesadillas Smoked Salmon and Dill, Roasted Pepper and Basil, Duck Breast with Mushrooms, Roasted Corn and Zucchini Quesadillas
Homemade Black Peppercorn Crackers Lobster with Sautéed Arugula & Eggplant Caviar
Palmiers Proscuitto and Honey Cup Mustard, Parmesan and Anchovy, Sun dried Tomato and Pesto
Peppercorn Encrusted Tuna Skewers with Tropical Papaya Salsa
Sesame Encrusted Ahi Tuna on Sticky Rice with Wasabi
Tequila-Lime Swordfish Skewers with Margarita Dip
Smoked Chicken and Mango Salsa on Tortilla Round

Passed Hot Hors D'Oeuvres

Steamed Szechwan Dumplings with Spicy Peanut Nuac Nam Dipping Sauce
5 Spice Asian Sea Bass on Japanese Spoon with Maple Syrup Reduction
Miniature tartlettes Caramelized Apple & Onion, Parisienne Quiche, Wild Mushroom Shallot, Tomato-Leek, Chicken, Apricot and Mascarpone
Poached Lobster Filled Ravioli with Pumpkin Dipping Sauce
Roast Filet mignon Presented on Garlic Ficelle with Horseradish Cream
Glazed Sweet Potato Gaufrette with Crème Fraiche and Caviar
Old Fashioned Franks In Jackets with Deli Mustard
Peking Duck Roll with Scallions and Hoisin Sauce
Spicy Thai Chicken Satay with Coconut Milk Dipping Sauce
Grilled Chicken Skewers Brown Chili Glazed, Honey-Pecan, Blackened Cajun Style
Firecracker Jumbo Prawns with Wasabi Dipping Sauce
Mini Maryland Crab Cakes with Remoulade Dipping Sauce
Miniature Hamburgers with "The Works!"
Miniature Cuban "Sliders" with Honey Dijon Red Onion
Salmon burger with cucumber and dill on toasted brioche crostini
California Spa Pizza with Fresh Mozzarella, Tomato and Basil
Jumbo Pan Seared Shrimp Wrapped with Snow Peapods, Brown Chili Glazed, Roasted Garlic & Fresh Herbs
Grilled Ginger-Sesame Flank Steak Skewers with Scallions
Rosemary Grilled Lamb Loin with Caramelized Onion Marmalade
Seared Scallops on Pumpkin Polenta Cakes
Miniature Parmesan-Risotto Triangles Wild Mushroom, Zucchini and Pine Nut
Savory Miniature Buttermilk Biscuits Filled with Tuna Tartare, Smoked Chicken and Cranberry Chutney
Miniature Potato Pancakes with Sour Cream and Caviar
Miniature Salmon and Dill Cakes with Crème Fraiche Tartar Sauce
Miniature Shrimp and Sweet Potato Cake Topped with Chipotle Tartar Sauce
Miniature Ginger-Coconut Pancakes with Mango Chutney
Miniature Red Bean Cakes Topped with Seared Scallops and Sautéed Spinach

COCKTAIL RECEPTION

Hors D'Oeuvres Tables

Soup Bar Served in Demitasse Cups or Shot Glasses

Squash soup with dollop of sour cream

Sherry flavored onion soup with garlic croustades

Gazpacho with crème fraîche

Cold fruit soup infused with appeltini blend

Hibachi Grill Table

Lamb loin with Indian chutney

Sugar and salt encrusted chicken breast

Teriyaki-brown sugar marinated flank steak

Tequila-fresh lime swordfish

Peppercorn encrusted beef sirloin

Mango glazed salmon skewers

Crudités Colorful Vegetable Table

Rock glasses filled with cut garden vegetables - balsamic drizzle

Grilled vegetables - zucchini, mushrooms, peppers - basil oil drizzle

Popcorn flavored baby finger carrots, French beans and patti pan squash

Poached baby vegetable assortment - mustard drizzle

Italian Pizzeria Table

Fresh mozzarella and sun dried tomato with basil

Grilled pineapple, goat cheese and red pepper

Broccoli rabe, roast garlic and ricotta

Roasted fresh fennel and goat cheese

Sautéed spinach, browned garlic and ricotta

Grilled chicken, avocado and cheddar

Monterrey jack, roasted corn, cilantro and chilies

Pan-Asian Table

Steamed dumplings with sesame tahini noodles presented in Asian take out boxes with chopsticks

Peking duck filled mini wraps with cucumber, scallion and peanut sauce

California rolls, Salmon rolls and Dragon sushi rolls

Sesame encrusted ahi tuna loin carved tableside

presented with pickled ginger and wasabi

Shrimp filled spring rolls with sweet and sour sauce

Asian style slaw with rice wine vinegar

Grilled Panini Table

Monte cristo and Traditional Reubens

All American grilled cheese sandwiches

Grilled cheese with bacon & tomato

Fresh mozzarella and tomato with basil

Tuscan salumeria combination

Seafood Display Table

Maine lobsters split and cracked with Alaskan king crab

Jumbo shrimp wrapped in snow pea pods with tangy cocktail sauce

Seamed mussels in white wine and garlic with lemon salsa

Fruitta di mare presented on the half shell

5-spice diver scallops with maple syrup reduction

"Bloody Mary Shots" with poached shrimp

Scallop ceviche presented in martini glasses

New Orleans Creole Table

Crawfish salsa in shot glasses and Gumbo served hot in mugs

Shrimp "po' boys" with tangy tartar sauce

Corn meal crusted catfish skewers with Creole dipping sauce

Grilled honey-pecan chicken skewers

Blackened sirloin skewers with cognac dipping sauce

Cajun rubbed roast russet and sweet potato wedges with buttermilk dipping sauce

California Spa Table

Vase cut fresh vegetable crudités with mustard dip

Ripe brie split and filled with grilled vegetables

Smoked salmon and fresh dill quesadillas

Seared artichoke, asparagus, sprout and humus wrap

Chicken pinwheels filled with spinach and mushrooms

Miniature chive crepes filled with shrimp and confetti of garden vegetables

Sliced sugar/salt encrusted duck breast presented with sun dried cherry reduction

Tuscan Antipasto Station

Wedge cut Pecorino Romano displayed with cracked pepper salami & roast peppers

Eggplant caponata, white bean and roasted garlic dip and exotic olive assortment

Toasted semolina croustades, foccaccia and bread sticks with extra virgin olive oil

Melon wrapped in prosciutto di parma

Thin sliced roast veal loin served with tonnato sauce

Marinated grilled stem artichokes & portobello mushrooms

Eggplant rollatines topped with fresh tomato-basil bruschetta

Baby octopus and squid with black bean-garlic sauce

DINNER

The following menus offer you the opportunity to create and customize your menu:

APPETIZERS

Tuscan Vegetable Frittata with Pumpkin Oil and Parmigiano
Chive Crepes Filled with Norwegian Smoked Salmon and Brie, Pernod Beurre Blanc Sauce
Paper Thin Slices of Grilled Filet Mignon Topped with Warm Tomato Confit
Cracked Peppercorn Tuna Loin with Mediterranean Olive Tart
Chilled Shrimp and Lump Crab meat with Sweet peppers and Chives
Caribbean Chipotle Red Snapper with Papaya Salsa and Taco Cracklings'
Seared Sea Scallops with Chantrelle Mushrooms, Champagne Truffle Sauce
Lobster Ravioli with Mascarpone Cheese and Charred Tomatoes
Caramelized Onion and Tomato Tart with Red Pepper Coulis
Lemon Cured Salmon with Tahini, Currants and Baby Lettuces
Pan Seared Fresh Norwegian Salmon Burgers Presented with Baby Mache & Pickled
Cucumber, Painted with Chinese Ketchup
Shrimp and Baby Clams with Roasted Garlic, Cilantro and Chardonnay

SALADS

Baby Greens with Black Olive-Blood Orange Vinaigrette
California Red Leaf Lettuce with Julienne of Endive and Radicchio
Toasted Walnuts & Gorgonzola, Orange Poppy Seed Vinaigrette
Baby Greens with Cracked Peppercorn Tuna, Roasted Beets
& Caramelized Shallots Sake Vinaigrette
Chilled Lobster Tail Sliced and Fanned with Confetti of Holland Peppers,
Shallot and Chardonnay Vinaigrette
Baby Spinach Salad with Pecans and Sun Dried Cherries Warm Honey Vinaigrette
Caesar Salad with Homemade Parmigiana Croutons
Frisee and Endive with Roasted Beets and Oranges, Pear Vinaigrette

SOUPS

Gazpacho with Lobster, Cilantro and Cumin
Hearty Black Bean Soup with Sherried Crème Fraiche
Wild Mushroom Bisque
Butternut Squash and Leek Soup
Amagansett Vegetable Soup

ENTREES

FISH

Pan Seared Peppercorn Salmon with Julienne of Garden Vegetables, Dijon Sauce
Chilean Sea Bass Braised In Chardonnay presented on Root Vegetable Batons,
Portobello Mushroom Broth with Chives
Peppercorn Salmon and Leek Reoulade, Gazpacho Sauce with
Confetti of Cucumber and Tomato
Sautéed Halibut and Roasted Fennel with Carrots and
Lemon-Shallot Sauce Poivre
Salmon Poached in Fume' Blanc with Yogurt Dill Sauce
Florida Red Snapper with Ginger, Scallions, Bok Choy and Jasmine Rice

BEEF, VEAL & LAMB

Medallions of Beef with Roasted Fingerling Potatoes, Asparagus and Oyster Mushrooms
Peppered Tenderloin of Beef with Roasted Baby Vegetables and Wilted Spinach
Grilled Filet Mignon with French Green Beans, Wild Mushroom
Mashed Potatoes and Truffle Sauce
Pan Roasted Loin Veal Chop with Brandied Peppercorn-Parsley Sauce, Sautéed Escarole
and Wild Mushrooms
Roast Rack of Veal with Spaghetti Squash, Roasted Turnips and Tomato Olive Tapenade
Rack of Lamb with Mustard-Parsley Crust, Roasted Bliss Potatoes and Baby Vegetables
Grilled Rack of Lamb with Roasted Sweet Potato, Steamed Asparagus and Tomato Jam

POULTRY

Cornish Game Hen Stuffed with Wheat berry, Dried Dates, Pistachios and Grilled Eggplant
Pan Seared Balsamic Chicken with Pearl Onions and Wild Mushrooms
Peach-Honey Glazed Chicken with Poached Asparagus and Peach Conserve
Lemon Peppercorn Chicken with Sautéed Spinach, Seared Artichokes and Shitake Mushrooms
Pan Seared Chicken with a Light Fresh Tomato, Garlic and Sweet Vidalia Onion Broth
Sautéed Chicken with Tuscan Pepper Sauce, Browned Garlic and Red Pepper
Roasted Chicken with Chive Mashed Potatoes and Glazed Pearl Onions

PASTA

Penne with Broccoli Rabe, Sautéed Escarole and Seared Artichoke Hearts
Penne Alla Absolute Vodka
Penne with Lobster and Green Tomato Sauce
Rotellini with Fresh Tomato, Garlic and Basil Sauce
Farfalle with Wild Mushroom Trio, June Peas and Yellow Pepper
Farfalle, White Beans, Cherry Tomatoes, Pesto and Ricotta Salata
Rigatoni with Roasted Eggplant and Sun dried Tomato
Bucatini with Morel Mushroom Sauce
Sweet Potato Ravioli with Sage Cream, Brown Butter and Prosciutto
Linguine and Prawns in a Tarragon-Coriander Broth

VEGETARIAN AND SIDE DISHES

Rice with sautéed spinach, wild mushrooms and pine nuts
Wild rice with almonds and scallions
Wheat berry, brown rice and wild rice with dried fruit
Cous cous with dried fruit
Basmati rice with toasted almonds
Roasted garlic mashed potatoes
Oven brown potato noisettes
Roasted red bliss potato with pommery mustard and rosemary
Steamed spring vegetable medley
Chive crepes with sun dried tomato, mascarpone & sautéed baby spinach
Roasted eggplant napoleon
Roasted leek and tomato frittata
French green beans and baby carrots with caramelized garlic
French green beans with roasted butternut squash
Green beans and baby carrots with sautéed shallots

CHEESE COURSE

Explorateur, Saint Andre', Aged French Montrachet
Double Gloucester with Stilton, Deux de Montagne
Brie with raspberries, caramel and pecans
Gorgonzola with toasted walnuts and walnut raisin crisp
Soft cheeses with sun dried fruit and candied walnuts

DESSERTS

Individual Lemon Curd Tarts with Kirsch Strawberries
Chocolate Ganache Cake with Raspberry Coulis
French Apple Galette with Grand Marnier Cream
Terrine of Velvet Chocolate Mousse Layered with Fresh Raspberries
Chestnut Mousse Pyramids Immersed in Chocolate with Crème Anglaise
Fresh Plum Tart with Hazelnut Crust and Sun dried Cherry Sauce
Individual Chambord Triple Berry Shortcakes
Chocolate Praline Square with Espresso Sauce
Chocolate Ganache Fresh Berry Tart
Raspberry Mille-Feuille
Dessert Sampler Plates (A Selection of Miniature Desserts)

SMALL PASTRIES & PETITS FOURS

French Petits Fours
Miniature Fresh Fruit Tarts
Miniature Cheese Cakes
Miniature Carrot Cakes
Chocolate Truffles
Miniature Lemon Bars
Miniature Pecan Tarts
Chocolate Dipped Ginger Bars
Chocolate Biscotti
Checkerboard Icebox Cookies
Pistachio Butter Cookies
Fudge Brownies
Almond Shortbreads
Raspberry Linzer Heart Cookies
Homemade Chocolate Chip Cookies

WEDDING & OCCASION CAKES WITH FRESH FLOWERS

Chocolate Ganache
White Chocolate Mousse
Dotted Swiss Dream
Lemon Butter Cream
Praline Butter Cream
Peanut Butter Crunch

COFFEES and TEAS

French Roast
and Flavored Coffees
Espresso and Cappuccino
Herbal Tea Assortment

BRUNCH

Miniature Bagels, Bialys and Onion Rolls Assorted Cream Cheese, Butter and Jam

Fresh Baked Miniature Muffins and Danish
Country Breads - Banana-Walnut, Zucchini-Pecan, Pumpkin-Raisin
Homemade Sour Cream Coffee Cake - Apple, Cinnamon Streusel and Chocolate

Colorful Platters of Sliced Tomato, Cucumber, Red Onion and Olives
Poached Asparagus, Baby Finger Carrots and Yellow Tomato

Flaky Homemade Frittatas - Zucchini & Wild Mushroom, Tomato & Sautéed Leek, Spinach & Roasted Pepper
Farm Fresh Scrambled Eggs
Omelets Made To Order
New Potato Home Fries

Miniature Brioche French Toast - Served with Vanilla Yogurt & Brandy Fruit Sauce
Belgian Waffles - Fresh Fruit, Whipped Cream, Warm Maple Syrup
Homemade Blintzes - Fruit, Cheese or Potato Filling

Smoked Nova Scotia Salmon with Capers, Lemon and Dill
Poached Salmon with Dill Sauce
Kippered Salmon and Whole Smoked Whitefish
Poached Halibut Salad
Tuna Salad and Egg Salad
Spinach Salad with Tri Color Peppers and Honey Vinaigrette
Pasta Primavera Salad and Pasta with Tomato, Basil and Fresh Mozzarella
Cous Cous with Sun dried Cherries and Pine Nuts
Israeli Tomato and Cucumber Salad

Blinis with Caviar and Crème Fraiche
Smoked Salmon Sushi Rolls
Miniature Crepes Filled with Sun dried Cherries, Montrachet and Pecans
International Cheeses with Flatbreads, Cheddar Twists and Carr's Table Water Crackers
Fresh Cut Crudités Baskets with Mustard Dip

Fresh Sliced Melon, Pineapple, Kiwi and Berry Displays
Raspberry Linzer Hearts and Cinnamon Rugalach
Fresh Squeezed Orange Juice