

HOME COOKING BY

Personal
Chef Piper

SERVICES

FINGER FOOD MENU

Finger Foods

Breaded Mushrooms with herbs, Baked clams in Spicy butter sauce, Oysters baked with bacon & bread crumbs, Shrimp Rémolade, Shrimp with Dill & Cognac Sauce, Oyster Po'Boy with Rémolade Guacamole with Tortilla chips, Hummus with Pita Chips, Tapenade, Deviled (stuffed) Eggs, Baba Ghanoush, Parmesan Toasts Crostini "little toasts" topped with Black Bean & Avocado, Crostini "little toasts" Spread with Goat Cheese, roasted sweet onions & sun dried tomatoes, Bruschetta (Garlic rubbed toasts) heaped with tomatoes, garnished with Basil Leaves & sprinkled with Pecorino Romano Cheese

Cheese Plates

Brie de Nangis- French Brie Creamy Flavor, Mushroom & Truffle hints Lagrien From the Austrian Border, full flavored mountain cheese, Beaufort d'Alpage-Raw Cows Milk oldest cheese from French History, Point Reyes from California, buttery Blue Cheese, Served with slices of Pears, and toasted Walnuts, Garrotxa From Catalonia Spain (Aged Goat Milk), Extra Sharp Vintage Cheddar From Vermont's Cabot Creamery Rustic/Nutty, Pierre-Robert A decadent Triple-Creme Cows Milk Creme, like butter in the mouth!, Le Grand Caprin From Noire Valley Goat Cheese light and tangy, Served with slices of apples, & Dark Chocolate, Cheeses are my passion and I can promise you to offer them as Dessert or just a meal.

Chef Piper

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