



CHEUVRONT

RESTAURANT • WINE BAR

CATERING MENU

COLD APPETIZERS

Artisanal Cheese Platter \$7.00/person

Fine cheeses from around the globe are complimented by an assortment of fresh and dried fruits, nuts, and sliced baguette.

Pate Platter \$7.00/person

Assorted pate from Trois Petit Cochons served with sides of fresh greens, cornichons and sliced baguette.

Shrimp Cocktail Platter \$48.00

Fresh shrimp with a house made spicy cocktail sauce. (serves approx. 12)

Fruit Platter \$45.00/platter

Assortment of fresh seasonal fruits artfully displayed on a platter, accompanied by an orange honey low-fat yogurt dip. (serves approx. 15)

Smoked Salmon Pate \$3.25/ per bruschetta

Toasted French baguette with mesquite smoked salmon with goat and cream cheese, fresh herbs, poblanos, tomatoes and capers.

Bruschetta \$2.25/per bruschetta

Toasted French baguette with marinated tomatoes, mixed cheeses and sprinkled with fresh herbs.

Caprese Salad Platter \$45.00/per platter

Fresh house-made mozzarella with sliced tomatoes, fresh basil, extra-virgin olive oil and drizzled with aged balsamic reduction. (serves approx. 12)

HEATED APPETIZERS

Phyllo Pockets \$3.00/per pocket

Flaky phyllo triangles filled with roasted goat cheese and finely-diced chicken drizzled with an aged balsamic reduction and house made pesto.

Proscuitto, Mascarpone and Fig Tarte \$3.50/per tarte

Proscuitto, sweet figs and mascarpone bakes in a warm puff pastry drizzled with a honey balsamic reduction.

Small Pizzas \$12.50/per pizza

Approximately 8 to 10 inches across, choose between Marguerite, Sausage, Pancetta Comte, Greek, Pesto Chevre and our Pizza Blanc pizzas.

Salmon Cakes \$2.75/per salmon cake

Fresh, baked salmon drizzled with lemon caper vinaigrette served on a slice of toasted baguette.

Ancho Pork Empanadas \$3.50/per empanada

Slow-cooked pulled pork empanadas served with orange-chili marmalade.

Brie en Croute \$30.00/per wheel

French brie topped with poached pears, wrapped and baked in puff pastry and served with French baguette. (serves approx. 10)

DESSERTS

Pumpkin Bread Pudding

\$75.00/full pan

\$40.00/half pan

We also offer a selection of personal desserts, all made from scratch including:

Lemon Tarte with a Citrus Shortbread Crust

Coconut Cream Pie

Apple and Pecan Empanadas with Caramel

Flourless Chocolate Ganache

**Please contact us for information on pricing and availability for personal entrees - also available.*

Thank you very much for considering an event with Cheuvront. We look forward to providing a pleasant and memorable experience for you and your guests!

1326 North Central • Phoenix, Arizona 85004 • 603-307-0022 • www.cheuvronts.com

