

Spring Reception Fundraiser

CAMILLE'S

Hors d'oeuvres

5 spice pork rice paper roll
Taleggio arancini, spicy tomato sauce
Crab cakes, roasted garlic aioli
Eggplant coins, sweet Harissa, mint
Lasagna cup-robola-wild mushrooms
Lasagna cup-tomato-fresh mozzarella
Vietnamese style duck buns, pickled carrot, daikon
Chicken rice paper rolls, chili dressing
Grilled shrimp, chipotle mojo
Prosciutto wrap, haricots verts, pinenuts, micro greens
Bruschetta, wild mushrooms, rosemary
Spicy kimchi pancakes, vinegar soy dipping sauce
Wild rice pancakes, duck, sour cherry compote
Potato latkes, wild mushroom ragout, quail egg
Kumamoto oysters, beer-cilantro mignonette
Pomegranate-currant braised beef, wasabi spaetzle, crisp carrots
Roast duck vegetable rolls lemon soy dipping sauce
Seared scallop, pea puree, oven baked potato chip
Spicy tuna tartare, sesame wonton chip, paddlefish caviar
Spiced pork-water chestnut dumplings
Ricotta cakes, fresno chile jam
Sopes, braised chicken, pasilla chile salsa
Shortrib croquettes, panko crust, horseradish sauce

Soup Shots

Sunchoke soup, truffled sunchoke chips, chervil oil
Butternut squash, hazelnut gremolata
Classic tomato, grilled cheese bites
Parsnip-honey, spicy potato chips
Chilled carrot, fine herb mousse
Leek-potato

Skewers-Picks

Braised beef skewers, horseradish sauce
Yukatan chicken skewers, bbq-red chile sauce
Lamb skewers, tahini yogurt, Harissa, red pepper coulis
Charred chili rubbed beef skewers, thai basil sauce
Chipotle meatballs, guacamole w/pomegranate-mango
Achiote chicken skewers, guava sauce
Lobster-mango, sweet vanilla chili dressing
Beef yakitori, eggplant
Chicken tsukune, yuzu dipping sauce
Yukatan chicken, bbq red chili sauce
Malaysian beef satay, spicy peanut sauce
Sesame chicken crusted, sweet lemon miso dipping sauce

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Spoons-Small Cups

Ceviche-bass, thai chile, yuzu, guava, spoon
Ceviche-shrimp, mint, mango, spoon
Ceviche-scallop with xo sauce
Ceviche-halibut, red chile, cilantro, passionfruit
Fried goat cheese, caramelized onion, honey, spoon
Dungeness crab, wasabi emulsion, sea asparagus, spoon
Braised oxtail arrancini, alternate red- yellow pepper sauce

Savory Tartlets

Seasonal farm vegetables, gruyere
Ratatouille
Butternut squash-blue cheese
Poblano-monteray jack
Caramelized onion-gruyere

Small Plates

Herb ricotta bubba, melted heirloom tomato, basil
White asparagus, mimosa vinaigrette
Shaved root vegetable salad, malt vinaigrette
Grilled rabbit, roasted lemon-rosemary, artisan cheese grits
Wild mushroom-fiddlehead fern, potato ragout
Provencal ratatouille
Spring vegetable ragout
Grilled shrimp salad, roasted beet, blood orange, spicy greens, orange muscat dressing
Charred soy-garlic coriander steak, bloomsdale spinach, pesto
Garbanzo bubba, fresh garbanzo, wild mushrooms, pea shoots
Lamb, skordaila mash, cucumber-market radish-feta salad

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Stations-Bars

Slider-Fries-Beer

Beef, turkey, vegetarian sliders with and without cheese

Garnish: house slaw, spicy ketchup, artisan mustard, pickles

Mac-Cheese

Garnish: bacon, green onion, caramelized onions, pesto, bbq pulled chicken, broccoli, roasted tomato, red chile

Fish-Seafood

Mussels, white wine, lemon, garlic-cups

Baked salmon (4oz), lemon marmelata

Seared pacific halibut, rhubarb chutney, micro greens

Meat

Espresso stout braised pork shoulder

Soy chile garlic charred rib eye, cilantro pesto

Beef tenderloin or Prime Rib carving:

3 sauces: tarragon garlic scape aioli, wild mushroom-caramelized shallot, chimichurri, porcini butter

Pasta: Our house bubba's (german gnocchi's)

Peashoot pesto

Lamb Bolognese

Mushroom soffritto

Pizza-Flatbread

Peashoot, pancetta, ricotta

Blistered tomato, fresh mozzarella, basil pesto

Arugula, lemon, granda padano

Dessert

Upside down passionfruit cheesecake pots

Vietnamese affogato

Chocolate-espresso pots de crème

Lemon thyme pots de creme

Sour cherry-poppysseed strudel

Goat cheese cake, rosemary, lavender honey

Lemon-elderflower spongecakes

Boozy rhubarb custard tart

Coconut panna cotta, pineapple-lime rum syrup

Absinthe cake, blueberries, whipped cream

Guinness stout cake, market strawberries, whipped cream

Sweets-Bite Size

Thyme-lemon shortbread

Lavender shortbread

Coffee-walnut shortbread

Salted caramel brownies

Blood orange olive oil cake

Mascarpone cheesecake

Dulce de leche cheesecake

Saffron donut, rosewater glaze, pistachio

Hot chocolate shots, demitasse cup, donut

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Stationary

Baby vegetables crudités, spicy yuzu dressing

Artisan cheeseplate, seasonal fruit, Camille's accompaniments

Antipasti platter, artisan salumi, pickled-marinated vegetables, housemade grissini

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