



SHALLOT

custom events

STEVEN BRIGHT, CHEF/OWNER

Shallot Custom Events is a full service, high end catering company specializing in handcrafted foods made from the highest quality ingredients. Each Shallot event is custom designed with your specific needs in mind.

We would be happy to discuss customizing a menu for your next event.

PHONE: 412.580.1458 ♦ OR EMAIL: shallot@verizon.net

A FEW SHALLOT MENU SELECTIONS

Although each Shallot event menu is customized with food availability, event theme and your special requests in mind, here are a few sample menu selections:

Alder Wood Smoked Tiger Shrimp

Shropshire blue cheese dipping sauce

Tempura Fried Shrimp

hot and sour dipping sauce

Cob Smoked Bacon Wrapped Tiger Shrimp

with gorgonzola dolce in center

Grilled Baby Lamb Chops

cherry shallot chutney barbecue sauce

Miniature Jumbo Lump Lemon Crab Cakes

green goddess sauce

Warm Crab & Artichoke Soufflé

sliced baguettes or brown butter
Garlic Crostini

Spanikopita

tsajiki sauce

Asian Vegetable Potstickers

Thai dipping sauce

Vegetable or Pork Dumplings

coconut dipping or soy wasabi
dipping sauce

Fresh Rolls

lightly sautéed savoy cabbage, shitake
mushroom, carrot, spring onion with fresh
cilantro, mint and basil surrounded by
a delicate rice wapper

Smoked Salmon Horns

micro sprouts and herbed crème fraiche

Miniature Turkey Compote Sandwich

cranberry mayonnaise

Toasted Wild Mushroom & Gruyere Sandwich

on house baked rrioche

Assorted Flatbread Pizza:

caramelized onion & gruyere
wild mushroom & parmigiano
smoked tomato & mozzarella
crab, roasted shallot & alta badia

Assorted Miniature Tartine:

rosemary ham, mushroom & gruyere
or goat cheese, arugula & fig

House Smoked Beef, Pork, Veal or Venison Tenderloin

thinly sliced and served with fresh baked
yeast rolls, assorted chutneys, mustards
and aioli

Seared Beef Filet or Sushi Grade Tuna

served on cocktail fork with lightly dressed
baby arugula, cumberland sauce
or coconut wasabi

Imported and/or Domestic Cheeses

Crackers and Flatbreads

Seasonal Chutney

Marinated Olives

Premium Caviar

with appropriate garnish

BREAKFAST MEETING SELECTIONS

Four-Cheese & Bacon Breakfast Stratta

savory bread pudding with crisp Smithfield
bacon, parmesan, swiss, cream and
cheddar cheeses baked with asparagus tips
in a white wine dijon custard

Roasted Red Bliss Potatoes with Caramelized Shallots and Peppers

organic red-skinned potatoes tossed with brown
butter, olive oil and sage roasted, and then
combined with Sweet caramelized shallots and
sautéed red and yellow bell peppers

Seasonal Fruits & Berries

a trio of select naturally sweet and juicy
melons with fresh ripe grapes and
assorted berries

Lemon Blueberry Coffee Cake

lemons and blueberries pair beautifully in this
moist and tender cake with crumb topping
and sweet lemony glaze