



# My Kitchen Intuition

**Catering and Special Events**

Full Service Menu Packages

## **ABOUT US AND MISSION STATEMENT**

**Elegant, Innovative, Unique**

We are a full service catering and event planning company serving New York Metro area, New Jersey and Philadelphia. We specialize in bringing you the best experience from small and big weddings to large fundraising events, birthdays and BBQ's to Corporate Meetings. In collaboration with you, our client, we happily customize a menu that will meet your needs.

Our mission is to provide the best service and the best cuisine to exceed the expectations of our clients, achieving the highest level of customer satisfaction. The taste and quality of the food served remain paramount in their importance and we place emphasis on the fine service we provide for which we are widely recognized.

It is our pleasure and honor to be of service to you.

Marita Lynn, Owner and Chef

**My Kithchen Intuition Catering**

917.272.8567

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## PLANNING

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Our Company can assist you in organizing all aspects of your event regardless of whether you are accommodating a party of 10 or 1000 by providing a variety of products and services including;

- Gourmet Cuisine
- Party Rental Equipment
- Premiere Service Personnel
- Venue Location Services
- Beverage Service
- Floral Arrangements
- Entertainment
- Photographers
- Lighting And Audio Visual Services

## Staff For Your Event

The recommended number of staff for your party will vary with the size and style of the event. Our outstanding team consists of waiter captains, bartenders, chefs, waiters, coat check attendants, and valet services.

## Beverage Service

Marita Lynn Catering can provide you with all you beverage needs such as organic soft drinks and water, premium beer, wine, liquor, ice and bar fruit.

## Customized Menus

Marita Lynn menu packages will give you an idea of some of the meals we offer. However, depending on your vision, the staff at Marita Lynn can help you design a customized menu that fits into the theme and style of your event whether it's a formal sit-down dinner, wedding, barbecue, cocktail party, fundraiser, or corporate event.

## Party Rental Equipment

Marita Lynn works with the best party rental companies in the country. From the understated elegance of white china presented on a linen tablecloth to gilded plates and damask overlays featuring the most contemporary styles—we can provide a full spectrum of choices to complement the theme of your event.

### **Food service equipment and accessories:**

**Linens:** Standard, solid colored tablecloths and napkins

**Tables/Chairs:** Standard serving and dining tables and garden chairs

**Table centerpieces:** Seasonal floral arrangements in julep cups.

**China:** White with gold rim cocktail, dinner, and dessert plates; cups and saucers; and serving/chafing dishes.

**Glassware:** Full range available for bar/dining options as per request.

**Flatware:** Full range available for serving/dining as per request.

**Food preparation equipment:** Full range available as per event requirements.

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# Passed Hors D' Oeuvres

## Vegetarian

### **Mini Yuca and Cheese Cakes**

Mashed root vegetable served with a Peruvian Pepper Sauce

### **Fontina Risotto Cakes**

Roasted Tomatoes and Parmesan

### **Traditional Miniature Potato Pancakes**

Topped with crème Fraiche and caramelized apple

### **Mini Cherry Tomatoes and Basil Pesto Galettes**

### **Baked Goat Cheese and Avocado Crostini**

### **Peruvian Style Mini Pizzas**

Grilled flatbreads topped with goat cheese, Peruvian Olives, Tomatoes, and Aji Pepper

### **Chive Crepes with artichokes and spinach**

### **Beet Rosti with Caramelized Onions, Gorgonzola Mousse**

### **Potato and Rosemary Foccacine**

### **Quinoa and Roasted Vegetables mini Empanadas**

## Vegetarian/Gluten Free

### **Mini Organic Quinoa cakes with Tomato Pepper Salsa and avocado**

### **Sweet potato cakes topped with shredded pork**

### **Spiced Butternut Squash Warm Shooters with Creme Fraiche**

### **Spicy Potato Rolls with steamed tiny vegetables**

Cold Mashed Potato Topped with tiny diced veggies

### **Mushroom Ceviche Spoons**

### **Mini Passed Seasonal Vegetable Crudités, Herbed Sauce**

### **Endives with Stilton Cheese and Candied Walnuts**

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## **Poultry**

**Chicken and Peruvian Olives Quesadillas with Aji Amarillo Relish**

**Herbed Marinated Chicken Skewers with Cilantro Aioli**

**Spicy Potato Rolls with Chicken Mousse**

Aji Pepper marinated cold mashed potato shots with chicken topping

**Creamy chicken Mini Tarts**

Shredded chicken with Peruvian spices on mini tarts

**Mini Chicken Empanaditas with Avocado Sauce**

**Rolled Smoked Turkey Mini Crepes with Tarragon and Mustard Cream**

**Five Spice Duck Confit with Orange Relish on Wonton Cups**

**Gingered Chicken Mini Cakes with Cilantro Lime Aioli**

## **Beef, Lamb and Pork**

**Shredded BBQ Pork Mini Rolls**

Pickled Onions, Cilantro Sauce

**Pepper Crusted Filet Mignon with Shallot Confit**

Served on crisp toast points

**Spicy Potato Rolls with Braised Beef Short Ribs**

Cold Mashed Potatoes Topped with Pulled Beef Short Ribs

**Rosemary Scented Loin of Lamb**

On thinly sliced baguettes with Mint Herb aioli

**Mini Beef Empanaditas with Red Chimichurri Sauce**

**Mini Red Potatoes with Blue Cheese Mousse and Crispy Bacon**

**Pork Tenderloin in Adobo and Aji Spices on Sweet Potato Croquette**

**Homemade Mini Pigs in a Blanket, Spicy Mustard**

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## Seafood

**Mini Fish Ceviche Shots with Crispy Sweet Potato**

**Tuna Tartare with Crispy Wonton and Wasabi Aioli**

**Smoked Salmon Mousse on Black Bread**

**Crispy Lump Crab Cake with Lemon Tomato Remoulade**

**Chipotle Marinated Roasted Shrimp Skewer with Mango Sauce**

**New Zealand Mussels with Tomato Pepper Salsa**

**Dill Pancakes with Salmon Caviar and Lemon Crème Fraiche**

**Tarragon Lobster Salad on Mini Bouchettes**

**Shrimp or Lobster Cocktail in Mini Martini Glass**

**Spicy Potatoes Rolls with Lump Crab**

Miniature cold mashed potato shots with Aji topped with Lump Crab Meat

**Lobster and Aji Pepper Quesadilla**

Served with cilantro lime dipping sauce

**Handmade Scallion and Shrimp Dumplings**

Served with a green chili soy sauce

**Spicy Red Snapper Cakes**

Served with scallion and Rocoto Pepper aioli

**Baby Scallop Tartlets with Mirasol Foam**

**Sauté Lobster Mini Purses with Chives**

Sweet Plum Sauce

**Seared Scallops with Fava Bean Sauce**

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# Tasting Plates

## Vegetarian

### **Wild Mushroom Quinotto with Truffle Oil**

Quinoa cook Risotto style with Wild Mushroom

### **Grilled Polenta with Tomato Ragout**

Peruvian Pesto Sauce

### **Butternut Squash Ravioli, Tomato Cream**

## Poultry

### **Mini Chicken Roulade with Spinach and Roasted Red Peppers**

Fontina Cheese

### **Duck Breast with Aji Pepper Sauce on Baby Spinach Salad**

Orange Dijon Gastrique

### **Chicken with Peanut Sauce and Spring Vegetables**

Aji Panca Sauce

## Seafood

### **Pan Seared Sea Scallop with Petite Herb Salad**

Lemon Beurre Blanc

### **Wild Fluke Tiradito with Candied Sweet Potato**

Sashimi Style Fluke with Rocoto Foam

### **Shrimp and Lemon Risotto**

## Meat, Lamb and Pork

### **Seared Beef Tenderloin, Roasted Garlic Foam**

With Peruvian Purple Mashed Potatoes

### **Cilantro Scented Braised Lamb**

Canary Bean Puree

### **Roasted Pork Tenderloin**

Apricot Salad

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# Stationary Hors D' Oeuvres

## **Savory Snacks**

These Munchies Make for Terrific Bar Food, and Work Equally Well Set Out on Cocktail Buffets.

Please select **three** of the following:

Tomato focaccia, Anchovy, Olive and cheese triangles, spicy nuts and candied ginger mix, marinated bocconcini, chili pecans, parmesan toasts, pita crisps, fresh plantain chips, spiced peanuts, cheddar cheese straws, Japanese rice cracker snacks, mixed herbed olives, Rosemary breadsticks

## **International Cheese and Fruit Platter**

A variety of cheeses from around the world beautifully garnished,  
Served with seasonal and dried fruit, crackers and toasts

## **Crudités**

A variety of the market's freshest seasonal vegetables, served with your choice of any **two** dips:  
Herb, spicy peanut, roasted garlic ranch, horseradish mustard, blue cheese and saffron aioli

## **Latin America Platter**

Chimichurri Beef Skewers, Variety of Mini Empanadas, Mini Cuban Sandwiches, Arroz con Gandules  
Stuffed Tomatoes, Mini Tomato Pepper Quesadillas

## **Peruvian Ceviche Bar**

Corvina, Tuna or Mix Shellfish Ceviche served a la minute on Martini Glasses

## **Tuscan Station**

Marinated bocconcini, Grilled vegetables, cured meats and cheese, artichoke hearts, marinated olives, fire-roasted peppers, marinated mushrooms, Genoa breadsticks and crusty Italian bread.

## **Garden Antipasto**

A beautiful option for any vegetarian! An array of Seasonal Grilled Vegetables from our local Farmer Markets, Local Handmade Marinated Bocconcini, Marinated Mushrooms, Marinated Olives and Peruvian Olive Tapenade, Marinated Artichoke Hearts

## **The Southwestern Combo**

This winning platter includes sliced Santa Fe chicken skewers, skewered strips of flank steak, cheddar biscuits, guacamole, salsa fresca, spicy black bean dip, Cumin pita chips and corn chips

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## **Mediterranean Sampler**

Provençal chicken, marinated beef skewers, smoked white bean spread, roasted eggplant caponata, Parmesan & garlic bruschetta, marinated bocconcini, Gaeta olives, caperberries and focaccia

## **Spanish Tapas**

Garlic chicken skewers, shrimp in caper vinaigrette, green olives, Spanish croquettes, manchego cheese, marinated asparagus wrapped in Serrano ham, and potatoes in handmade red onion mayonnaise

## **The Tea Sandwich Sampler**

Please choose three of the following

Homemade roasted turkey on cheddar biscuit, grilled beef sirloin with watercress and herb aioli on onion sourdough, Tomato, Avocado and egg on brioche, chicken salad with cranberries, homemade ham with Peruvian spices (butifarra) and pickled onions

\*Gluten free breads available for an extra charge

## **Fish Platter**

Nova, smoked trout and Salmon En Croute, served with crème fraiche, capers, grain mustard, sliced red onion, black bread, bagel crisps and toast points

## **French Charcuterie and Cheese Assortment**

A selection of pates, smoked meats, sausages, French cheeses, vegetable tarts, fresh fruit, dried fruit and spiced nuts. Served with crackers, toasts, and French baguettes

## **Asian Rice Noodle Wrap Station**

Guests can build a wrap of lettuce, glass noodles, bean sprouts, barbeque pork, shrimp, carrot, dikon radish, peppers, mushrooms, coriander, mint, chopped peanuts, green onions and browned garlic served with sweet chilli sauce, peanut sauce and fish sauce

## **The Platinum Grill**

Grilled tiger shrimp in a chipotle chili marinade, grilled vegetable skewers, grilled tuna & red pepper kabobs, tequila grilled chicken, medallions of grilled beef sirloin, buttermilk biscuits, chilled asparagus, baby carrots and endive with a red chili Caesar dip and pesto mayonnaise

## **Raw Bar**

Fresh clams on the half shell, mussels in salsa, stone crab claws, scallop and avocado ceviche, and shrimp cocktail. Served over ice with mignonette, spicy cocktail sauce, fresh lemon, and wasabi caviar.

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## **Steamed Shrimp**

The all-time classic, but the sauces add a new twist. Comes with a saffron aioli, coarse mustard remoulade, and cocktail sauce with fresh horseradish.

## **Seafood Sampler**

Steamed shrimp, ginger tuna skewers, crab fingers, and smoked salmon rosettes served with crackers, cocktail sauce, sesame dip and saffron aioli.

Brie En Croute with Raspberries and Almonds  
Assorted Toasts and Flatbreads

## **Chicken Skewer Basket**

Skewers of tender chunks of chicken seasoned with your choice of sauces: barbecue, spicy peanut, Cajun, Santa Fe, or Mediterranean

## **A Selection of Dips**

Choose four of the following: fresh guacamole with lime and cilantro, Pico de Gallo, hummus, smoky white bean, eggplant caviar, tomato-basil tapenade and Baba Ghanoush served with pita chips, corn chips, crostini or endive

## **Interactive Buffet Stations**

The following tables are abundant displays of some of the world's most exciting cuisines designed to offer guests selections of their choice to be prepared by our talented team of chefs.

## **Carving Stations**

Your choice of one of the following carved to order by our staff;

Wild Salmon En Croute, with dill herb sauce; roast Beef Tenderloin with roasted shallot demi glace.

Leg of lamb with mint vinegar chutney; whole roasted sea bass with a ginger miso sauce.

Roasted Turkey with orange cranberry chutney, maple glazed ham with grain mustard

## **Fondue Station**

A selection of cheese fondues maintained by our staff and set out for guests to help themselves French brie, goat cheese, traditional gruyere, and New York state cheddar served with assorted crudités, roasted vegetables, seasonal fruit and crusty French bread

## **Martini Risotto Station**

Prepared to order by our chef in large cast iron pans and served with a variety of international toppings:

Roasted corn and fava beans with sage, oven roasted button cremini mushrooms with shallots and garlic, sautéed Florida rock shrimp with tarragon and Cuervo gold butter

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## **Mexican Fajita Sauté Station**

Traditional fajita fillings of sautéed chicken, beef or grilled vegetables. served in a warm tortilla, garnished with fresh tomatoes, guacamole, salsa, sour Cream, chopped olives, jalapeno peppers and cheddar cheese. Accompanied by Spanish rice.

## **Oriental Stir Fry Station**

This sizzling station features a selection of Peruvian Lomo saltado, Ginger and Aji Marinated pork, Poached chicken, Lemongrass Shrimp, snow peas, mushrooms, scallions, baby corn, and water chestnuts. Served with Asian noodles and rice and made to order in large woks.

## **Pasta Bar**

A variety of pastas made to order with four sauces; pesto, veal ragu, tomato leek with pancetta and four cheese with wild mushrooms. Served with crusty Italian bread, Parmesan cheese, and Genoa breadsticks

## **Sushi Station**

This interactive station features our professional sushi chefs making sushi rolls to order with a variety of ingredients, including: tuna, yellowtail, shrimp, scallops, cucumber, avocado and vegetable tempura. served with soy sauce, pickled ginger, wasabi and chopsticks

## **The Indulgent Chocolate Fountain\***

Spoil your guests with the ultimate dessert, a fountain overflowing with chocolate, served with a wide array of fresh fruit, marshmallows, pretzels, and graham crackers  
Extra Charge

## **Mini Burger Station**

Who doesn't love burgers? Bite size hamburgers, cheeseburgers & turkey burgers on warm brioche buns, served with a variety of fixings. Only the real thing will do here—Coke!

## **Crêpe Station**

The French classic made your way, savory or sweet. Made to order with your choice of beef, vegetables, tropical fruit or chocolate, topped with a variety of sauces. Nothing goes better with these than a great red or white wine.

## **Wrap & Roll Station**

A delicious & fun assortment of savory wraps, rolls and dumplings from cultures around the world. Delicious pastries from Mexico to Europe to Asia. Sangria or a green tea punch completes the spread.

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## Entrees

### Seafood

**Wood Grilled Salmon Fillets**, served with a Cucumber dill Salsa

**Filet of Halibut**, with a Ragout of Roasted Pear Tomatoes, Fava Beans, Roasted Aji Peppers and Buttered Leeks

**Tuna Loin** with stir fry vegetables

**Atlantic Salmon** with Wild Mushrooms, Green onions and Sweet Peas

**Red Snapper Escabeche**, Fish pickled with onions and other Peruvian Spices

**Saute Spicy Marinated Shrimp**

**Paella Peruvian Style** with Annato Oil

**Saute Halibut with an Aji Scented Creamy Seafood Sauce**

**Seafood in Aji Turmeric Sauce** with Corn and Mint

### Beef Pork and Lamb

**Roasted Pernil, Deboned Roasted Pork Shoulder** with Sherry Sauce

**Roasted Beef Rib Eye** with Peruvian Spices

**Aji Panca and Pepper Crusted Grass Fed Filet Mignon with** Wild Mushroom Confit

**Cilantro Scented Deboned Leg of Lamb**, Pisco Sauce

**Veal Chops with Leeks and Seasonal Vegetables Saute**

**Rosemary Crusted Rack of Lamb, Fresh Mint and Vinegar Chutney**

**Fennel and Garlic Crusted Pork Tenderloin** with Mango Tomato Salsa

**Grass Fed Beef Tenderloin Lomo Saltado Style, Stir Fry Beef** with Peruvian Spices

**Annatto Scented Deboned Grass Fed Pork Ham** in Adobo Sauce

**Apricot Glazed Spiral Ham**

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## Poultry

**Aji Panca Marinated chicken Breasts** with Rosemary and Oven Dried Tomatoes

**Pan Seared Airline Chicken Breast** with Caramelized Onions over  
Sauté Spinach

**Seared Duck Breast in Peruvian Spices** with a Pisco Sauce

**Mediterranean Chicken**, with Artichokes, Sun Dried Tomatoes,  
Olives, Chardonnay Sauce

**Chicken Roulade**, with Spinach, Roasted Red Peppers and Fontina  
Cheese

**Herbed Crusted Roasted Turkey**

**Moroccan Chicken**, Dried Fruits

**Chicken Piccata**, lemon, capers

**Arroz con Pollo Peruvian Style**  
**Cilantro Scented Organic Chicken and Rice**

**Grilled Squab**  
**With Grilled radicchio, Endive and Black Mission Figs**

## Soups

**Spicy Carrot Soup**

**Cauliflower Soup**

**Wild Mushroom Soup**

**Exotic Shrimp Chowder**

**Butternut Squash with Bourbon Creme**

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## Sides

### Vegetarian/Gluten Free

**Butternut Squash and Pumpkin Stew** with Peas and Corn

**Potato Stew with a creamy Yellow Pepper Sauce**

**Roasted Seasonal Vegetables Napoleon on Mixed Greens, Reduced Balsamic**

**Soft Polenta with Tomato Ragout And Grilled Fennel**

**Leek and Wild Mushroom Risotto**

**Grilled Seasonal Vegetables**

**Potato and Celery Root Gratin**

**Cilantro scented Quinotto, with Truffle Oil**

Quinoa Cooked Risotto Style

**Roasted Garlic Golden Mashed Potatoes**

**Honey Roasted Sweet Potatoes**

**Scallion and Red Bliss Potatoes Mashed**

**Rosemary Scented Roasted Potatoes**

**Boiled Potatoes with an Aji Cream Sauce**

**Cilantro Scented Steamed Brown Rice**

**Wild Rice Blend with Cranberries and Almonds**

### Vegetable/Starch

**Parmesan Roasted Butternut Squash**

**Cauliflower Gratin**

**Medley of Haricot Verts and Baby carrots**

**Roasted Baby Seasonal Vegetables**

**Carrot Crème Brulee with Blood Orange Reduction**

**Thyme Roasted Beets**

**lemon Ginger Braised Brussel Sprouts**

**Caramelized Fennel with Celery Root**

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## **Pasta**

**Fettuccini with Peruvian Pesto, a mix of Basil and Spinach**

**Lemon Chive Orzo**

**Farfalle with Artichokes, Heirloom Tomatoes, Fresh Basil and Parmesan**

**Lobster Mac and Cheese**

**Cheese Tortellini** with Portabello Mushrooms, Calamata Olives and Roasted Red Peppers

**Butternut Squash Ravioli**, Sage Sauce

**Penne Pasta and Peas**, Brandy Tomato Cream

**Cappelini with Roasted Red Peppers, Yellow Tomatoes**

**Lemon Chardonnay Sauce**

## **Salads**

**Roasted Beet Salad with Arugula, Blue Cheese and Walnuts**

**Spanish Salad, with sliced Mango, Hearts of Palm, chopped tomatoes, Lime Cumin Vinaigrette**

**Green Mix Salad with Goat Cheese, Shaved fennel and dried cranberries, Apple Cider Vinaigrette**

**Spinach Salad, Sauteed Mushrooms, Crumble Bacon, Goat Cheese, Walnuts, Maple Walnut Vinaigrette**

**Caesar Salad, Homemade Croutons and Vinaigrette**

**Waldorf Salad,**

**Quinoa Salad with Roasted Seasonal Vegetables, Aji Amarillo and Mustard Vinaigrette**

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## **Desserts**

**Pear Tart Tatin**

**Assorted Ice Cream in Mini Cones**

**Pumpkin Crème Brulee**

**Warm Apple Strudel with Ice Cream**

**Red Wine Poached Pears**

**Mini Alfajores**

**Flan**

**Assorted Mini Desserts**

**Assorted Truffles**

**Assorted Cookies**

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