



Local. Fresh. Flavorful.

Stationary Hors d' oeuvres

Cheese Display

A house-made Cheese Ball, Baked Brie with cherry and almonds, and a Savory Cheesecake are the centerpieces of this display. Cheese is served with fresh berries, bread, and crackers.

Salmon Rillettes

Wild Salmon is well seasoned, set overnight, and then slow cooked with bacon and butter. Served with toast points and crackers

Cheese Course Options

Baked Brie en Croute with Bread and Crackers

Savory Cheesecakes served with crackers and toasted bread slices

Basil and Pignoli

Roasted Tomato and Garlic

Spinach, Feta, and Lemon

House-made Cheese Ball using Ricotta, Goat, Feta and Cream Cheeses and coated with pistachios, dried cranberries or almonds

Fresh Vegetable Display

Fresh Asparagus, Sugar Snap Peas, and Cherry Tomatoes are creatively displayed and served with Black Bean Hummus, and Creamy Roasted Tomato Dressing

Asparagus and Prosciutto

Fresh, tender asparagus is wrapped with paper thin slices of prosciutto, brushed with Raspberry-Mustard Glaze and then rolled in toasted sesame seeds.

Fresh Baked Biscuits Sandwiches

Sliced Beef, Horseradish Cream, and Spinach

Black Forest Ham, Raspberry-Mustard and Arugula

Grilled Salmon, Asian Slaw and Wasabi-Ginger Sauce

(772) 324-9472

Cuisine 256, LLC
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Stuart, FL 34983

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Passed Hors d'oeuvres

Chicken Skewers

Fresh Ground Chicken is mixed with Applewood Smoked Bacon and Caramelized Onions. Mixture is fried and served with Apple Horseradish Sauce.

Braised Short Rib-filled Potatoes

Beef Short Ribs braised in an Island Chili Pepper Sauce fill a roasted potato.

Mini Maryland Lump Crab Cakes

With a roasted red pepper and horseradish aioli

Crostini Selection

Caprese - the classic

Shrimp Crostini - shrimp top fresh tomato and white bean puree

The Hero - the flavors of a sub sandwich on crostini

The Hawaiian - Chicken with Pineapple and Piquillo Peppers

Arancini

Traditional Italian appetizer of fried rice filled with fresh herb pesto, and served with a Smoky Tomato Sauce

Spicy-Cool Chicken

Chicken is roasted with Thai flavors and then shredded. A spicy Thai Coconut dressing is tossed with the chicken, radishes and chives. Mixture is presented in a cool, crisp cucumber cup to help balance out the heat.

Pick an Empanada

Lightly baked for a healthy alternative

Black Beans, Roasted Corn and Peppers with Cumin Crema.

Chicken and Cheese with fresh made Salsa

Shrimp, Green Onions and Black Beans with Salsa Verde

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Shrimp Won Ton

Shrimp are marinated in citrus and rice wine vinegar; wrapped in wonton with fresh avocado, scallion and red bell peppers; then fried and served with an Asian Apricot Dipping Sauce

Sopes Selection

Sopes are Mexican tart shells made with masa harina

*Black Beans, Roasted Peppers and Grilled Pineapple. Topped with Avocado Crema
Coconut-marinated Pork and topped with Roasted Lemon Crema
Seafood Salad - shrimp, scallops and salmon with Spicy Citrus Vinaigrette*

Savory Profiteroles

*Roasted Tomatoes, Fresh Mozzarella, and fresh Basil
Tarragon Chicken Salad
Pulled Pork and Pineapple BBQ Sauce*

Chicken and Apple Sausage with Brown Ale Mustard

*Fresh, house-made Chicken and Apple Sausage is grilled and served with our own
Brown Ale Mustard*

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