

abus o

C A T E R I N G C O

MUSEUM OF NATURAL SCIENCE

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C A T E R I N G C O



ABUSO CATERING CO. SPECIALIZES IN SERVING THE HIGHEST QUALITY FOOD ACCOMPANIED BY SEAMLESS, EXPERT SERVICE. WE ARE FULL SERVICE EVENT PLANNERS, WORKING WITH AN EYE TOWARDS THE ATTAINMENT OF OUR CLIENTS' PERSONAL AND BUSINESS GOALS THROUGH THE MEDIUM OF CATERED EVENTS.

ABUSO CATERING CO. WAS FOUNDED IN 1994 BY JOSEPH ABUSO AS AN UPSCALE CATERING COMPANY IN HOUSTON TO MEET THE NEEDS OF CORPORATE AND PRIVATE CLIENTS. JOSEPH IS A GRADUATE OF THE CULINARY INSTITUTE OF AMERICA IN HYDE PARK AND HIS RESUME INCLUDES CAFÉ ANNIE IN HOUSTON AND THE MANSION ON TURTLE CREEK IN DALLAS. UNDER NEW OWNERSHIP SINCE 2007, ABUSO CATERING CO. CONTINUES THE LONG HISTORY OF FOOD AND SERVICE EXCELLENCE LED BY EXECUTIVE CHEF CHRISTOPHER REED AND GENERAL MANAGER KITTY BAILEY.

CHEF ANDREW LARUE

HAS A WIDE RANGE OF EXPERIENCE IN DIFFERENT WORLD CUISINES ALLOWING HIM TO OFFER CLIENTS AN EXTENSIVE ARRAY OF MENU IDEAS. OUR EVENT PLANNERS ARE EXPERIENCED IN EVERY FACET OF PARTY PLANNING FROM SITE SELECTION TO DECOR TO WINE & FOOD PAIRING.



- CONSISTENTLY RANKED IN THE TOP 10 CATERERS BY HOUSTON BUSINESS JOURNAL.
- 2003 CATERING COMPANY OF THE YEAR BY MY TABLE MAGAZINE.
- TURN-KEY EVENT PLANNING FOR CORPORATE AND SOCIAL CLIENTS, INCLUDING SITE SELECTION, RENTAL EQUIPMENT, ENTERTAINMENT, DÉCOR AND VALET.
- WEDDING CONSULTANTS.
- EXPERIENCED AND PROFESSIONAL STAFF OF CHEFS, MANAGERS, CAPTAINS AND WAITERS.
- EVENTS RANGE FROM BOARD LUNCHEONS & COCKTAIL RECEPTIONS TO SEATED & BUFFET DINNERS FOR 10 TO 2,000 GUESTS.
- SEASONAL MENUS CREATED AND DESIGNED SPECIFICALLY TO EACH CLIENT'S EVENT.
- FOOD AND WINE PAIRING.
- CULINARY TEAM BUILDING INCLUDING HANDS-ON COOKING CLASSES AND WINE TASTINGS.

FOR MORE INFORMATION ABOUT ABUSO CATERING CO., PLEASE CONTACT:

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A Cocktail Reception

Your Selection of Six Canapés Passed on Silver Trays for a 2-Hour Event



Seafood

Tuna Tartare on Taro Chips
Miniature Crab Cakes with Remoulade
Miniature Jumbo Lump Crab Tostadas
House Cured Salmon with Dill & Capers
Caviar on Warm Buckwheat Blinis

Meat & Poultry

Beef Tenderloin with Roasted Garlic Aioli
Miniature Beef Bruschetta with Sun-dried Tomatoes
Beef Tenderloin on Gaufrette Potato with Horseradish Cream
Southwest Marinated Chicken in Ancho Chili Jam
Venison Sausage with Pumpkin Seed Pesto
Miniature Curried Chicken Crêpes
Curried Lamb en Bouché

Vegetarian

Sarpacho in Demitasse
Tree-Ripened Graber Olives with Young Chèvre
Mozzarella in Cherry Tomatoes with Fresh Basil
Miniature Spring Rolls with Black Bean Sauce
Brie in Puff Pastry



Fresh Ginger Snaps, Hot Out of the Oven



A Cocktail Buffet

Menu 1



*Canapés, Passed on Silver Trays:
Your Choice of 4 Canapés*



*House Cured Salmon with Marinated Fennel Salad
& Grilled Crostini*

Hudson Valley Duck & Wild Mushroom Beggar's Purses

*Bruschetta with Roast Tenderloin of Beef
Marinated in Rosemary & Garlic*

*Grilled Asparagus, Baby Carrots, Belgian Endive,
English Cucumbers, Cherry Tomatoes . . .
with a Lemon-Dill Vinaigrette*

*Artisanal Cheeses Served with Assorted Crackers
& Maple Spiced Pecans*



Trio of Crème Brûlée

Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Cocktail Buffet

Menu 2



Canapés, Passed on Silver Trays:

Your Choice of 4 Canapés



Frutti Di Mare

Calamari, Shrimp, Fish & Scallops

Served with Grilled Crostinis

Chicken Basil Crêpes with Suga Rosa Sauce

Roasted Tenderloin of Beef

with Whole Grain Mustard, Horseradish Sauce

& Chipotle Chili-Orange Marmalade

Assorted Miniature Rolls

Grilled Asparagus, Baby Carrots, Belgian Endive,

English Cucumbers, Cherry Tomatoes . . .

with a Balsamic Vinaigrette

Fresh Cut Seasonal & Dried Fruit



Assorted Italian Gelatos and Fresh Berries

in an Almond Tuile Basket

Served with Biscotti

Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Cocktail Buffet – Multiple Stations

Menu 3



Canapés, Passed on Silver Trays:

Your Choice of 4 Canapés



Asian Station

Seared Yellowfin Tuna on Wonton Crisps with Wasabi Aioli

Grilled Chicken Spring Rolls with Sesame-Citrus Dipping Sauce

Beef Satay with Spicy Peanut Sauce

House Fried Rice

Southwestern Station

Roasted Tomato & Avocado Salsa with Shrimp

Served with Blue & Yellow Corn Tortilla Chips

Chipotle Marinated Chicken Skewers with Pasilla Chili-Orange Sauce

Rice Enchiladas with Roasted Poblano Dip

Persian Station

Lamb Lollipops with Mint Chutney

Marinated Grilled Breast of Chicken over Vegetable Couscous

Baba Ghanoush, Hummus & Tabbuli

Served with Pita Bread

Falafel with Cucumber-Yogurt Dip

Dessert Station

A Selection of Miniature Desserts:

Fruit & Amaretto Cheesecakes, Éclairs,

Little Lemon Cakes, Death by Chocolate, Hazelnut Fudge,

Peanut Butter Cookies Dipped in Chocolate, Pine Nut Cookies, Fruit Tarts . . .

Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Buffet Dinner

Menu 4



Canapés, Passed on Silver Trays:

Your Choice of 4 Canapés



Whole Poached Salmon with a Roasted Lemon Vinaigrette

*Orecchiette Pasta Provençale with Grilled Breast of Chicken,
Calamata Olives, Feta Cheese, Capers, Fresh Basil
& Tomato in Extra Virgin Olive Oil*

*Whole Roast Tenderloin of Pork
Marinated in Rosemary and Garlic
Over Truffled Tuscan White Beans*

*Vegetables in Roasted Pepper Vinaigrette
Grilled Asparagus, Baby Carrots & Zucchini,
Cherry Tomatoes, Roasted Peppers & Mushrooms, Olives . . .*

*Arugula with Mandarin Orange-Walnut Vinaigrette
Served with Parmesan Crisps*

Toasted Garlic Bread



Vanilla Bean Panna Cotta with Raspberry Coulis

*Individual Flourless Chocolate Cakes with Orange Coulis
& an Almond Tuile*

Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Buffet Dinner

Menu 5



Canapés, Passed on Silver Trays:

Your Choice of 4 Canapés



*Chardonnay Poached Jumbo Shrimp
with Cassis Mustard Sauce over Fresh Watercress*

*Fusilli Pasta with Basil-Pine Nut Pesto
and Mesquite Grilled Breast of Chicken*

*Herb Crusted Tenderloin of Beef
with a Truffled Cabernet-Portobello Sauce
Oven Browned New Potatoes with Rosemary & Garlic*

*Vegetables in Balsamic Vinaigrette
Grilled Asparagus, Baby Carrots & Zucchini,
Cherry Tomatoes, Roasted Peppers & Mushrooms, Olives . . .*

*Mixed Baby Field Greens
with Sun-Dried Cherries in Port, Stilton
& a Hazelnut Vinaigrette*



*Warm Croissant Bread Pudding
with Chocolate, Caramel & Crème Fraîche Sauces*

*Raspberry Crème Brûlée
Homemade Macadamia Nut Fudge*

Assorted Berries with Whipped Cream and Mint Chiffonade

Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Buffet Dinner – Multiple Stations

Menu 6



Canapés, Passed on Silver Trays:

Your Choice of 4 Canapés



American Station

N.Y. Strip Steak with Horseradish Cream

Garlic Whipped Potato Bar

*Served in Martini Glasses with your Guest's Choice of
Cheddar Cheese, Chives, Sour Cream & Whipped Butter . . .*

Vegetables in Balsamic Vinaigrette

*Grilled Asparagus, Baby Carrots & Zucchini,
Cherry Tomatoes, Roasted Peppers & Mushrooms, Olives . . .*



Asian Station

Vegetarian Spring Rolls with Ginger–Tamari Sauce

Shrimp Stir Fry on a Bed of Steamed Rice

*Carrots, Straw Mushrooms, Green Onions,
Red & Yellow Bell Peppers, Zucchini, Baby Corn . . .*

Pulled Chicken in Spicy Peanut Sauce over Sesame Noodles



Italian Station

Antipasto Misto

*Tomatoes Caprese, Fried Polenta, Marinated Artichoke Hearts,
Caponata, Roasted Sweet Peppers . . .*

A Chef will Prepare Pasta to Order with your Choice of:

Alfredo Sauce, Marinara Sauce or Primavera Vegetable

Traditional Caesar Salad with Parmesan Croutons

Italian Breads & Bread Sticks with Assorted Dipping Oils



Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Seated Dinner
Menu 1



Canapés, Passed on Silver Trays:
Your Choice of 4 Canapés



Wedge Salad with Stilton Dressing,
Apple-Smoked Bacon & Cherry Tomatoes

Maple Pecan Crusted Chicken Breast
with Bourbon Pan Gravy
Garlic Whipped Potatoes
Wilted Spinach

Biscuits and Cornbread Muffins with Sweet Potato Butter



Homemade Peach Pie with Blue Bell Vanilla Ice Cream
Fresh Ginger Snaps, Hot Out of the Oven
Coffee



A Seated Dinner
Menu 2



Canapés, Passed on Silver Trays:
Your Choice of 4 Canapés



Chardonnay Poached Jumbo Shrimp
with Cassis Mustard Sauce over Fresh Watercress

Whole Roasted Tenderloin of Beef
with a Shallot Port Reduction
Dauphine Potatoes
Mixed Vegetable Grill

Assorted Breads



French Apple Tart
with Caramel Sauce & Vanilla Ice-Cream

Fresh Ginger Snaps, Hot Out of the Oven

Coffee



A Seated Dinner
Menu 3



Canapés, Passed on Silver Trays:
Your Choice of Four Canapés



Seared Chilean Sea Bass
with a Beet Beurre Rouge & Fried Fennel

Olive Oil Poached Rack of Australian Lamb
with a Sirah Reduction
Fingerling Potatoes with Apple Smoked Bacon and Wilted Leeks
Broiled Tomatoes

Parmesan Breadsticks



White Chocolate Bread Pudding
with Caramel Sauce and Whipped Cream
Fresh Ginger Snaps, Hot Out of the Oven

Coffee

