

Hors d' Oeuvres – Pâtés and Terrines

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

Bring a truly elegant experience to your next cocktail party, luncheon, buffet dinner or hors d' oeuvres assortment with our pâtés and terrines. See the descriptions and pictures on this page to learn more about how Windy Plum Farms categorizes pâtés and terrines. Note that any of our Pâtés or Terrines go well with our Bruschetta Bar.

Our terrines often have various ingredients add to them as a garnish to give them texture and visual appeal. Garnishes include chunks of meat such as ham, dried fruit such as cherries or nuts. They can be easily sliced and are served cold.



Duck Terrine with Pistachios and Dried Cherries

*Our pâtés are usually unadorned and are formed simply of the ground meat mixture baked in loaf form and served sliced and chilled. Pâtés are often soft enough to be spread on bread or crackers.. **Pâté en Croûte** is a pâté baked in a pastry shell and is sometimes served garnished.*

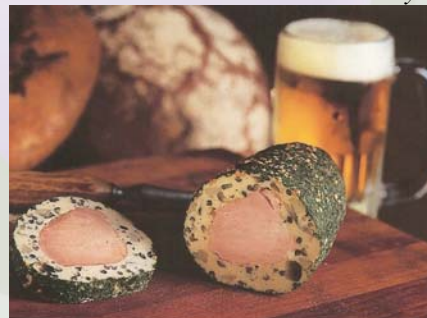


Pâté Grand-Mère



Turkey Pâté en Croûte

Our roulades are formed from a larger cut of meat, such as pork tenderloin, encased in pâté and often rolled in spices or herbs. They are also served chilled and sliced.



Pork Tenderloin Roulade

Galantines are the opposite of a roulade in that the pâté is encased in a deboned piece of poultry such as duck or chicken. It is sometimes coated with aspic and decorated to give it an elegant appearance.



Duck Galantine

★ = Must Be Cooked On Site
✓ = Seasonal/Special Order Item
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♯ = Spicy Selection (can be made mild)

Hors d' Oeuvres – Pâtés and Terrines, Continued

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

Pâté Grand-Mère - Chicken liver and pork pate with a hint of brandy. Serving Suggestion: Add Cumberland Sauce, Sauce Verte, Heywood's Mustard, French Bread with whipped butter and cured olives and Cornichons (small sour pickles) (\$2.50/person). Add a mixed green salad with balsamic vinaigrette, candied pecans and dried cranberries for \$1.25.....	\$5.00
Pâté Grand-Mère en Croûte - Same as above, but baked in a pastry crust. Serving Suggestions: See Pâté Grand-Mère	\$5.50
Pâté de Maison – Classic courser texture pork pâté. Serving Suggestion: See Pâté Grand-Mère	\$5.00
Pâté de Maison en Croûte - Same as above, but baked in a pastry crust. Serving Suggestions: See Pâté Grand-Mère	\$5.50
Southwest Chile-Chicken Terrine –Chicken pâté, jalapeno, spices and herbs garnished with diced ham and pinto beans. Serving Suggestions: Serve with Papaya and Black Bean Salsa (\$12/quart) or Mango-Lime Salsa (\$12/quart)	\$4.50
Venison Terrine – Venison pâté seasoned with red wine, black pepper onions and tarragon and garnished with golden raisins, mushrooms and sliced ham. Serving Suggestions: See Pâté Grand-Mère	\$6.00
Duck Terrine with Pistachios and Dried Cherries – Duck pâté with sage and garnished with pistachio nuts and dried cherries. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart).....	\$6.00
Terrine of Wild Boar – Ground boar pâté seasoned with leek, gin, juniper, coriander and savory. Serving Suggestions: See Pâté Grand-Mère	\$6.00
Pork Tenderloin Roulade – Pork tenderloin marinated with anise, ginger and Szechwan peppercorns encased in chicken pâté seasoned with garlic, ginger and scallions and rolled in black pepper corns. Serving Suggestions: Serve with Chinese Dipping Sauce (\$8.00/quart), Sweet and Sour Sauce (\$8.00/quart) or Dried Cranberry Mustard (\$10/quart)	\$5.00
Chicken and Crayfish Terrine – Chicken pâté garnished with whole crayfish tails, minced chipotles, mushrooms and cilantro. Serve with Pineapple-Mango Chutney (\$12/quart) or Mango-Lime Salsa (\$12/quart).....	\$5.00
Chicken and Mushroom Terrine – Chicken pâté with mushrooms, shallots and Madeira wine with a hint of tarragon and chives. Serving Suggestion: See Pâté Grand-Mère	\$4.50
Mediterranean Seafood Terrine – A light terrine made from shrimp and scallop pâté garnished with basil, shrimp and sea scallops. Served with Sweet Red Pepper Coulis sauce. Serving Suggestions: Serve with our Caponata Platter.....	\$5.00
Saint Andrew's Vegetable Terrine - Chicken pâté packed with vegetables such as spinach, red bell peppers, zucchini and carrots seasoned with herbs and spices. Serving Suggestion: Serve with our Crostini with Tapenade.....	\$5.50
Roasted Pepper and Eggplant Terrine - Grilled eggplant and mixed bell peppers in a basil red wine vinaigrette aspic. Serving Suggestion: Serve with our Hummus Platter	\$4.00

Continued on next page

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Hors d' Oeuvres – Pâtés and Terrines, Continued

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Seared Lamb, Artichoke and Mushroom Terrine – <i>Spicy seared lamb, artichoke bottoms and mushrooms in a tomato aspic. Serving Suggestion: Serve with our Mediterranean Hors d' Oeuvre Tray</i>	\$5.50
Bouillabaisse en Terrine – <i>French bouillabaisse served in terrine form! Packed with lobster, shrimp, scallops, salmon, monkfish and vegetables bound in tomato aspic. Comes with Rouille sauce. Serving Suggestion: Serve with our Crostini with Tapenade</i>	\$7.00
Turkey Pâté en Croûte – <i>Turkey and pork pâté garnished with dried cherries, dried apricots, turkey chunks and ham and baked in a sweet potato pastry crust. Serving Suggestions: Serve with Cranberry Relish (\$12/quart)</i>	\$5.50
Pheasant Galantine – <i>Galantine of pheasant seasoned with rosemary, sage, thyme and juniper and garnished with Madeira soaked dried currants, cherries and apricots. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart)</i>	\$7.00
Chicken Galantine – <i>Galantine of chicken and pork seasoned with Madeira wine and garnished with ham and pistachio nuts., sage, thyme and juniper and garnished with Madeira soaked dried currants, cherries and apricots. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart)</i>	\$5.00
Duck Galantine – <i>Galantine of duck and pork seasoned with ginger, garlic and five spice powder. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish. (\$12/quart)</i>	\$6.00
Smoked Chicken Liver Pâté - <i>Chicken liver pate with a rich, smoky flavor. Serving Suggestion: Add Cumberland Sauce, Sauce Verte, Heywood's Mustard, French Bread with whipped butter and cured olives and Cornichons (small sour pickles) (\$2.50/person). Add a mixed green salad with balsamic vinaigrette, candied pecans and dried cranberries for \$1.25</i>	\$4.00
Duck Confit Rilletes – <i>Duck confit (duck meat braised in duck fat) made into a silky, succulent spread. Serving Suggestion: Serve with French Bread (\$0.75/person)</i>	\$4.00
 Add a loaf of rustic French bread (serves 8-10)	 \$4.50