



Hors d'oeuvres Menu

Hand Passed Hors d'oeuvres

Cold

Assorted Sushi Rolls

Ahi Tuna Tartar on Lavash

Rotisserie Roasted Chicken, Candied Balsamic Walnuts & Gorgonzola in Belgin Endive

Tomato Concasse & Opal Basil on Garlic Crostini

Prawns w/Asian Cocktail sauce (add \$3.50 pp)

Asian chicken salad in to-go containers with chop sticks

Melon & Prosciutto

Thai beef Salad in cucumber cups

Caramelized Pear gorgonzola Crostini

Organic strawberry w/ Marin Farms Triple Crème Brie

Ceviche shooter

Asian Hamachi w/ Ponzu Lime Vinaigrette

Peppered Beef Tenderloin Crostini w/ Fresh Grated Horseradish Cream

Deviled eggs with Osetra Caviar

Caprise Skewers w/ Pesto Vinaigrette

Cold Thai Shrimp w/ Mint Salsa

Blini w/Caviar & Crème Fraiche

Hot

Chez Michele Crab Cakes w/ Chili Lemon Aioli

100% Gourmet Kobe Beef Sliders w/ Roasted Red Pepper Aioli

Black Bean Empanadas

Spinach in Phyllo

Petit Crouge Monsieur & Madams w/ Assorted Mustards

Sausage Stuffed Mushrooms

Herb Crusted Lamb Chops w/ Black Berry- Pomegranate Compote

Marinated Beef or Chicken Quesadillas w/Cilantro Chili Lime Cream Fraiche

Triple Cream Brie & Black Mission Fig in Puff Pastry

Mushroom Profiterole

Pineapple Teriaki Chicken Satay

Hoisin Garlic Beef Satay

Mini Rubens



Crab Rangoon's

Displays

Antipasto Platter

*Assorted cured and dried meats
Artichokes, Roasted Rosemary Almonds, Olives, Bread Sticks*

Vegetable Crudités

*Baby Carrots, Red Peppers, Celery, Japanese Cucumbers'
Waterchestnut Chive Dip*

Seasonal Fresh Fruit Skewers

Honey Yogurt Dipping Sauce

Assorted Artesian Cheeses

*Fresh Fruit, Dried Fruit, Tapenade
French Bread & Crackers*

Blue, Corn & White Tortilla Chips

Assorted Salsas, Bean Dip, House Made Guacamole

Mediterranean Platter

*Assorted Hummus, Tabuli and Dolmas
Lavash & Pita Bread*

Fresh Pear & Raspberry Baked Brie

*Triple Cream Baked Brie in Puff Pastry with Fresh Berries
Served w/ French bread*

Mashed Potato Bar

*Mashed Yukon gold
Crème Fraiche, Pancetta, Shredded Cheddar, Asiago & Crumbled Goat
Chives, Caramelized Onions & Mushrooms*

Assorted Gourmet Petit Pastries

*Tea Cookies & Local Artesian Chocolates
Seasonal Specialties*



Stationary Items

Below served with fresh baked rolls & Assorted condiments

Teriyaki Grilled Pork Tenderloin

Apricot- Kumquat Glazed Ham

Roasted Rosemary Turkey Breast

Marinated Beef Tenderloin (add \$150.00 per 25 persons)

**Prices start from \$25.00 per person for choice of 3 Hors d'oeuvres and 1 display item*

Contact us for a custom quote