



# Catering Menu



**2017**

# Appetizers/Hors d'œuvres

## HOT

- Chicken pot pie tartlets
- Crab stuffed mushrooms with red peppers and fresh herbs
- White Cheddar Gougere with Apple, Prosciutto and Sage
  - Mini Potato Skin Bite, gf  
With Cheddar Cheese & Bacon OR Smoked Trout & Vodka Crème Fraiche
- Mini quiches:
  - Artichoke and roasted red bell peppers, veg  
Lorraine
  - Spinach & Goat Cheese, veg
- Crispy bacon wrapped prunes, gf/df
- Bacon Mac & Cheese Bites
- Mini empanadas: Beef, Chicken & Corn or Spinach & Cheese
- Florentine Stuffed Mushroom (Spinach, Cheese & Lemon), veg/can be gf
  - Wild Mushroom and Sage tartlets, veg
  - Asparagus, Prosciutto and Goat cheese tartlets
  - Mini Traditional Crab Cakes with Remoulade
  - Mini Spicy Crab Cakes with Sambal Mayonnaise & Chives
  - Creole Cocktail Meatballs
  - Hardwood smoked chicken wings.  
*Choose from; Carolina Reaper Buffalo, BBQ, Maple Cranberry or Teriyaki*
- Pretzel-wrapped sausage bites with Honey Mustard Raspberry dipping sauce
  - Mini pizza bite
  - Mini Croque-Monsieur
  - Mini Grilled Cheese: Dill Havarti and Onion jam

- Bacon wrapped pineapple, gf/df
- Bacon wrapped Water Chestnuts, gf/df
- Pinwheel Puffs:  
*Ham, cheese and Spinach – Roasted red pepper and artichoke – Sundried tomato and Boursin*
- Bacon-wrapped Jalapeño Poppers with Herbed Ranch Sauce  
Stuffed with Sausage Sisters Texas 2 Step Sausage & Monterey Jack Cheese
- Tiny Tostadas with Melted Cheese, Crab and Shrimp
- Sausage Sisters Moroccan Meatball & Provolone stuffed Mushrooms
- Bacon-Wrapped Manchego-Stuffed Prawns
- Chicken Feta Phyllo Cups with Tzatziki
- Ham & Gruyere Thumbprints
- Manchego Cheese and Quince Preserves Puffs, veg
- Mini Brie en Croute with Roasted Grapes and Walnuts, veg
- Pesto Margherita Flatbreads  
Rustic flatbreads topped with fresh tomatoes, mozzarella and basil puree

### **Sliders**

- Bacon-Cheddar Sliders  
Served with Ketchup, Mustard & Pickle Chips
- Pulled Turkey OR Pulled Pork Sliders  
Served with pickle chips and your choice of bbq sauce or Mayo

### **Skewers**

- Grilled Tofu skewer, df,gf,veg
- Honey Soy marinated Steak, df
- Chili Garlic Shrimp, gf/df

## COLD

- Beef crostini, with Horseradish crème fraiche and Arugula
  - Smoked Salmon or Sundried tomato pinwheels
- Chicken Skewers with summer squash and cherry tomato, gf/df
  - Tea sandwiches:
    - Pimento Cheese / Classic Cucumber /Grated vegetables, veg
    - Turkey with avocado and black beans
    - Or Horseradish Roast Beef
  - Grilled shrimp skewers with garlic and herbs, df/gf
    - Smoked Salmon crostini with ginger butter
  - Curried Mango OR Cashew-Grapes chicken salad puffs
    - Herbs Egg Salad Puffs, veg
    - Shrimp cocktail in pastry cup
- Lemon-Thyme Chicken Skewers with Roasted Garlic Aioli Dipping Sauce, gf
  - Tomato Bruschetta Crostini, veg
  - Chipotle Bacon Deviled Eggs: bacon, chive, chipotle peppers, gf
- Trio of Crostinis: Caprese, Olive tapenade, Rosemary-white bean, veg
  - Applewood smoked Ham and Boursin asparagus bundle, gf
- Antipasti skewers: assorted olives, marinated vegetables, cheeses and salami, gf
  - Mini-brioche bun sandwiches (Ham or Turkey Or Beef)
    - Prosciutto wrapped asparagus, gf/df
- Mini Caprese skewers with fresh mozzarella, cherry tomato and fresh basil, gf
  - Sweet & Spicy Orange Prawn Skewer, gf
  - Rosemary-Skewered Prawns with Mint Pesto, gf
  - Cajun Shrimp & Sausage Skewers with roasted garlic aioli, gf
    - St Andre Cheese & Gingered Pear Crostini, veg

- Mango & Shrimp Spring Roll with Chili-Lime dipping sauce
  - Smoked Trout Crostini with Crème Fraiche, Lemon & Dill
    - Chicken Satay with Peanut Dipping Sauce
    - Asparagus-blue cheese canapé toasts, veg
      - Mini Baguette Sandwiches
- Choose one flavor:  
 Chicken Avocado Cobb; Pesto Caprese; Bistro steak with Blue Cheese Mayo;  
 or Vietnamese steak with Sriracha-lime Mayo
- Mini Hoagie Bites
    - Turkey, Ham, Salami, Cheese, Pickle, red Onion, Mayo
    - Deviled eggs with assorted garnishes, gf
      - Bacon-chive, Black olive-parsley, & Red pepper-caper
      - Chipotle Deviled eggs, gf
  - Endive Spears with Blue Cheese, Pear & Walnut, veg/gf
  - Endive Spears with Beet, Orange & Balsamic, veg/gf/df
  - Endive Spears with Tuna Salad, Celery and fresh dill, gf
    - Prosciutto wrapped melon, g/f, d/f
  - Miniature Fruit Skewers drizzled with Honey and Mint, veg/gf/df

**The Chef also takes requests 😊**

## Platters

- **Cheese Platter:** **Gourmet cheeses**, nuts, dried fruits, crackers  
With Cranberry and Walnut bread, Whole grain bread and French baguette
- **Fresh veggies Platter:** with Artichoke, parmesan and spinach dip + Hummus
- **Cured meat platter:** Prosciutto, Chorizo, Speck and Sausage  
with mini gherkins and thin sliced baguette
- Hot Creamy Artichoke Dip and Pita Chips, veg
- Layered Mexican Bean Dip and Tortilla Chips, gf
- Caramelized Onion Dip and Kettle Chips, gf/veg
- Rosemary-Spiced Roasted Nuts, gf/veg  
(Almonds, Cashews, Pistachios, Hazelnuts, Pecans and Walnuts)

## Soups

\*INDICATES VEGETARIAN, OR ITEMS THAT CAN BE MADE VEGETARIAN UPON REQUEST

- Minestrone\* - Cream of broccoli\*
- Rosemary potato\* - Beef chili
- Chicken salsa chili - Split pea with ham
- Chicken noodle - Navy bean with ham
- Chicken Wild Rice - White Chicken Chili
- Chicken Corn Chowder - Curried Chicken Coconut
- Vegetable Beef Barley - Potato Leek\*
- Chicken Tortilla - Sweet Potato Rosemary\*
- Tomato Basil\* - Butternut Squash\*
- Chilled Gazpacho\*

## **Sandwiches**

- Chicken salad, tuna salad, or egg salad\*
- Hoagie with assorted deli meats & cheeses
  - Turkey or ham & cheese croissant
- Chicken salad with cashews & grapes on a croissant
- Turkey Waldorf wrap with apples, celery & walnuts
- Turkey, bacon, lettuce, tomato & cheese wrap with mayonnaise
  - Fresh vegetable wrap with roasted red pepper hummus\*
- Cashew chicken salad wrap with a tangy champagne vinaigrette
  - Italian meats and cheeses with aioli on artisan bread
- Tomato, fresh mozzarella, red onion, & pesto on artisan bread\*
- Turkey, bacon, tomato, & avocado on artisan bread with chipotle mayo
  - Tuna Nicoise with olives & hard-boiled egg on artisan bread
- Turkey, sprouts, cucumber & red onion wrap with sundried tomato cream cheese
- Roast Beef, caramelized onion, & red pepper wrap with horseradish cream cheese
  - Black bean, avocado, mango & cilantro wrap\*

## ***Gourmet Sandwiches***

- Chicken and Pesto roulade with Tomato relish
- Steak with Blue Cheese, Arugula and roasted Tomatoes
- Lime-marinated Vietnamese Steak with carrots, scallions and cilantro
  - Tuna Nicoise with Hard-boiled eggs and Olive Tapenade
- Italian Meat, Provolone, roasted bell peppers, aioli and fresh basil
- Chicken Cobb with tomato, bacon, avocado and Blue cheese

## Salads

- Apple, raisins & curry Quinoa Salad, g/f, d/f, veg
- Greek Orzo Pasta Salad with cherry tomatoes, Feta, Kalamata olives, olive oil & rosemary, veg
  - Dried apricot & Rosemary Chicken with creamy mustard dressing
    - Caesar with fresh parmesan\*
    - Seeded Kale Slaw
- Julienne Kale, Red Cabbage, Carrot, Red Onion, Parsley, Hemp Seeds, Sunflower Seeds & Pepitas in a Dijon Vinaigrette
  - Farmer's market garden salad\*
- Greens, Cucumber, Carrot, Tomato & pickled Beets with Herbed Ranch or Balsamic Vinaigrette
  - The Chef's creamy mustard potato salad\*
  - Cauliflower, Bacon & Iceberg chopped with parmesan dressing
- Italian pasta with pepperoni, black olives, cherry tomatoes & mozzarella
  - Creamy broccoli, grapes, bacon & sunflower seeds
    - Greek with feta and red wine vinaigrette\*
    - Pasta with basil pesto and grape tomatoes\*
    - Creamy Curry Mango Chicken, gf
- Spinach, Chicken, Peppers, Pine Nuts, Olives & Lemon-Parmesan Vinaigrette, gf
  - Classic Cobb
- Baby Greens with Berries, Walnuts, Goat Cheese, & Sherry-Walnut Dressing\* gf
- Mediterranean with Bean, Cucumber, Tomato, & Feta Salad with Lemon Vinaigrette\* gf
- Tortelloni Pasta Salad with Broccoli, Bell Pepper, Artichoke Hearts, & Parmesan\*
  - Asian Chicken With Napa Cabbage And Wonton Strips
- Southwestern Quinoa With Corn, Cucumber, Tomato, & Cilantro\* gf
  - Spicy Peanut Noodle With Chicken\*
  - Red Pepper Quinoa Salad, veg/gf/df
- Quinoa, red bell pepper, broccoli, green onion, artichoke, roasted red pepper and olive oil
  - Heirloom Tomatoes, fresh Mozzarella and basil salad
- Balsamic Vinaigrette, veg/gf



# Desserts:

- **Mini Fruit tarts**

Lemon Cream Cheese Filling Topped with Seasonal Fresh Berries

- **Valrhona Chocolate Bouchon**

- **Mini Lemon and Meringue Tarts**

Tart Lemon Filling topped with Toasted Italian Meringue

- **French Macarons** (gf)

(Raspberry, Pistachio, Vanilla, Salted Caramel, Strawberry Balsamic, Lemon, Chocolate, Coconut...)

- **Flourless Chocolate Cake** (gf)

- **Mini Cheesecakes:** Traditional, Raspberry, Chocolate, Turtle or Key Lime

- **Mini Sandwich Cookies:** Oatmeal Peanut Butter, Carrot Cake, Chocolate Oreo (gf)

- **Mini Pies:** Apple, Pumpkin, Raspberry, Pecans, Blueberry, Key Lime

- **Layered Dessert Shooters:** Mini Trifles in a Small Shooter Cup

- **Tiramisu:**

Espresso Soaked Lady Fingers, Mascarpone Sabayon & Fresh Whipped Cream

- **Southern Banana Pudding:**

Nilla Wafers, Vanilla Bean Custard, Fresh Bananas & Fresh Whipped Cream

- **Key Lime Pie:**

Crushed Graham Cracker, Key Lime Mousse & Fresh Whipped Cream

- **Very Berry Shortcake:**

Vanilla Cake, Fresh Lemon Mousse, Seasonal Berries & Fresh Whipped Cream

- **Dark Chocolate:**

Crushed Chocolate Cookies, Valrhona Chocolate Pudding & Fresh Whipped Cream

- **Butterscotch Budino:**

Butterscotch Pudding, Salted Caramel & Fresh Whipped Cream

**We also custom-design:**

*Birthday Cake - Cake Lollipop*

*Cupcakes and Mini Cupcakes - BundtCakes*

***Ask us for our Gluten or Dairy free options!***

## Service

Our team of servers is available for all your events, 7 days a week.

The Service hourly fee is \$20 per server.

The Bartending hourly fee is \$25.

(Tip not included)

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## Rental

We take care of all your party rental needs.

Plates, silverware, glassware, linens, tables, etc...

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## Policies

- *Final menu selections and guests count have to be done at least 7 days prior to your event.*
- *A **40% down payment** is required to book your date. Remaining payment is expected at the time of delivery.*
- *The applicable sales tax applies to all food, beverages and supplies charges.*