

COLD HORS D'OEUVRES

Minimum 15 pieces of each item selected

- Miniature cinnamon raisin scones with chicken salad dijonnaise \$1.85
- Crisp duck lasagna-fried wontons with barbecue duck & shiitake mushrooms \$1.95
- Peking duck served on a crisp wafer with an apricot horseradish sauce \$1.95
- Grapes rolled in boursin cheese and crushed walnuts \$1.65
- Salmon roulade -smoked salmon and cream cheese in a French crêpe \$1.75
- Smoked salmon and cream cheese on rye bread canapés \$1.95
- Pinwheels of mozzarella filled with prosciutto and eggplant \$1.65
- Smoked salmon mousse served in a flaky puff pastry star \$1.65
- Skewered scallops and peppers with a soy and ginger glaze \$1.75
- Skewered roasted pepper wrapped with mozzarella and basil \$1.65
- Radicchio leaves rolled with duck salad \$1.95
- Whitefish salad served on black bread canapés \$1.65
- Tuna sashimi served on cucumber disc \$1.75
- Asparagus wrapped in smoked salmon with a dill dip \$1.65
- Pear slices piped with Gorgonzola and dill \$1.65
- Sweet melon wrapped with proscuito ham \$1.65
- Strawberries filled with lemon cream cheese \$1.65
- Cucumber disk with grilled shrimp in sweet chili sauce \$1.85

**Stuffed cherry tomatoes
or mushroom caps:**

\$1.65 each

- goat cheese and walnut filling
- tuna, capers and sundried tomatoes
- curried chicken with walnuts and apples
- ratatouille
- curried shrimp salad

HORS D'OEUVRES

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Meat:

- Skewered grilled filet of beef and peppers in red wine and soy \$1.85
- Beef wellingtons-tender filet mignon topped with caramelized onions wrapped in golden puff pastry \$2.25
- Skewered teriyaki beef \$1.85
- Skewered grilled filet of beef and mushroom caps with béarnaise \$1.85
- Skewered lamb tenderloin grilled with cumin and chili \$1.85
- Skewered pork and sautéed apples with a Calvados glaze \$1.75
- Spicy beef empanada \$1.65
- Skewered lamb meatballs with yogurt dip \$1.95
- Saucisson en croûte offered with a Dijon mustard dipping sauce \$1.85
- Grilled baby lamb chops with demi glaze \$3.00
- Pigs in a blanket with a Dijon dip \$1.50
- Honey glazed baby back ribs \$1.85
- Cornish pasties- spicy sausage and potatoes wrapped in golden pastry \$1.65
- Caribbean style skewered beef with red chilis and Caribbean spices \$1.75
- Pork dumplings offered with a oriental dipping sauce \$1.65
- Proscuitto and mozzarella wontons \$1.65

Fun Fare: \$1.65 each

- Chicago deep dish pizzas
- Vegetable spring rolls
- Swedish meatballs
- Southern BBQ riblets
- Chicken quesadillas
- Piggies in a blanket
- Spicy buffalo chicken wings with bleu cheese dip

Poultry:

- Spicy buffalo chicken tenders with a blue cheese dip \$1.65
- Grilled Cricket chicken tenders marinated in lime, pommery mustard and brown sugar \$1.65
- Chicken satay offered with a peanut sauce \$1.65
- Chicken tandoori-tender pieces of chicken in Indian spices \$1.65
- Mexican empanada filled with chicken, raisins, onions and cumin \$1.65
- Peking duck spring rolls \$1.65
- Chicken and cheese quesadillas \$1.65
- Pecan chicken offered with a dijonnaise sauce \$1.65
- Chicken Wellington wrapped in golden puff pastry \$1.75
- Chicken empanada \$1.65
- Skewered grilled chicken and pineapples \$1.65
- Sesame chicken with sweet and sour sauce \$1.65
- Coconut chicken offered with a honey mustard dip \$1.65
- Chicken gozas with soy dipping sauce \$1.65

Chicken rolitini: \$1.75

- Medallions of tender breast with one of the following:
- Spinach and parmesan with a dijonnaise dipping sauce
 - Sun-dried tomato pesto
 - Country ham and Swiss
 - Crab and asparagus
 - Broccoli and cheddar
 - Asparagus, sun dried tomato pesto and goat cheese

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Seafood:

- Petite salmon corncakes with lemon tarter \$2.25
- New potato cups filled with crab and artichoke dip \$1.95
- Crab empanadas \$1.95
- Sea scallops wrapped in cured bacon \$1.75
- Coconut shrimp with a sweet red chile dip \$1.95
- Cozy shrimp wrapped in a crisp wonton with a hoisin sauce \$1.95
- Skewered grilled pieces of salmon brushed with a black bean and ginger sauce \$1.75
- Fried calamari served with marinara sauce \$1.65
- Cornmeal coated catfish served pan-fried and accompanied by tartar sauce \$1.65
- Petit crab cakes topped with traditional tartar sauce \$1.95
- Individual smoked salmon quiche \$1.75
- Shrimp baked in a spicy barbecue sauce \$1.95
- Skewered scallops and pepper with a soy and ginger glaze \$1.75
- Beer battered cod offered with a lemon tartar sauce \$1.65
- Curried shrimp served in a golden puff pastry \$1.75
- Lobster filled phyllo triangles \$2.25
- Skewered grilled tuna yakitori served with an oriental dip \$1.95
- Crab and corn fritter with tomato pernod dip \$1.95

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Vegetarian:

- Phyllo pastry cups with spinach and cheddar \$1.65
- Chile rellenos-fried jalapeño peppers stuffed with chevre \$1.65
- Miniature calzone filled with ricotta, herbs and parmesan \$1.65
- Spiced zucchini and carrot fritters topped with salsa \$1.65
- Chicago deep dish pizzas \$1.65
- Grilled polenta squares with sundried tomato \$1.65
- Mozzarella sticks with mariana sauce \$1.50
- Roasted new potatoes filled with sour cream and cheddar cheese \$1.50
- Mozzarella sticks with marinara sauce \$1.50
- Assorted vegetable tempura with sesame citrus sauce \$1.65
- Stuffed mushrooms filled with spinach and cheese \$1.65
- Mushroom vol-au-vent \$1.65
- Pesto ricotta turnovers \$1.50
- Spinach turnovers filled with spinach and cheese
and served in phyllo pastry \$1.65
- Quesadillas with sweet onions, melted cheese and jalapeño \$1.65
- Vietnamese spring rolls served with an oriental dipping sauce \$1.65
- Potato pancakes topped with chives and sour cream \$1.65
- Mexican vegetarian empanada filled with hot peppers, cheese and salsa \$1.65
- Vegetable samosas crisp pastry filled with curried vegetables \$1.65
- Fried yam wedges offered with
cranberry ketchup \$1.50
- Dolmades -grape leaves stuffed with
rice, pinenuts and allspice \$1.65
- Beer battered onion straws \$1.50
- Potato perogies brushed with
brown butter \$1.50
- Skewered portobello mushrooms with
a brandy dipping sauce \$1.65
- Spicy black bean quesadillas \$1.65
- Spinach and rice torte \$1.65
- Sweet potato fries offered with
cranberry ketchup \$1.50
- Assorted mini quiche
(recipe customized to your taste) \$1.65
- Crispy asparagus with asiago in phyllo \$1.65
- Brie with raspberry in puff pastry \$1.50

Bruschetta: \$1.50 each

- Herb and parmesan crust
Italian crustini with your
choice of toppings:
- Pesto marinated mozzarella
roasted red peppers and
goat cheese
 - Diced tomato flavored with
basil and garlic
 - Black olive tapenade
 - Caramelized onions and
herb cheese
 - Artichoke puree

HORS D'OEUVRES DISPLAYS

Minimum of 15 guests per order

ITALIAN ANTIPASTI DISPLAY

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives, prosciutto, Sopressata, Genoa salami and cheese filled hot peppers, offered with assorted rustic breads and foccacia

\$5.95/Per person

MIDDLE EASTERN DISPLAY

A selection of classic and creative Middle Eastern offers vegetarian dolmades, grilled lamb meatballs and traditional dips to include hummus, baba ghanoush, and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

\$5.95/Per person

SMOKED SALMON DISPLAY

Display of smoked salmon presented with assorted cream cheeses, chopped red onion, chopped egg, capers and presented with an assortment of hearty breads or fresh baked bagels

\$11.50/Per person

ITALIAN BRUSCHETTA DISPLAY

Create your own bruschetta with our toasted Italian crustini brushed with olive oil and herbs and offered with assorted toppings to include:

- caramelized onions and herbed cheese
- roasted peppers and goat cheese
- basil seasoned tomato concasse
- olive tapenade
- pesto marinated mozzarella

\$3.75/Per person

VEGETABLE GARDEN BASKET

Fresh cut seasonal vegetables presented
In our garden basket and accompanied by three assorted dips

\$3.50/Per person

BRIE EN CROUTE

- Select one from a variety including:
- topped with cinnamon apples and candied walnuts
 - layered with raspberry preserves
 - topped with sliced pears and almonds
 - layered with sundried tomato pesto and prosciutto

Each baked golden brown in puff pastry and offered with assorted Italian and artisan breads and cocktail crackers

\$4.00/Per person

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INTERNATIONAL CHEESE DISPLAY

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$4.00/Per person

A TASTE OF AMERICANA

Experience a "home grown" selection of fine cheeses and sliced meats garnished with Driscoll strawberries, sliced citrus and California grapes and accompanied by famous local Lebus breads and a variety of cocktail crackers

\$4.00/Per person

SUSHI DISPLAY

Enjoy a personalized selection of sushi, customized to your exact tastes and offered with wasabi, pickled ginger, and soy sauce - select a variety of 8 from our expansive sushi menu (available on request)

\$9.50/Per person

JUMBO SHRIMP COCKTAIL PLATTER

A wonderful display of jumbo U/15 shrimp served steamed and chilled with traditional cocktail sauce or sauce verde.

Small approximately 30 count	\$50.00
Medium approximately 50 count	\$85.00
Large approximately 100 count	\$150.00

TEX MEX SEVEN LAYER DIP

Try our delicious southwestern seven-layer dip as a perfect start to any event. This seven-layer dip of black bean dip, guacamole, salsa, chopped black olives, scallions, shredded Jack cheese and sour cream is accompanied by tri-color tortilla chips.

\$3.25/Per person

WONDER WINGS

A sumptuous variety of chicken wingettes will include Thai, buffalo, bbq and lemon pepper all accompanied by assorted dips to include; bbq, honey mustard, bleu cheese and sweet chile, garnished with celery and carrot sticks

\$5.50/Per person

SALSA SAMPLER

Traditional fiery salsa, corn and black bean salsa, salsa verde and chopped avocado, tomato and cilantro salsa presented with tortilla chips

\$2.75/Per person

ASPARAGUS WREATH

Grilled asparagus presented chilled and garnished with red pepper strips offered with an aioli dressing

\$3.50/Per person