

## Appetizers and Finger Foods

This menu consists of items that are designed to be passed by one of our servers at your event, or arranged on garnished platters. Some items are only suitable for passing only and will be indicated with a + symbol.

- Ahi Tuna, Wasabi and Black Sesame Tartare on a Won Ton Crisp +
- Skewers of Grilled NY Strip Steak with a Peppercorn Dijonaise Dipping Sauce
- Jamaican Jerk Chicken Skewers with a Cucumber-Cilantro Dipping Sauce
- Smoked Salmon, Lemon, Capers and Dill Tartare on Petite Pumpnickel
- Wild Mushroom and Herb Ragout on Baguette Rounds
- Petite Bruschetta – Tomato, Basil, Garlic and Olive Oil Relish on French Bread Medallions
- Roast Beef Roulades - Arugula and Whole Grain Mustard wrapped in Roast Beef
- Tuscan Roulades – Sun Dried Tomato Goat Cheese wrapped in Grilled Baby Eggplant
- Farinnettes – Petite Smoked Chicken, Apple and Gorgonzola Cakes with a Cranberry-Orange Relish
- Baked Brie Topped with Dried Cherries and Toasted Macadamia Nuts – Served with Crackers and Crispbreads
- Imported and Domestic Cheese Platter with Berries and Served with Crackers and Crispbreads
- Lemon and Olive Poached Prawns
- White and Black Sesame Coated Prawns
- Arugula and Prosciutto Wrapped Shrimp
- Classic Bacon Wrapped Scallops
- Crab and Corn Cakes with a White Horseradish Cocktail Sauce
- Ruby Port Caramelized Pears and Chevre on Baguette Rounds
- Smoked Duck Prosciutto, Mascarpone and Fig Jam on Petite Bilini
- Basil, Roasted Red Pepper and Goat Cheese Pinwheel Sandwiches
- Assorted Petite Italian Deli Style Sandwiches on Mini Kaiser Rolls
- Chive Crème Fraiche on Mini Crispy Potato Cakes
- Skewers of Andouille Sausage and Peppers with a Chili Aioli
- Mango-Onion Salsa on Crispy Plantain Chips +
- Maui Chicken Skewers with a Pineapple-Hoisin Glaze
- Carolina Pulled Pork on Mini Corn Bread Griddle Cakes +
- Caprese Skewers – Cherry Tomatoes, Fresh Mozzarella and Basil on Skewers with Olive Oil and Balsamic
- Japanese Style Grilled Beef Skewers with a Ponzu Dipping Sauce
- Lime and Chile Marinated Skewers of Grilled NY Strip
- Thinly Sliced Seared Filet Mignon on Baguette Medallions with “Emerald” Aioli
- Assorted “Dim Sum” With Dipping Sauces – Won Tons, Egg Rolls, Potstickers, Etc...
- Classic Thai Style Grilled Beef or Chicken Satay with a Spicy Peanut Dipping Sauce
- Assorted Flavors of Petite Mini Quiche
- Peppercorn and Sea Salt Crusted Medallions of Seared Ahi Tuna with Sun Dried Tomato Aioli on French Bread Rounds
- Classic Spinach and Feta Spanikopita

- Assorted Flavors of Mini Pizzas
- Smoked Salmon Quesadillas with Marinated Maui Onions and Mascarpone
- Crawfish Boulettes – Mini Spicy Crawfish Cakes with Creole Tartar Sauce +
- Duck Rillettes – Shredded Duck Confit and Roasted Garlic on Petite Crostini +
- Applewood Smoked Bacon Wrapped Roasted Water Chestnuts
- Crab and Goat Cheese Stuffed Mushrooms
- Lobster and Tomato Gazpacho “Shots” – Served in Shot Glasses
- Caramelized Apples with Gorgonzola and Toasted Walnuts served in Belgian Endive Boats
- Assorted Petite Crispy Panini Sandwiches with Our House Pesto Sauce
- Balsamic and Olive Oil Marinated Grilled Vegetable Platters
- Large Fruit and Berry Display Garnished with Fresh Spearmint Leaves
- Classic Crudités Platters with Assorted Dipping Sauces
- Traditional Mezze Platters with Hummus, Babaganoush, Artichoke Hearts, Roasted Red Peppers, Hearts of Palm, Olives and Fresh Pita
- Classic “Caprese” Platters – Tomatoes topped with Basil and Fresh Mozzarella with Olive Oil and Cracked Pepper
- Citrus Marinated Asparagus and Jicama Crudités

### APPETIZER BUFFET PACKAGES – Mix and Match, Add or Subtract... These are just an Idea

#### **The Classic Pacific Rim Menu**

- Ahi Tuna, Wasabi and Black Sesame Tartare on a Won Ton Crisp
- Japanese Style Grilled Beef Skewers with a Ponzu Dipping Sauce
- Assorted “Dim Sum” With Dipping Sauces – Won Tons, Egg Rolls, Potstickers, Etc...
- Applewood Smoked Bacon Wrapped Roasted Water Chestnuts
- Thai Noodle Salad in Mini “To-Go” Containers with Chopsticks

#### **California Cuisine Menu**

- Smoked Salmon, Lemon, Capers and Dill Tartare on Petite Pumpernickel
- Farinnettes – Petite Smoked Chicken, Apple and Gorgonzola Cakes with a Cranberry-Orange Relish
- Citrus Marinated Asparagus and Jicama Crudités
- Baked Brie Topped with Dried Cherries and Toasted Macadamia Nuts
- Caramelized Apples with Gorgonzola and Toasted Walnuts served in Belgian Endive Boats

#### **“Kasbah” Menu**

- Traditional Mezze Platters with Babaganoush, Hummus, Artichoke Hearts, Roasted Red Peppers, Hearts of Palm, Olives and Fresh Pita
- Stuffed Grape Leaves and Spanikopita
- Grilled Baby Eggplant with Tomato Vinaigrette
- Cous Cous and Goat Cheese Stuffed Mushrooms
- Harrisra Marinated Beef Skewers with Cucumber-Yogurt Dipping Sauce

#### **Italian “Our Way” Menu**

- Petite Bruschetta – Tomato, Basil, Garlic and Olive Oil Relish on French Bread Medallions
- Classic “Caprese” Platters – Tomatoes topped with Basil and Fresh Mozzarella with Olive Oil and Cracked Pepper
- Balsamic and Olive Oil Marinated Grilled Vegetable Platters
- Lemon and Olive Poached Prawns