

# CANAPÉS CATERING

## • TASTES •

Small Plate Culinary Delights From Every Corner Of The World  
*(25 Servings Per Order)*

### **Baked Double Crème Brie \$60**

Double Crème Brie Cheese Drizzled With Drunken Raisins On Toasted Bread Points.

### **Smoked Salmon \$70**

Smoked Salmon, Roasted Red Pepper-Cream Cheese, Topped With Scallions & Lemon Zest On Toasted Rye Crisps.

### **Crab Melt \$70**

Lump Crab With White Cheddar Cheese, Scallions & Our Zesty Sriracha Cream Aioli, Baked On Toasted Bread Points.

### **Grilled Steak \$60**

Grilled Steak, Caramelized Onions, Scallions & Sour Cream-Horseradish Sauce, Baked On Toasted Bread Points.

### **Seared Ahi Tuna \$70**

Seared Tuna & Crisp Cucumber With Scallions & Our Spicy Apricot Glaze On Toasted Crostini Crisps.

### **Antipasto Lolipops \$60**

Classic Spicy Italian Sausage, Roasted Red Peppers, Dried Tomato, Artichoke Hearts & Fresh Basil

### **Eggplant Meritage \$60**

Grilled Eggplant Marinated With Roasted Red Peppers, Fresh Garlic, Herbs, Extra Virgin Olive Oil and Balsamic Vinegar. Served With Crostini Crisps.

### **Ahi Tuna Tartare \$80**

Fresh Ahi Tuna Seasoned With Green Onion, Herbs and Sriracha Cream Sauce.

### **Grilled Polenta & Mushrooms \$75**

Tomato-Mushroom-Basil Relish Over Grilled Cheesy-Herb-Polenta.

### **Stuffed Mushrooms \$50**

Baked Crimini Mushrooms Stuffed With Cheese, Parsley & Herbs.

### **Figs & Cheese \$75**

Dried Mission Figs Stuffed With Goat Cheese, Drizzled With Honey

### **Chicken Roll \$75**

Tapioca Paper Roll With Sushi Rice. Stuffed With Grilled Chicken, Cucumber, Spicy Carrots, Crunchy Onions & Teriyaki Sauce

### **Pork Roll \$75**

Tapioca Paper Roll With Sushi Rice. Stuffed With Tasty Pulled Pork, Crunchy Onions, BBQ Sauce, Grilled Red Peppers & Garlic-Mayo Sauce.

### **Beef Roll \$75**

Tapioca Paper Roll With Sushi Rice. Stuffed With Grilled Steak, Caramelized Onions, Grilled Portobello Mushrooms & Our Sour Cream-Horseradish Sauce

### **Ahi Tuna Roll \$90**

Tapioca Paper Roll With Sushi Rice. Stuffed With Seared Ahi Tuna, Cucumber, Scallions & Our Apricot Reduction Sauce.

### **Crab Roll \$90**

Tapioca Paper Roll With Sushi Rice. Stuffed With Real Crab, Pickled Carrots, Scallions With Our Zesty Sriracha Cream Aioli.

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### **Mac & Cheese \$95**

An Outrageous Blend Of Asiago, White Cheddar And Parmesan Cheeses, With Bacon Bits And Toasted Panko Crumb Topping.

### **Thai Cucumber Cups \$80**

Cool, Crisp English Cucumber Cups Filled With Thai Seasoned Beef With Zesty Jalapeño, Garlic, Spinach, Onion & Thai Peanut Sauce.

### **Baked Artichoke & Spinach Dip \$60**

Spinach, Artichoke Hearts, Cheese, Garlic & Herbs. Served With Toasted Crosti Crisps.

### **Grilled Flat Bread \$70**

Crushed Kalamata Goat-Cream Cheese With Tomato, Spinach, Sweet Basil, Zesty Carrots, Scallions.

### **Bruschetta \$70**

Toasted Baguette Topped With Double Cream Brie Cheese & Our Tomato-Mushroom-Basil Relish

### **Caprese \$70**

Fresh Mozzarella, Ripe Tomatoes With Fresh Basil, Virgin Olive Oil & Our Red Balsamic Reduction.

### **Olivade \$70**

Crushed Kalamata & Black Olives, Virgin Olive Oil, Garlic & Herbs, Served With Toasted Crostini Crisps.

### **Olive Oil Dip \$70**

Fresh Virgin Olive Oil. (Plain, Tyme, Rosemary Or Garlic) Served With Our Red Balsamic Vinegar Reduction, Fresh Demi Baguette & Toasted Crostini Crisps.

### **Napoleon Stack \$80**

A Stacked Delight Of Grilled Portobello Mushrooms, Grilled Eggplant, Goat Cheese, Roasted Red Peppers, Roasted Garlic, Virgin Olive Oil & Our Balsamic Reduction. Served With Fresh French Baguette & Toasted Crostini Crisps.

### **Prosciutto Wrapped Shrimp \$70**

Grilled Tiger Shrimp Wrapped With Dry Prosciutto Smothered With Our Roasted Garlic Aioli Sauce.

### **Chicken Lettuce Wrap \$70**

Savory Teriyaki Spiced Chicken With Scallions, Carrots, Zucchini, Rice, Nuts & Cilantro In Crisp Lettuce Shells.

### **Moroccan Chicken \$90**

Tender Slow-Roasted Bone-In Leg & Thigh In Traditional Moroccan Spices. Served With Natural Jus Over Couscous.

### **Cheese Plate \$350**

A Wine Friendly Three Cheese Plate of Smoked Gouda, White Cheddar & Double Cream Brie With Crisp Apples. Served With Fresh Demi Baguette & Toasted Crostini Crisps

### **Country Pâté \$350**

Country Style French Pâté. Pickled Asparagus, Baby Sweet Pickles. Served With Fresh Demi Baguette & Toasted Crostini Crisps.

### **The Works Plate \$400**

The Perfect Collection of Double Cream Brie, White Cheddar & Cambinzola Cheeses. With Green Olives, Nuts, Cucumber, Crisp Apples & Sun Dried Tomatoes. Served With Fresh Demi Baguette & Toasted Crostini Crisps.

# CANAPÉS CATERING

• MUNCH •  
(25 Servings Per Order)

**Angus Beef Burger \$250**

1/2 Pound, Certified 100% Angus Ground-Beef Grilled To Perfection  
Topped With Red Onion, Romaine Lettuce, Tomato, Dill Pickles & Dijon Aioli. Served With Zesty Cole Slaw

**Good Turkey Sandwich \$200**

Smoked Turkey Breast Topped With Aged Prosciutto  
Cream Cheese, Red Onion, Romaine Lettuce, Orange-Cranberry Aioli. Served With Zesty Cole Slaw

**Roast Beast Sandwich \$200**

Slow Roasted Beef Topped With Roasted Red Peppers, Red Onion, Grilled Mushrooms, Romaine Lettuce, Horseradish-Sour Cream Aioli. Served With Zesty Cole Slaw

**Da Cubano Sandwich \$200**

A Cuban Classic With Tender Pulled Pork, Sweet Smokey Ham, Swiss Cheese, Red Onion, Dill Pickle, Garlic-Dill-Dijon Aioli. Served With Zesty Cole Slaw

**Sonoma Chicken Sandwich \$200**

Grilled Chicken Breast Topped With Smoked Gouda,  
Bacon Bits, Sun Dried Tomatoes, Red Onion, Romaine Lettuce, Honey-Dijon Aioli. Served With Zesty Cole Slaw

• FEAST •  
(25 Servings Per Order)

**Grilled Salmon Dinner \$425**

Fresh Salmon Grilled To Perfection, Finished With Our White Wine, Dill, Shallot-Butter Sauce. Served Over Jasmine Rice With Seasonal Vegetables.

**Shrimp Scampi Dinner \$400**

Large Shrimp In A Classic White-Wine Tomato-Garlic-Basil Cream-Sauce. Over Angel Hair Pasta With Shaved Parmesan Cheese & Seasonal Vegetables.

**Pork Loin Dinner \$400**

Pan Roasted, Rolled Pork-Loin Stuffed With Spinach, Goat Cheese, Mushrooms & Fresh Herbs. Finished With Our Apricot Brandy Reduction Sauce. Served With Roasted Red Potatoes & Seasonal Vegetables.

**Oso Buffo Dinner \$425**

Tender Slow-Roasted Boneless Beef-Short Rib Over Creamy Alborio Risotto. Topped With Our Classic Saffron Vegetable Gremelada. Served With Our Special Sautéed Spinach.

# CANAPÉS CATERING

## • SIDWAYS • (25 Servings Per Order)

### • SLURP •

#### **Roasted Red Pepper & Tomato Soup \$75**

A Zesty Purée Of Roasted Red Peppers, Ripe Tomatoes & Herbs. Topped With Sour Cream & Fresh Basil.  
Served With Demi Baguette

#### **Hungarian Paprika-Mushroom Soup \$75**

A Delicious Rendition Of Mushrooms, Spanish Onions, Tarragon, Paprika & Cream. Topped With Chopped Parsley. Served With Demi Baguette

### • GRAZE •

#### **Spinach & Shrimp \$200**

Grilled Shrimp On a Bed Of Baby Spinach With Crumbled Bacon, Red Onion, Pickled Carrots. Tossed In Our Red Vinaigrette Dressing.

#### **Ice Blue \$170**

Iceberg-Bowl Filled With Crisp Chopped-Lettuce, Crumbled Bacon. With Our Creamy Blue Cheese Dressing.

#### **Caesar \$170**

Crisp Romaine Lettuce With Seasoned Croutons & Shaved Parmesan Cheese. Lightly Tossed In Our Classic Caesar Dressing.

#### **Sonoma \$200**

Fresh Garden Greens With Candied Pecans, Crisp Apples & Shaved Asiago Cheese. Lightly Tossed In Our Virgin Olive Oil & White Balsamic Dressing.

### • INDULGE •

#### **Bread Pudding \$120**

Rustic Bread, Granny Smith Apples, Drunken Rum Soaked Raisins, Topped With Vanilla Butter Sauce.

#### **The Devil In Red \$120**

Red Velvet Cake Filled With Sweet Cream Cheese, Glazed With Chocolate Ganache.

#### **Cheese Cake \$125**

A Classic To Die For. (Not For Anyone On A Diet)

#### **Tiramisu \$125**

The Original. Lite, Sweet & Yummy With A Shot Of Pedro Ximénez Sherry On The Side.

### • REFRESHMENTS •

#### **French Roast Coffee Press \$50**

Reg / Decafe

#### **Tea \$50**

Iced Tropical / Hot English Grey

#### **Cranberry Juice / Milk \$50**

#### **Spring Water \$50 (Bottle)**

Still / Sparkling

Dry Soda Co. \$50 (Lightly Sugared / Bottle)

Vanilla Bean / Rubarb / Lavender

Soda \$50 (Can)