



# Catering Food Items

## Finger Foods

### VIET SPRING ROLLS

Julienne carrots, shitake mushrooms, jicama, zucchini, fresh mint, and basil  
Served with a hot and sour sauce for dipping

### CHICKEN DRUMMETTES

In a coconut curry sauce

### CRUDITÉS

Fresh cut vegetable platter with a Roquefort dip

### EGG ROLLS (PORK OR CHICKEN)

Served with a sweet and sour plum sauce

### CALIFORNIA ROLLS

Vegetarian Sushi

### SHRIMP WONTON

Served with a sweet and sour plum sauce

### FILLO TRIANGLES

Stuffed with spinach and cheese

### MINIATURE CRAB CAKES

Served with Chili Lime aioli

### CRAB AND ARTICHOKE DIP

Served with Crostini

## PRAWNS

Marinated with a Mango Salsa

## GRILLED FINGER SANDWICHES

Ham, turkey, and cheese

## CHICKEN SATAY

In a Thai Peanut Sauce

## GRILLED ASPARAGUS

Wrapped with Prosciutto

## BEEF ROULADE

Served with scallions, cilantro, and asparagus

## MUSHROOM STRUDEL

With Gruyere cheese

## EUROPEAN SMOKED SALMON

Served with Capers and pickled onions and Crustini

## MINI FRUIT KEBOBS

On Tied Bamboo Pick

## MINI CAPRESE SKEWERS

Mozzarella, Tomato and Basil

## SLICED BEEF TENDERLOIN

Served with Cabernet Aioli on Croissant

## ENDIVE SPEARS

With Smoked Salmon Mousse or Gorgonzola Mousse with walnuts

## BIBB LETTUCE WRAPS

Severed with minced Chicken or Shrimp

## DEILED EGGS

Topped with Shrimp Salad

## BLUE CHEESE POPOVERS

## CRUSTINI

with Foie Gras

or

Goat cheese and Beets Vinaigrette

or

Carmelized onion and Gorgonzola

### SEAWEED ROLLS

With ground pork

### LAMB AND COUS COUS DOLMAS

With Yogurt Sauce

### CLASSIC HUMMUS

Served with house made Pita chips

### MUSHROOM CAPS

Filled with Gruyere and Bacon

### SAVORY NIBBLES

Including poppyseed crackers, parmesan crackers black pepper sticks and sesame seed sticks

## Buffet Items

### CRAB AND ARTICHOKE DIP

Served with Crostini

### SAUTÉ CHICKEN BREAST 4OZ

With a mushroom garlic, rosemary, red wine sauce

### POACHED FILET OF SALMON 4OZ

With a soy citrus vinaigrette

### CHILLED SALMON

Poached and served in a soy citrus vinaigrette

### SALMON ENCROUTE

With spinach and wrapped in a puff pastry

### SLICED BEEF TENDERLOIN

Served with miniature onion rolls, and a cabernet aioli

### RIB EYE ROAST

Served with horseradish, and a Dijon mustard

### BROWN RICE SALAD

With cranberries, apricot and pineapple

### GERRARD AND DOMINIQUE'S SMOKED SALMON

Served with capers and, pickled red onions

### CHEESE PLATTER

Assorted French Cheese's

### FRUIT PLATTER

Seasonal Fresh Fruit

### SOUFFLÉ

Rolled with spinach and cheese

### BEEF STEW

Served with mushroom carrots and potatoes, Simmered in a red wine rosemary sauce

### GRILLED VEGETABLES

Assorted seasonal vegetables

### SCALLOPED POTATOES

### PRAWN SALAD

With angel hair pasta and tossed with a garlic, and sun dried tomatoes

### PENNE PASTA

Tossed with fresh basil, sun dried tomatoes and feta cheese

### CAESAR SALAD

With parmesan and home made croutons

### SPINACH SALAD

With grilled pears and raspberries vinaigrette

### HOUSE SALAD

With mixed greens, julienne carrots and jicama tossed with a pesto vinaigrette and served with honey walnuts

### HEART OF PALM SALAD

With bell peppers, cucumber, jicama in a cointreau vinaigrette

### THAI PEPPER STEAK SALAD

served with bell peppers, Chinese long bean, and tossed with a chili lime vinaigrette

## Desserts

### ASSORTED COOKIES

### CHOCOLATE DECADENCE

### STRAWBERRIES HAND DIPPED IN CHOCOLATE

MINI LEMON TARTS

CHOCOLATE TRUFFLE

RASPBERRY MERINGUE