



# Creations in Cuisine Catering

*Imagine the possibilities...*



APPETIZER DISPLAY PLATTERS  
BUTLER PASSED HORS D OEUVRES  
SMALL PLATES

ACTION STATIONS

*Casual to Elegant, Simple to Extravagant, Creative and Unique*



1756 West Bell Road  
Phoenix, Arizona 85023  
Telephone: 602-485-9924

Visit our website: [www.creationsincuisinecatering.com](http://www.creationsincuisinecatering.com)

## Appetizer Creations Menu Selections

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Since 1996 Creations in Cuisine Catering has adhered to the highest standards of quality in food preparation and presentation using only the freshest ingredients combined with on time delivery and outstanding customer service. Our Appetizer Menu Creations meet the need for events that may only require light fare or would like a wide variety of food choices for guests.

For other menu creations please visit:  
**[www.creationsincuisinecatering.com](http://www.creationsincuisinecatering.com)**  
To Place an Order  
Call: 602-485-9924

Please place your order as soon as possible. Normally we are able to fill your order with a 48-hour notice. If you are faced with last minute arrangements we will make every effort to accommodate your request; some selections may be limited.

Sales Tax, Delivery Fees & Gratuity are not included in prices.

# Favorite Creation Platters

The selections listed below have been chosen as our “favorites”!  
If you don't see one of your favorites, please just ask.  
We would be pleased to custom create or duplicate a family favorite.

## APPETIZER DISPLAY PLATTERS

### COMFORT CUISINE

**Buffalo Wings - \$100.00** - 100 Pieces; Celery, Carrots & Blue Cheese Dipping Sauce

**Honey Crisp Chicken Drumettes - \$100.00** - 100 Pieces; Cracked Pepper & Buttermilk Dipping Sauce

**Szechuan Style Wings - \$100.00** - 100 Pieces; Spicy Asian Sauce with Wasabi Aioli

**Mini Meatballs in Stroganoff Sauce - \$75.00** - 100 Pieces; Garnished with Fresh Cut Scallions & Sour Cream

**Southwest Chicken Lollypops - \$110.00** - 50 Pieces; Rubbed with Chili and Oven Roasted, Avocado & Chipotle Aioli

**Brick Oven Pizza - \$12.50 each** - 8" Pie, 8 Slices per Pie

Marinara, Sweet Basil, Fresh Mozzarella

Bianco - Ricotta & Roasted Garlic, Honey Roasted Pears & Arugula

Poncho's Pie - Chili Rubbed Grilled Vegetables, Cilantro Pesto & Pepper Jack Cheese

**Chilled Vegetable Display - \$65.00** - Serves 50; Crisp Garden Vegetables with Cracked Pepper Buttermilk Ranch

**Grilled Vegetable Display - \$75.00** - Serves 50; EVOO & Aged Balsamic Marinated with Lemon Sage Aioli

**Poached Salmon Platter - \$100.00** - Serves 30; Red Onion, Dill, Capers, Lemon & Cracked Pepper Aioli

**Domestic & Imported Cheese Display - \$95.00** - Serves 50; Sliced & Cubed with Fresh Berries & Dried Fruits, Assorted Gourmet Crackers; and sliced Baguettes

**Chilled Fresh Fruit Display - \$75.00** - Serves 50; Melons, Pineapple & Fresh Berries

**Italian Herb Grilled & Chilled Chicken Fingers - \$75.00** - 50 Pieces; Served with Lemon-Sage Aioli

**Chilled Shrimp Cocktail - \$100.00** - 50 Pieces; Tangy Cocktail Sauce and Lemon

**BBQ Ribs - \$80.00** - 36 Bones; Hickory & Pecan Smoked with our Arizona Spice Rub, Chipotle BBQ Sauce on the side

### DIPS WITH CHIPS

**Warm Artichoke & Spinach Con Queso - \$95.00** - Serves 50; Served with Tri Colored Tortilla Chips

**Hummus Trio - \$80.00** - Serves 50; Traditional Tahini - Cilantro & Jalapeño - Roasted Garlic & Red Pepper Served with Crumbled Feta, Assorted Olives & Herb Pita Chips

**Chilled Artichoke, Basil & Sun-dried Tomato Dip - \$75.00** - Serves 40; Served with Herb Pita Chips

**Caramelized 5 Onion Dip with Fresh Fried Potato Chips - \$50.00** - Serves 25

**Grilled Portobello Mushroom "Pate" - \$95.00** - Serves 40; Garnished Braised Onions & Thyme, Garlic Crostini

**Bruschetta Assortment - \$80.00** - Serves 40; Goat Cheese & Creamy Brie - Portobello Mushroom "Pate" - Fresh Tomato, Basil & Mozzarella

# Favorite Creations Platters

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## MEXICO & THE SOUTHWEST

**Southwest Beef Brochette - \$140.00** - 50 Pieces ; Toasted Pumpkin Seed Crust, Chipotle Barbecue Sauce

**Chipotle Beef Empanadas - \$140.00** - 50 Pieces; Smoked Onion, Cilantro Cream & Aged Jack Cheese, Jalapeño Jelly

**Southwest Vegetable Spring Rolls - \$140.00** - 50 Pieces; Cilantro Pesto & Honey Mustard Dipping Sauce

**Tri Colored Tortilla Chips & Salsas - \$75.00** - Serves 50; Guacamole, Salsa Fresca, Spicy Smooth Salsa

**Chile Rubbed Shrimp Brochette - \$155.00** - 50 Pieces; Rubbed with Achiote Paste & Grilled, Guacamole

**Smoked Pork Tenderloin Quesadillas - \$95.00** - 50 Pieces; Filled with Southwest Veggies & Pepper Jack Cheese, Mango and Papaya Salsa

**Mini Sonoran Pork Sliders - \$150.00** - 50 Pieces; Filled with Roasted Poblano Chile & Jack Cheese, Topped with Smoked Pepper Bacon, Guacamole, Chipotle Cream

**Crisp Chiquita Chicken Yucatan - \$80.00** - 50 Pieces; Achiote Rubbed Chicken with Rich Cilantro Cream Sauce, Grilled Mushrooms, Pepper Jack Cheese, Spicy Smooth Salsa

## COCKTAIL SANDWICHES AND WRAPS

**Mongolian Pork Tenderloin - \$90.00** - 24 Cocktail Sandwiches; Marinated in Ginger, Sesame & Soy served on Potato Rolls with Asian Slaw & Wasabi Aioli

**Italian Focaccia - \$80.00** - 32 Cocktail Sandwiches; Rosemary and Garlic Focaccia spread with Black Olive & Red Pepper Aioli, Filled with Italian Meats and Cheeses

**Herb Roasted Tenderloin of Beef - \$175.00** - 24 Portions; Vine Ripe Tomatoes, Gorgonzola Crumbles & Balsamic Roasted Onions, Spicy Horseradish Cream & Cocktail Rolls

**Smoked Salmon Flat Bread Pinwheels - \$48.00** - 24 Pieces; Dill, Capers and Cream Cheese Spread & Fresh Tomato Slices

**Bavarian Pretzel Rolls - \$85.00** - 24 Cocktail Sandwiches; Filled with Honey Cured Ham, Swiss Cheese, Tomato Slices, Lettuce & Horseradish Mustard

**Petite Cocktail Wraps - \$100.00** - 50 Pieces, your choice of preparation

Achiote Rubbed Sirloin of Beef, Baby Spinach, Cured Tomatoes, Jack Cheese & Horseradish Cream

Lemon Grilled Breast of Chicken with Hearts of Romaine, Creamy Garlic Dressing and Freshly Grated Parmesan

Grilled Vegetables with Lemon, Cilantro & Chili, Sweet Corn and Black Bean Salsa, Cilantro Pesto and Honey Mustard

## MEDITERRANEAN CREATIONS

**Mediterranean Lamb Chops - \$115.00** - 24 Pieces; Sun-dried Tomato & Rosemary Pesto, Creamy Feta Dipping Sauce

**Pancetta Wrapped Prawns - \$155.00** - 50 Pieces; Drizzled with Roasted Garlic and Chive Vinaigrette

**Italian Antipasto Platter - \$100.00** - Serves 30; Assorted Meats & Cheese with Marinated Vegetables, Assorted Olives & Fresh Mozzarella; with Sliced Baguette

**Mini Calzones - \$115.00** - 50 Pieces; Filled with Italian Sausage, Basil, Marinara & Fresh Mozzarella

**Asparagus, White Cheddar & Goat Cheese Dip - \$150.00** - Serves 50; With Butter & Garlic Crostini

# Favorite Creation Platters

## ASIAN INSPIRATIONS

**Thai Chicken Brochette - \$140.00** - 50 Pieces; Crisp Scallions & Pineapple with Spicy Peanut Dipping Sauce

**Chicken Pot Stickers - \$100.00** - 50 Pieces; Filled with Asian Seasoned Chicken and Vegetables, Spicy Plum Dipping Sauce

**Shitake Mushroom and Asparagus Spring Rolls - \$140.00** - 50 Pieces; Spicy Plum Dipping Sauce

**Jumbo Coconut Prawns - \$155.00** - 50 Pieces; With Papaya & Mango Dipping Sauce

**Korean Style BBQ Ribs - \$80.00** - 36 Bones; Spicy Ginger, Lemon Grass Marinade, Asian BBQ Sauce

## SOMETHING DIFFERENT

**Jumbo Shrimp Cocktail- \$155.00** - 50 Pieces; Simmered in Court-Bouillon, Tangy Cocktail Sauce & Lemon

**Shrimp, Scallop and Avocado Ceviche - \$80.00** - 24 Portions; Rock Shrimp & Bay Scallop, Lime and Lemon with Fresh Tomato Broth & Avocado Salsa, Tri Colored Tortilla Chips

**Assorted Sushi Display - \$165.00** - 50 Pieces; with Wasabi & Pickled Ginger

Inside Out Spicy Tuna Roll with Orange Roe and Avocado

Basic California Roll served with Spicy Wasabi, Soy and Pickled Ginger

Other Sushi Sections available on request

**Mini Duck Sliders - \$140.00** - 24 Sliders; Micro Greens Salad, Shitake Mushroom Ketchup, Spicy Chinese Mustard

**Tandoori Chicken Brochettes - \$140.00** - 50 Pieces; Tender Breast of Chicken, Pan Seared with Tzatziki Dipping Sauce

**Imported and Exotic Cheese Display - \$145.00** - Serves 25 – 30; Five to Six Cheeses from Around the World, Cured Sausage, Fresh Berries, Cured Fruits, Grape Clusters, Gourmet Crackers, Baguette Slices

**Moroccan Spiced Shrimp & Edamame Hummus - \$95.00** - Serves 40; Spicy Shrimp in Lemon & Garlic Vinaigrette, Creamy Dip with Herb Pita Chips

**Szechwan Style Lamb Chops - \$115.00** - 24 Pieces; Flavors of Garlic, Sesame & Soy, Apricot & Mint Dipping Sauce

## CHILLED BEVERAGE SELECTIONS

Assorted Sodas, Bottled Waters, Canned Iced Tea and Lemonade \$1.50 each

Fresh Brewed Iced Tea by the Gallon \$15.00

Fresh Squeezed Lemonade by the Gallon \$17.95

Pink Lemonade Spritzer by the Gallon \$17.95



# Hors D'oeuvre Receptions

Price based on 50 Guests

## TIMELESS COMBINATION - \$15.95

Stroganoff Cocktail Meatballs with Sour Cream and Scallion

Domestic & Imported Cheese and Crackers, Sliced and Cubed Domestic Cheese, Fresh Berries and Dried Fruit, Gourmet Crackers and Sliced Baguettes

Artichoke and Sun-dried Tomato Dip, Creamy Dip with Asiago Cheese and Basil, Crisp Pita Chips

Petite Cocktail Wrap assortment to include:

Achiote Rubbed Sirloin of Beef, Baby Spinach, Cured Tomatoes, Jack Cheese and Garlic Aioli

Lemon Grilled Breast of Chicken with Hearts of Romaine, Creamy Garlic Dressing and Parmesan

Achiote Rubbed Grilled Vegetables, Sweet Corn, Black Beans, Honey Mustard & Cilantro Pesto

Grilled & Chilled Chicken Fingers, Marinated in Italian Herbs, served chilled with Lemon-Sage Aioli

Mesquite Grilled Vegetables, Seasonal Vegetables, grilled then chilled with Balsamic-Basil Glaze, Cracked Pepper Aioli

## ITALIAN COMFORT CUISINE - \$18.75

Baked Cheese filled Pasta Shells & Sautéed Spinach in Alfredo Cream Sauce with Tomato & Fresh Basil Salsa

Artesian Handcrafted Pizzas:

Roasted Garlic Tomato Sauce, Fresh Basil, Mozzarella & Parmesan

Honey Roasted Balsamic Pears, Ricotta, Chèvre and Baby Arugula

Sopressata Sausage, Roasted Eggplant, Tomato Pepperonata & Fresh Mozzarella

Chilled Artichoke, Basil & Sun-dried Tomato Dip, served with Herb Pita Chips

Italian Cocktail Meatballs & Sausage, Oven Roasted with Sweet Peppers, Onion, Tomatoes & Herbs

Tender Chicken Brochette marinated in Roasted Garlic and Rosemary with a light Parmesan Bread Crumb Crust, Marinara Arrabbiata

Antipasto Platter, Marinated Artichoke Hearts, Roasted Red Peppers, Grilled Eggplant, Italian Meats and Cheese, Tomato, Basil, Mozzarella, Assorted Olives and Pepperoncini

## UNSURPASSED ELEGANCE - \$32.95

Imported and Exotic Cheese Display - Five to Six Cheeses from around the world beautifully arranged, served with Sliced Cured Sausage, Assorted Berries, Cured Fruits, Grape Clusters, Gourmet Crackers, Baguette Slices

Poached Salmon Platter; Side of Salmon with Shaved Red Onion, Dill, Capers, Lemon, Cracked Pepper Aioli

Pan Crisp Herb and Garlic Crusted Tenderloin Medallions, Petite Cocktail Rolls, Watercress & Horseradish Cream

Butternut Squash Ravioli, Caramelized Shallots, Fried Sage and Brown Butter Sauce, Parmesan

Breast of Chicken in a Light Herb Crust filled with Thin Shaved Prosciutto, Provolone Cheese, Roasted Red Pepper, White Wine, Lemon & Butter Sauce

Heirloom Tomato Salad, Cambozola Cheese, Shaved Cucumbers, White Balsamic Poached Pearl Onion Vinaigrette

# Hors D'oeuvre Receptions

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## **SOUTH OF THE BORDER - \$15.95**

Red, Yellow and Blue Tortilla Chips, Avocado, Green Onion and Tomato Guacamole – Spicy Smooth Salsa Fresca - Pico De Gallo Salsa with Jalapeños, Scallions, Garlic & Tomato

Warm Artichoke, Spinach and Pepper Jack Con Queso - Spicy Cream Dip with Sautéed Spinach, Artichoke Hearts and Pepper Jack Cheese - Red, Blue and Yellow Tortilla Chips

Petite Cheese Enchiladas in Spicy Red Enchilada Sauce topped with Achiote Rubbed Pulled Chicken in Rich Cojita, Cilantro Cream

Mini Pork Tamales, Sharp Cheddar Cheese and Smooth Salsa Fresca

Smoked Pork Tenderloin Quesadillas, Caramelized Onions, Aged Jack Cheese, Roasted Poblano Chile & Cilantro Cream served with Mango and Papaya Salsa

Vegetarian Taco Salads, Chilled mixed Vegetables tossed in Citrus Vinaigrette with Jalapeños, Cilantro & Jicama, Served in a crisp Mini taco shell with Chipotle Cream

## **BELLA NOTTE - \$29.95**

Sicilian Arancine - Saffron Risotto Rice, filled with Pancetta, Sweet Peas and Fontina Cheese, rolled in a Parmesan Bread Crust with Marinara Sauce

Petite Chicken “Osso Bucco” Style Chicken Drumettes - Braised in Cabernet with Roasted Peppers, Mushrooms and Pearl Onions, Dusted with Fresh Gremolata and Shaved Romano Cheese

Triple Cheese Tortellini & Short Rib - Tender Cheese Tortellini, Beef Short Rib braised in Chianti with Tomato Ragù

Large Prawns - Sautéed in Pinot Grigio Wine, Fresh Garlic, Capers, Italian Parsley, Served with Mini Panini of Roasted Garlic, Cured Tomato & Fresh Mozzarella

Salami & Formaggio - Shaved Mortadella, Prosciutto, Sopressata & Cappelletti with a Variety of Imported Italian Cheese, Assorted Olives, Roasted Garlic & Crostini

Oven Baked Eggplant Roulades filled with Ricotta Cheese and Melted Mozzarella, Homemade Marinara Sauce

## **SONORAN SUNSET - \$27.95**

Street Tacos – Warm Petite Crisp and Soft Corn Tortillas with your choice of:

Blackened Mahi - Red Chili Beef Short Rib – Achiote Rubbed Pulled Chicken or just the Condiments for Vegetarian Jicama, Radish & Cabbage Slaw, Fresh Pineapple Salsa  
Spicy Smooth Salsa, Avocado, Green Onion and Tomato Guacamole

Chili Rubbed Beef Tenderloin Quesadillas with Cured Tomatoes, Fresh Spinach, Aged Jack Cheese, Roasted Poblano Chiles, and Chipotle Cream

Shrimp, Scallop and Avocado Ceviche, Shrimp & Bay Scallops Marinated in Lime and Lemon with Fresh Tomato, Onion and Avocado Salsa served in a petite shot glass

Southwest Pizza, topped with Grilled Chicken, Cured Tomatoes, Pepper Jack Cheese, Sweet Corn & Avocado Salsa and Cilantro Pesto

Chili & Cheese Rellanos in Crisp Batter, Red & Green Enchilada Sauce, Rich Cojita Cheese, Cilantro Cream, Sweet Corn & Avocado Salsa

Sonoran Pork Sliders – Filled with Roasted Poblano Chile & Jack Cheese, Smoked Pepper Bacon, Avocado, Green Onion & Tomato Guacamole, Chipotle Cream on a Silver Dollar Roll

# Action Stations

Pricing is per person based on 50 or more guests. Requires the service of a uniformed Chef.

## PASTA STATION - \$8.95

*Includes Rosemary & Garlic Focaccia Bread*

*Our uniformed Chef will create the perfect pasta dish with two types of Pasta, 6 Sauces and a variety of Fillings*

### Sauces

Marinara, Alfredo, White Wine, Garlic & Butter, Pink Vodka Sauce, Pesto Cream

### Pasta

Penne Pasta, Cheese Tortellini

### Fillings

Tomato Pepperonata, Balsamic Pearl Onions, Forest Mushrooms, Cured Tomatoes, Spinach, Roasted Eggplant, Italian Sausage, Chicken & Basil Sausage, Parmesan and Ricotta Cheese

Add Garlic Prawns - \$2.50 per person

Add Lemon Poached Pulled Chicken - \$1.50 per person

Add Chianti Braised Beef Short Ribs - \$3.00 per person

## SLIDER STATION

*Seared or Grilled on site by a uniformed Chef. 2 sliders per person. If you would like to order a combination of our Slider Creations please add \$2.50 per person.*

**All American Slider - \$6.50** - Fresh Ground Beef, melted Cheddar Cheese, Pickle Chips, Roma Tomato and chopped Red Onion, Ketchup, Mayo & Mustard

**Mini Duck Sliders - \$8.95** - Asian flavored Slider with Micro Greens Salad, Shitake Mushroom Ketchup, Spicy Chinese Mustard

**Angus Blue Sliders - \$6.95** - Peppered Angus Beef, Gorgonzola & Brie Cheese Spread, Cured Tomato and Arugula Salsa

**Vegetarian Sliders - \$6.00** - Crisp Quinoa, Semolina & Spinach, Lemon Caper Aioli

**Seared Tenderloin of Beef Medallions - \$11.95** - Horseradish Cream, Tomato Tarragon Cream, 5 Onion Compote

**Pecan Smoked Tenderloin of Beef Medallions - \$9.95** - Slow smoked with Avocado, Green Onion and Tomato Guacamole, Chipotle Cream

**Sonoran Pork Slider - \$6.95** - Roasted Poblano Chile & Jack Cheese, Smoked Pepper Bacon, Guacamole, Chipotle Cream

**Turkey Sliders - \$6.00** - Fresh Ground Turkey, Thyme and Bread Crumbs with our Special Seasonings, Three-Pepper Relish, Garlic Aioli

**Salmon Sliders - \$10.95** - Smoked Fresh Salmon Sliders with Cucumber and Dill, Lemon Caper Aioli

### SLIDER STATION SIDES

Crisp French Fries – Ketchup & Parmesan Garlic Butter - \$2.95  
Sweet Potato Fries – Ketchup, Orange Cranberry Jam - \$3.50  
Baked Potato Salad, Cheddar Cheese & Scallions - \$2.25  
Personal Tins of Mac & Cheese - \$2.25  
Apple & Jicama Slaw with Lemon, Lime Vinaigrette - \$2.25  
Pasta Salad, Artichoke Hearts, Sun-dried Tomatoes, Basil & Parmesan - \$2.25



# Action Stations

Pricing is per person based on 50 or more guests. Requires the service of a uniformed Chef.

## CARVING STATION

*Stations include one Carver Selection, Silver Dollar Rolls and listed Condiments. Carved on site by a uniformed Chef.*

**Honey Cured Spiral Ham - \$7.95** - Maple Apple Butter, Creamed Horseradish Dijonaise

**Pecan and Hickory Smoked Tenderloin of Beef - \$13.95** - Chipotle Horseradish Aioli, Avocado, Green Onion & Tomato Guacamole, Chipotle Cream

**Peppered Sirloin of Beef - \$11.95** - Fresh Herbs, Garlic, Horseradish Cream, Mushroom & 5 Onion Compote

**Tenderloin of Beef - \$13.95** - Coated with Fresh Herbs and Garlic, Traditional Horseradish Cream, Wild Mushroom & 5 Onion Compote

**Prime Rib of Beef - \$11.95** - Fresh Herbs and Garlic, Horseradish Cream, Natural Juices

**Roasted Breast of Turkey - \$7.95** - Seasoned with Rosemary, Sage and Thyme, Homemade Mayonnaise, Dried Cranberry & Orange Compote

## OTHER SERVICES

### OFFERED BY CREATIONS IN CUISINE CATERING

Beer, Wine & Full Bar Packages, based on a minimum of 75 guests

A Complete inventory of rental equipment from tables, chairs and china to specialty linens

In House florist and decor specialist

Theme Menu packages with customized menu and decor

Entertainment options, Music or magic acts and everything in between

We also cater Open Houses, Employee appreciations, Ribbon Cuttings, Bar & Bat Mitzvahs, Cocktail receptions, Dinner parties and Weddings

*Imagine the possibilities....*

## Small Plate Action Stations

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Small plate stations are a combination of both buffet and plated meal service. Each station offers themed menu creations. We suggest you select 2 or more food stations as a main course; 1 or more if complimenting other hors d'oeuvre. Each station requires the expertise of 2 chefs at the rate of \$280.00.

### **Mojo - A Taste of Cuba - \$14.95**

Seared Medallions of Pork Tenderloin in our Mojo Marinade, Black Bean Hummus, Dried Cranberry & Orange Compote  
Crab stuffed Prawns, Roasted Red Peppers and Avocado & Spanish Olive Sauce

### **Oriental Express - \$13.95**

Braised Short Ribs, Korean Barbecue Sauce, Wasabi Mashed Potatoes  
Spicy Tuna in Sesame Soy Cones – Ahi Tuna in Spicy Asian Sauce topped with Tropical Fruit Salsa and Sushi Caviar

### **Classic Surf & Turf - \$ 18.95**

Tenderloin of Beef Medallions, Pan seared & Truffle coated, Pinot Noir Demi Glaze, Brunoise of Sweet Potato in Gorgonzola Cream  
Jumbo Sea Scallop wrapped in Peppered Bacon on Parsnip Potato Mash, Lobster & Chive Beurre Blanc and Crispy Capers

### **Naples - \$13.75**

Artesian Handcrafted Pizzas:

Roasted Garlic Tomato Sauce, Fresh Basil, Fresh Mozzarella & Parmesan  
Honey Roasted Balsamic Pears, Ricotta & Chèvre Cheese, Baby Arugula  
Sopressata Sausage, Roasted Eggplant, Tomato Pepperonata & Fresh Mozzarella

Triple Cheese Tortellini & Short Rib – Tender Cheese Tortellini, Beef Short Rib braised in Chianti with Tomato Ragù

### **Southwest - \$12.95**

Smoked Flank Steak, Enchilada Demi Glaze, Green Chili Mac & Cheese  
Pepian Crusted & Pecan Smoked Chicken Cutlet, Green Chili Sauce & Apple Jicama Slaw

### **A la France - \$17.95**

Rack of Lamb coated with Rosemary, Dijon & Garlic Bread Crumbs, Burgundy Demi Glaze  
Potatoes Au Gratin with Brie & Chèvre, Sautéed Garlic Spinach

### **Fruits of the Sea - \$15.50**

Baby Clam Posillipo with Heirloom Tomatoes & Orecchiette Pasta  
Pan Crisp Salmon, Smoked Rock Shrimp, Citrus Vinaigrette

### **Mediterranean - \$14.50**

Lamb Shawarma over Roasted Eggplant & Spinach Risotto Cake  
Edamame Hummus on Carpaccio of Hot House Cucumbers, French Feta Cheese, Greek Tomato & Red Onion Salsa, Kalamata Olive Vinaigrette

### **Vegetarian - \$12.95**

Crisp Quinoa & Semolina Cake on a bed of Baby Spinach with Roasted Vegetables & Lemon Caper Aioli  
Grilled Vegetable Napoleons, Pearl Cous Cous with Tomato & Basil, Roasted Red Peppers, Arugula Pesto

### **Down Home Cookin' - \$11.50**

Honey Stung Crisp Chicken Drumettes, Sweet Corn and Potato Mash, Sage Gravy  
Pulled Smoked Pork, Honey Apple BBQ Sauce, Baked Cheddar Cheese Macaroni

### **Comfort Cuisine - \$11.95**

Mom's Meatloaf, Caramelized Onions, Garlic Bread Croûton, Wild Mushroom Sauté  
Triple Cheese Grilled Cheese, Roasted Tomato Bisque, Chive Cream

## Butler Passed Hors D'oeuvre

*REQUIRES THE SERVICE OF A UNIFORMED CHEF, 2 DOZEN MINIMUM PER ORDER*

- Crisp Crab Cakes, Caper Aioli, Red Pepper Salsa - \$92.00
- Pan Seared Sea Scallops on Parsnip Potato Puree, Crab & Caper Beurre Blanc, Served on Silver Spoons - \$92.00
- Rock Shrimp Arrabbiata and Rizzo Pasta Pesto with Smoked Tomato Coulis, Served on Silver Spoons - \$92.00
- Scallops with Smoked Bacon & Spicy Remoulade - \$92.00
- Smoked Salmon, Capers, Cream Cheese on Potato Cake - \$92.00
- Ahi Stacks & Sushi Rice, Sashimi grade Ahi Tuna and Nori layers, garnished with Slivered Ginger & Wasabi - \$92.00
- Spicy Tuna in Sesame Soy Cones - Ahi Tuna in Spicy Asian Sauce topped with Tropical Fruit Salsas and Sushi Caviar - \$92.00
- Spicy Shrimp on Cornbread Croûton with Candied Pineapple - \$92.00
- Chicken & Vegetable Pot Stickers with Asian Plum Dipping Sauce - \$63.25
- Thai Peanut Chicken Satay, Asian Mustard & Sweet & Sour Dipping Sauce - \$75.00
- Pistachio Crusted Breast of Chicken and Fontina Brie Risotto on a Bed of Balsamic Onion Coulis, Served on Silver Spoons - \$90.00
- Chicken Phyllo Sigara with Apricots, Raisins and Spices, Almond, Honey & Yogurt Dipping Sauce - \$72.00
- Spicy Duck Meatballs, Orange & Balsamic Onion Compote, Ginger, Soy Raspberry Glaze, Served on Silver Spoons - \$72.00
- Teriyaki Chicken on Asian Rice, Crisp-Tender Chicken Breast with Teriyaki Glaze on a Crispy Rice Cracker - \$92.00
- Southwest Chicken, Pepper Cheese, Mandarin Orange, Chipotle Glaze and Cilantro - \$92.00
- Petite Beef Wellingtons with Mushroom Duxelle, Creamy Gorgonzola and Tomato Caper Salsa - \$72.00
- Chipotle Beef Skewers, Seared with Onions & Peppers, Chimichurri Dipping Sauce - \$92.00
- Veal Meatball Parmesan on Garlic Brioche Toast with Curried Tomato Sauce and Parmesan Cheese, Served on Silver Spoons - \$72.00
- Truffle Coated Tenderloin of Beef Medallion, Horseradish Potato Mash & Petite Watercress, Served on Silver Spoons - \$92.00
- Rosemary & Dijon Marinated Lamb Loin, Lemon Pepper Aioli, Tomato, Feta & Arugula Salsa, Served on Silver Forks - \$92.00
- Prosciutto, Basil & Pesto Roulade, Mozzarella on Crostini - \$92.00
- Salami Coronet on Tomato Basil Bread - \$75.00
- Southwest Chili Tenderloin, Red Chili Cheese and Black Bean Relish - \$92.00
- Seared Roast Beef, Horseradish Cream on Crostini - \$92.00
- Savory Tart Shell filled with Brie Cheese and Dried Apricots - \$72.00
- Tomato & Fresh Mozzarella Focaccia, with a Balsamic Vinaigrette Reduction - \$75.00
- Artichoke Bottoms filled with Creamed Chèvre Cheese and Sun-Dried Tomatoes - \$75.00
- Triangle wedge of Goat Cheese crusted in toasted Macadamia Nuts on a Sour Dough Croûton - \$92.00
- Edamame Hummus garnished with Tabbouleh in Savory Tart Shell - \$72.00
- Forest Mushroom Ragout on Buttery Brioche Croûton, Fresh Tomatoes & Tarragon, Served on Silver Spoons - \$75.00
- Portobello Mushroom "Foie Gras", Crisp Shallots, Herb Pesto on Crostini - \$72.00