

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

DEVILED 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 40z

With a mushroom garlic, rosemary, red wine sauce

Poached filet of Salmon 40Z

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 vinaigerette 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