



Hot and Cold Hors d'oeuvres

Pricing: (based on a 100 guests)

Selections	Hors d'oeuvres Only	Complement to Dinner
3 selections:	\$12/person	\$7/person
4 selections:	\$16/person	\$10/person
5 selections:	\$20/person	\$12/person
6 selections:	\$24/person	\$15/person

Based on a two hour maximum time.

Stationed Hors d'oeuvres

Pricing: (based on a 100 guests)

Selections	Hors d'oeuvres Only	Complement to Dinner
One Station	\$10/person	\$6/person
Two Stations	\$18/person	\$11/person
Three Stations	\$26/person	\$16/person
Custom stationed hors d'oeuvres menus priced according to selections		

Based on a two hour maximum time.



Hot Passed Hors d'oeuvres

BAKED OYSTERS WITH BACON COGNAC BUTTER
BEEF SATAY WITH COCONUT PEANUT SAUCE
BLACK FOREST HAM AND GRUYÈRE GOUGÈRE
BLACK FOREST HAM AND GRUYÈRE IN SAGE PANCAKES
CHÈVRE AND WILD MUSHROOM PIZZAS (ADDITIONAL FLAVORS AVAILABLE)
CHILEAN BEEF EMPANADITAS WITH RAISINS AND OLIVES
CORN CAKES WITH CHIPOTLE CHICKEN
CORN FRITTERS WITH ROASTED PEPPER AÏOLI
CRISPY RISOTTO ARANCINI WITH PROSCIUTTO AND MOZZARELLA
DUNGENESS CRAB FILLED CRIMINI MUSHROOMS
FLAT BREAD WITH SAUTÉED SHRIMP AND ROMESCO SAUCE
FENNEL, LEEK, AND GOAT CHEESE FILLED MUSHROOMS
GOAT CHEESE AND SPINACH TARTLETS
GORGONZOLA AND DRIED CHERRY FILLED MUSHROOMS
ITALIAN FENNEL SAUSAGE FILLED MUSHROOMS
LAMB AND GOAT CHEESE BUNDLES
LAMB SKEWERS WITH PLUM TAMARIND GLAZE
LAMB MEATBALLS WITH A ROASTED TOMATO-MINT SAUCE
LIME CHICKEN QUESADILLAS
MINIATURE CARNITAS TOSTADAS
MINIATURE SPINACH AND CHEDDAR QUICHES
PEAR, WALNUT AND GOAT CHEESE PHYLLO TRIANGLES
POMEGRANATE GLAZED DUCK ON WILD RICE RISOTTO CAKES
POT STICKERS (SHRIMP, DUCK WITH CHILI PLUM, OR PORK WITH GINGER)
PROSCIUTTO WRAPPED DATES FILLED WITH STILTON MOUSSE
PROSCIUTTO WRAPPED FIGS WITH BALSAMIC GLAZE
PROSCIUTTO WRAPPED SHRIMP OR SCALLOPS
ROASTED PASILLA AND QUESO FRESCO QUESADILLAS
ROASTED SCALLOPS WITH ORANGE TARRAGON GLAZE
ROSEMARY LAMB SKEWERS
SAMOSAS WITH DRIED FRUIT CHUTNEY
SESAME CHICKEN SKEWERS
SHRIMP SKEWERS AND PAPAYA-BASIL SALSA
WILD MUSHROOM AND SPINACH CRISPY PURSES
WILD MUSHROOM AND STILTON CROSTINI



Cold Passed Hors d'oeuvres

ASSORTED TEA SANDWICHES
AVOCADO AND CUCUMBER MAKI ROLLS WITH WASABI SOY SAUCE
BELGIUM ENDIVE WITH SALMON PÂTÉ
BOCCONCINI AND TOMATO-OLIVE SALSA IN TORTILLA CUPS
BRUSCHETTA OF SUMMER TOMATOES, BASIL AND ROASTED GARLIC
BUCKWHEAT BLINI WITH CAVIAR
CHERRY TOMATOES, FRESH MOZZARELLA, BASIL AND KALAMATA OLIVE SKEWERS
CHICKEN AND AVOCADO SALSA IN TORTILLA ROUNDS
CITRUS DUNGENESS CRAB IN CRISPY CUPS
CORN CAKES WITH CHIPOTLE CHICKEN
FIGS FILLED WITH STILTON AND PORT WINE MOUSSE
KOREAN BEEF BULGOGI IN LETTUCE CUPS
JALAPEÑO CORN BREAD TOPPED WITH BLACK BEAN-AVOCADO SALSA
JICAMA AND MANGO VIETNAMESE SPRING ROLLS
LAMB AND RICE STUFFED GRAPE LEAVES (VEGETARIAN OPTIONS AVAILABLE)
LAMB CHOPS WITH A DRIED CHERRY JUS
NORWEGIAN SMOKED SALMON ROULADES WITH CAPER BERRIES
OYSTERS ON THE HALF SHELL WITH MIGNONETTE
PARMA PROSCIUTTO AND MELON
PEAR, STILTON, AND CANDIED WALNUT SALAD IN ENDIVE PETALS
PERNOD MARINATED MUSSELS WITH CHERVIL OIL
RED POTATO WITH CARAMELIZED SHALLOTS, CRÈME FRAÎCHE AND CAVIAR
SMOKED SALMON & DILL CRÈME FRAÎCHE ON HOMEMADE PEPPER CRACKERS
SMOKED TROUT CANAPÉS
POLENTA WITH ROASTED BELL PEPPERS AND QUESO FRESCO
PROSCIUTTO, ARUGULA, CHÈVRE AND FIG MARMALADE BUNDLES
PROSCIUTTO WRAPPED ASPARAGUS SPEARS
ROASTED EGGPLANT WITH POMEGRANATE AND ARUGULA ON CROSTINI
SAFFRON CREPES FILLED WITH ARTICHOKE HEARTS AND FRESH RICOTTA
SHRIMP AND BASIL VIETNAMESE SPRING ROLLS
SHRIMP COCKTAIL
SHRIMP AND AVOCADO CANAPÉS
SHRIMP WITH FENNEL SALAD AND FETA IN ARTICHOKE LEAVES
SPICED JICAMA WITH MANGO LIME SALSA
SPICY AHI IN WONTON CUPS



Stationed Hors d'oeuvres

Asian Station

BEEF SATAY WITH COCONUT PEANUT SAUCE
CITRUS SHRIMP WITH MANGO BASIL BEURRE BLANC
GREEN CURRY CHICKEN SKEWERS
MANGO AND BASIL VIETNAMESE SPRING ROLLS WITH CHILI SAUCE
PORK POTSTICKERS WITH SOY DIPPING SAUCE
STEAMED EDAMAME WITH ROASTED GARLIC AND KOSHER SALT

French Station

CARAMELIZED ONION AND GRUYÈRE TARTLETS
CRUDITÉS WITH SAFFRON AÏOLI
GROUGÈRES
INDIVIDUAL SPINACH AND CHEESE QUICHES
TRUFFLE MOUSSE PÂTÉ WITH SEEDED MUSTARD, WALNUTS AND ASSORTED BREADS
WARM OLIVES WITH ROSEMARY AND GARLIC

Cheese and Fruit Station

ARTISAN BREADS AND CRACKERS
ARTISAN CHEESES BOTH DOMESTIC AND IMPORTED
BRIE EN CROÛTE WITH CARAMELIZED PEARS
PAN DE HIGO, ONION AND ORANGE MARMALADE, AND QUINCE PASTE
SEASONAL FRUIT
TOASTED WALNUTS AND MIXED OLIVES

Middle East Station

BEEF KEBOBS WITH MINTED YOGURT
CHICK PEA PATTIES WITH TOMATO AND CUCUMBER SALSA
LAMB KÖFTE WITH PISTACHIOS
ROASTED EGGPLANT-POMEGRANATE PUREE WITH VEGETABLES
SPICED RICE FILLED GRAPE LEAVES

Quesadilla Station

CHICKEN SOPES
GUACAMOLE AND CHIPS
LIME MARINATED ROCK SHRIMP AND JACK QUESADILLAS
QUESO RANCHERO AND ROASTED PASILLAS QUESADILLAS
SALSA FRESCA, AND SALSA TOMATILLO



Additional Items for Stationed Hors d'oeuvres

Pâtés, Mousses, and Terrines

WILD MUSHROOM PÂTÉ, GAME PÂTÉ COUNTRY STYLE, CHICKEN LIVER PÂTÉ,
TRUFFLE MOUSSE PÂTÉ, SMOKED TROUT MOUSSELINE,
SUN-DRIED TOMATO, CHÈVRE AND PESTO TERRINE

Caviar

SEVRUGA, OSETRA, BELUGA (WITH TRADITIONAL ACCOMPANIMENTS OF
HARD BOILED EGG, CAPERS, LEMON WEDGES, CRÈME FRAÎCHE AND CROSTINI)

Cheese

ROQUEFORT AND WALNUT TERRINE, HERBED ORANGE CHÈVRE, BRIE EN CROÛTE WITH
CARAMELIZED PEARS, ASSORTED FONDUES, IMPORT AND DOMESTIC CHEESE DISPLAYS

Assorted cured meats and fruits and berries

FENNEL SALAMI, BRESAOLA, PARMA PROSCIUTTO, NIMAN RANCH SALAMI

Dips

BAGNA CAUDA, HUMMUS, CAPONATA, TAPENADE, GUACAMOLE, WHITE BEAN AND SAGE,
ARTICHOKE AND HAZELNUT, SPINACH AND PINE NUT

Accompaniments

CAYENNE AND ALLSPICE CANDIED PECANS, CANDIED WALNUTS, TOASTED ALMONDS,
CORNICHONS, ASSORTED OLIVES, HEART OF PALM, ROASTED AND MARINATED
VEGETABLE