



Individual Hors D'oeuvres

Classics - Beef, Lamb, Pork

Grilled Beef Tenderloin Brochettes With Lemon Cilantro Pesto

Street Pitas Filled With Grilled Filet, Fresh Tomato Relish & Creamy Garlic Yogurt

Miniature Grilled Beef Tenderloin Sandwiches With Arugula & Horseradish Cream

Miniature Hamburgers Served On Petite Onion Buns With Cheddar, Ripe Tomato Slices, Microgreens, & Garlic Aioli

Miniature Meatloaf In Tuscan Sauce With Classic Mashed Potatoes On A Miniature White Square Plate With A Petite Cocktail Fork

Miniature Lamb Gyros With Tomato, Red Onion & Roasted Garlic Yogurt Sauce

Rosemary Infused Lollipop Lamb Chops With Balsamic Mustard Mint Sauce

Spring Lamb Loin With Mint Pesto On Grilled Lahvosh With Fresh Microgreens

Miniature Lamb Burgers On A Petite Soft Bun With Red Onion & Cucumber Yogurt Sauce

Braised Beef Short Ribs In Puff Pastry, Roasted Vegetables, & Fresh Italian Parsley

Miniature Classic Beef Wellington With Wild Mushrooms, Pate, & Red Wine Demi

Miniature Thick Cut BLT's With Garlic Aioli On French Baguette

Upscale Piggies In The Blanket With Sweet Italian Sausage & Stone-Ground Mustard

Brown Sugar Glazed Pork Belly Bites Topped With Sea Salt & Cracked Black Pepper

Dry Roasted Sea Salt Rubbed Pork Ribs

Miniature Corn Dogs With Yellow Mustard & Ketchup

'The Madame Jennifer' Crusty Baguette With Thinly Sliced Ham & Melty Gruyere



Individual Hors D'oeuvres

Classics - Poultry & Seafood

Grilled Chicken Breast Brochettes Over Roasted Fennel, Onion, & Artichoke Hearts

Grilled Lemon Chicken Brochettes With Fresh Lemon Slices & Chopped Oregano

Miniature Chicken Pot Pies In Tender Pastry Shells With Breast Of Chicken & Fall Root Vegetables & Topped With Fresh Herbs & Served With A Miniature Fork

Lemon Pepper Chicken Wing Drummettes With Chunky Maytag Bleu Cheese Sauce For Dipping

Fresh Oysters With Red Wine Mignonette & Caviar (Market)

Caviar Toast Points Served With Sour Cream, Minced Chives & Red Onion (Market)

Petite Dungeness Crab Cakes With Freshly Chopped Dill & Chili Aioli For Dipping

Petite Crab Profiteroles With Citrus Aioli, Shaved Fennel & Fresh Herb Slaw

Miniature Lobster Rolls Of Poached Lobster, Roasted Corn & Shaved Celery, Tossed With A Tarragon Aioli On A Mini French Roll

Tiny New Potatoes Topped With Snipped Chives, Caviar & Sour Cream

Smoked Trout On Pumpernickel Toasts Topped With Snipped Chives

Smoked Salmon On Potato Pancakes Wafer-Thin Smoked Salmon Layered On A Crisp Potato Pancake With Fresh Lemon Zest, Snipped Chives, With Creme Fraiche & Caviar

Smoked Salmon On Tarragon Buttered Brioche Bread With Chive Tips

Individual Shrimp Cocktail Served With Chunky Tomato & Horseradish Sauce With Petite Lemon Wedge

Pancetta Wrapped Jumbo Shrimp Sprinkled With Toasted Herbs

Grilled Shrimp & Fresh Corn Polenta Spoons Drizzled With Chive Oil

Deviled Eggs Served With Your Choice of Fresh Dill, Capers Or Pimentos



Individual Hors D'oeuvres

Classics - Vegetarian

Roasted Ruby & Golden Beets, Goat Cheese, & Toasted Walnuts In A Petite Cup

Butternut Squash, Fresh Oregano, & Crumbled Blue Cheese Spoon

Goat Cheese Truffles With Dried Figs & Pancetta Rolled In Toasted Walnuts

Bleu Cheese & Caramelized Pecans In Red Endive Cups

Fried Chick Peas With Freshly Minced Parsley & Sea Salt In A Petite Cup

Housemade Garlic Herb Potato Chips In Paper Cones

Gourgeres With Fresh Shaved Gruyere Cheese & Cracked Black Pepper

Wild Mushroom Profiteroles Sprinkled With Fresh Chervil & Parmesan Curls

Potato Latkes With Creme Fraiche, Lemon Zest & Minced Onion

Miniature Roasted Cherry Tomato & Goat Cheese Tart Sprinkled With Fresh Thyme

Petite Zucchini Ribbon Fritter Sprinkled With Fresh Lemon Juice & Sea Salt

Spinach & Cheese Stuffed Mushrooms With Toasted Herbs

Large Green Olives Stuffed With Feta Cheese, Fresh Herbs & Lemon Zest

Miniature Twice Baked Potatoes With Cheddar Cheese Cream & Chives



Individual Hors D'oeuvres

Southwestern – Beef, Lamb, Pork

Miniature Beef & Cheese Burritos & Deep Fried & Served With Adobo Cream Sauce

Grilled Beef Tenderloin Brochettes With Red Chile Dipping Sauce

Grilled Beef Tenderloin Brochettes With Cilantro Pesto Rub

Miniature Machaca Beef Taco With Shaved Cabbage, Oaxaca Cheese, & Crema

Miniature Skirt Steak Taco With Fresh Avocado And Charred Tomato Relish

Grilled Lamb Brochettes With An Adobo With Fresh Cilantro

Roasted Lamb Loin Adobo With Shaved Radish, Red Onion, And Cojita Cheese

Miniature Pulled Pork Tostadas With Microgreens, Queso Fresco, & Lime

Grilled Southwestern Pork Satays With Green Chile & Tomatillo Dipping Sauce

Roasted Pork Ribs Rubbed With Sea Salt, Cumin, & Cracked Coriander

Miniature Pork Carnitas Taco With Monterey Jack & Roasted Green Chile

New Mexico Red Chile Powder & Brown Sugar Bacon Crisps



Individual Hors D'oeuvres

Southwestern – Poultry & Seafood

Ancho Chili Chicken Brochettes Served With Cilantro Pesto Sauce For Dipping

Ancho Chicken Miniature Tostada Topped With Black Beans, Cojita, Radish, & Cilantro

Grilled Jumbo Shrimp Served With Cilantro Pesto For Dipping

Baja Ceviche In Tequila & Lime Juice Tossed With Chopped Fresh Vegetables

Miniature Grilled Shrimp Taco Topped With Shaved Cabbage Slaw With Chopped Onion & Cilantro Topped With A Sprinkle Of Queso Fresco Cheese

Spicy Chorizo With Gouda Quesadilla With Adobo Cream Drizzle

Southwestern – Vegetarian

Mini Chimichangas Filled With Caramelized Onions & Roasted Garlic

Housemade Ancho Chili Potato Chips With Chunky Fresh Guacamole

Miniature Green Corn Tamales With Lime Crema Sauce & Fresh Cilantro

Wild Mushroom & Goat Cheese Crisp With Diced Red Onion

Tri-Color Bell Pepper With Sharp Cheddar Cheese Crisp With Sour Cream & Cilantro

Petite Oaxacan Tomato Salad With Queso Fresco Cheese, Cilantro & Red Wine Garlic Vinaigrette

Corn Fritters Served With Sour Cream & Jalapeno Marmalade



Individual Hors D'oeuvres

Mediterranean – Beef, Lamb, Pork

Red Wine Seared Sirloin Carpaccio With Rocket Greens & Parmesan On Lahvosh

Tuscan Rosemary Crusted Angus Roast Beef Open Face Sandwich
Served on focaccia with gorgonzola cream, roasted red peppers & fresh arugula

Braciola Of Skirt Steak with Roasted Garlic & Herbs In A Tuscan Tomato Sauce

Jennifer's Classic Italian Meatballs With A Knotted Skewer

Crisp Peppered Salami With Pan Seared Gnocchi In A Spoon

Pancetta Crisp Topped with Gorgonzola Cheese & Fresh Pear

Bolognese Sauced Spaghetti With Parmesan Curls & Fresh Basil Chiffonade

Petite Italian Sausage & Pepperonata On Fresh Hoagie Bun with Italian Parsley

Prosciutto & Cantaloupe With Fresh Cracked Black Pepper

Speidini Of Prosciutto & Fresh Mozzarella, Served With Grilled Ciabatta & Fresh Basil

Mediterranean – Poultry & Seafood

Basil Pesto Brushed Grilled Chicken Brochettes

Chicken Piccata Brochettes With A Rich White Wine & Butter Sauce, & Capers

Grilled Baguettes With Seared Halibut & Fennel Slaw

Pancetta Wrapped Shrimp Sprinkled With Toasted Herbs

Traditional Shrimp Scampi With Lemon Butter

Petite Chicken Parmesan Cubes With Fresh Mozzarella & Marinara Sauce On An Individual Plate with Petite Fork

Sicilian Grilled Swordfish Skewers With Oregano Gremolata



Individual Hors D'oeuvres

Mediterranean – Vegetarian

Roasted Artichoke Hearts with Ricotta Cheese with Lemon Zest & Oregano

Butternut Squash, Pancetta, Fresh Oregano, & Crumbled Blue Cheese Spoons

Baby Mozzarella & Cherry Tomato Skewers With A Balsamic Drizzle

Crispy Eggplant Coins Topped With Tomato, Mozzarella Cheese & Basil Pesto

Spanikopita - Spinach & Phyllo Triangles With Creamy Garlic Sauce

Marinated Goat Cheese With Roasted Garlic On Crispy Lahvosh

Garlicky White Bean Hummus On Fresh Pitas With Cucumbers, Carrots & Micro Greens

Risotto Arancini - Creamy Risotto Balls With Mozzarella Middles

Butternut Squash Risotto Arancini With Blue Cheese Middles

Sun-dried Tomato & Mozzarella Zucchini Rounds With Fresh Oregano & Lemon Zest

Flat Bread

Italian Flat Bread With Herbed Ricotta, Roasted Tomatoes & Fresh Oregano

Garlicky Flat Bread With Wild Mushrooms & Goat Cheese

Flat Bread With Spicy Chorizo, Gouda & Caramelized Onions

Flat Bread With Grilled Red & White Onions & Reduced Balsamic

Bruschettas

Melty Brie, Roasted Fig & Opal Basil

Oven Roasted Pear Tomato, Mozzarella, Reduced Balsamic & Fresh Basil

Roasted Fennel Compote With Artichoke Hearts, Capers & Fresh Oregano



Individual Hors D'oeuvres

Pacific Rim – Beef, Lamb, Pork

Grilled Pork Satays With Peanut Dipping Sauce

Kilauwea Pork Sandwiches With Spicy Barbeque Sauce

Asian 5 Spice Pork Ribs With Wasabi Mustard & Sweet & Sour Sauces

Grilled Beef Tenderloin Brochettes with Soy Ginger Marinade & Chopped Cilantro

Pacific Rim – Poultry & Seafood

Spicy Soy Duck Breast With Soy Ginger Dressing

Asian Chicken Salad Endive Cups

Lemongrass Chicken Satays With A Coconut Curry Dipping Sauce

Huli Huli Chicken Breast Brochettes With Brown Sugar, Citrus & Chili Barbeque Sauce

Tandoori Shrimp With Roasted Garlic & Red Curry Sauce

Tempura Battered Soft Shell Crab With Soy Ginger Dipping Sauce

Avocado, Mango & Crab Salad Tucked In A Belgian Endive Cups

Honey Peppered Salmon Cubes With Sesame Seeds

Ahi Tartare With Habanero Peppers & Asian Pears

Miso Glazed Sea Bass Cubes With Black & White Sesame Seeds

Ahi Tuna Sliders On Sesame Seed Petite Bun With Cilantro Aioli & Microgreens

Sesame Seed Crusted Ahi Tuna Atop A Crispy Wonton Square With Wasabi Cream

Shrimp & Shitake Mushroom Tempura With A Spiced Cream Dipping Sauce

Pacific Rim – Vegetarian

Vegetarian Spring Rolls Served With Wasabi Mustard & Sweet & Sour Sauces

Edamame-Basil Pesto On Crisp Crostini With Black Sesame Seeds & Parmesan Curls