



BUTLERED HORS D'OEUVRES SELECTIONS FOR SIMCHAS

*Entertaining a crowd has never been easier.
Pick up the phone and speak with one of our Event Coordinators today.*

Presented Upon a Variety of Eclectic Trays & Platters with Fresh Floral Garnish

GROUP I

Mango Chutney Cheese Puffs

Chilled Bourbon Chicken Skewers
with Marinated Apricots & Fresh Cantaloupe

Phyllo Triangles
of Feta, Ricotta & Parmesan Cheeses

Red Flame Grapes
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Spinach Pompons with Mustard Dipping Sauce

Artichoke & Jarlsberg Swiss Petite Soufflé

Mini Quesadillas
accompanied by Pico de Gallo

Black Bean Quesadillas
with Goat Cheese & Mango

Tuscan Crostini
Our Freshly Baked Italian Bread toasted with Tuscan Marinade & Mozzarella
then topped with Cracked Olive, Tomato & Basil in Balsamic Vinaigrette

Petite Potato Latkes
served with Caviar & Sour Cream

Herbed Chicken Brochettes
with Chive Sauce on Rosemary Skewers

Wild Mushroom Puff Pastry Straws

Ratatouille on Crisp Won Ton Wafer with California Montrachet

Fresh Sno Pea stuffed with Boursin Cheese

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

English Cucumber Canapés
with Watercress infused Cream Cheese

GROUP II

Manchego Cheese & Quince Crostini

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese

California Crostini
with Herbed Goat Cheese & Sun Dried Tomato Coulis

Ginger Cured Grovlox on Lovash
with Absolut Vodka Sour Cream & Matchstick Vegetable Garnish

Petite Salmon Patties with Mustard Mayonnaise Dip

Chicken Satay Skewers

Petite Beef Wellington
with Wild Mushroom Duxelle

Beggar's Purse
of Imported Brie with Apricot Mustard

Mini Goat Cheese Quesadillas
with Tomato & Grilled Corn Relish

Spinach & Feta Phyllo Triangles

Roasted Tomato Polenta Triangles
topped with a Sun Dried Tomato & Olive Tapenade

Jamaican Jerk Chicken Medallions
on Crisp Plantain with Mango Salsa

Mini Reubens
with Thousand Island Dipping Sauce

Vegetable Maki Roll
with Whipped Wasabi & Ginger Soy

Sweet Potato Pancake with Crème Fraiche & Lingonberry Garnish

Lynn's Special Chicken Nachos on Pita

Ancho Chile Sirloin Skewers
with Chimichurri Dipping Sauce

Seared Sweet Chili Glazed Salmon
served over Julienne Sno Peas in Sesame Oil & Ginger
with Asian Micro Greens on Crisp Wonton

GROUP III

Curried Chicken Salad in Phyllo Baskets
with Dried Wild Cherry Garnish

Crisp Wonton with Grilled Duck & Dried Wild Cherries
accompanied by Ginger Dipping Sauce

Vegetable Moo Shoo Bundles in Scallion Pancake
with Sesame Soy Dipping Sauce

Spicy Tuna Roll
Tuna & Spicy Mayonnaise

Salmon Tartare
served on a Ceramic Oriental Soup Spoon with Dill Crème Fraiche

Petite New Zealand Lamb Chops in Malaysian Marinade
accompanied by Mint Pesto Sauce
(We suggest 0.5 per Person)

Seared Ahi Tuna on Rice Cracker
garnished with Red Pepper Almond Paste & Whipped Wasabi Mayonnaise

Tenderloin Canapés with Whipped Wasabi Mayonnaise
garnished with Caramelized Onion

Southwestern Beef Roulades with Caramelized Onion & Jalapeno Jelly
garnished with Baby Corn & Alfalfa

Porcini Mushroom Phyllo Triangles

Petite Quiche Tartlets

Shiitake Beef Brochettes

Turkey Pot Stickers with Special Sauce

Wild Mushroom Tart with Roasted Garlic Flan

Pear & Roquefort Tartlets
with Caramelized Onion & Roasted Walnuts

Fresh Hulled Driscoll Strawberries
star topped with Gorgonzola & Walnuts

Crisp Sweet Potato Pancake
with Scottish Smoked Salmon, Crème Fraiche & a touch of Caviar

Sirloin Empanadas
with Raisins & Cracked Green Olives

Veal Empanadas
with Quince Red Pepper & Cinnamon Apples

Almond & Guava Empanadas

Herb & Panko Crusted California Chevre Crisps
with Star Anise Tomato Chutney

We recommend between 4 and 7 hors d'oeuvres per person depending upon the type of event and time of day.
Please discuss quantities, as well as varieties, with your Event Coordinator.
Prices will vary according to the number of selections within each group.