



Tray Passed Appetizers

- Vodka Coriander Cured Salmon *dill cream, pickled cucumber*
Ceviche *avocado mousse*
Smoked Eggplant and Tomato Bruschetta
Vegetable Potstickers
Curried Vegetable Cones
Cheese Tortolini *tomato confit and arugula pesto*
Roasted Butternut Squash Bisque *"shooter" served in shot glass*
Lentil Soup *served in shot glasses*
Belgium endive stuffed with a micro waldorf salad
Wild Mushroom Tart in Filo Cup *with balsamic reduction*
Smoked Salmon Pillows *on puff pastry with herbed mousse and micro chives (dairy only)*
Smoked Salmon Mousse *on Belgian endive*
Watermelon Gazpacho *micro arugula*
Moroccan Cigars *with spicy harris*
Teriyaki Salmon Tacos *micro cilantro*
Chicken "Carnitas" Tacos *citrus braised chicken, avocado*
Fried Stuffed Goat Cheese Lollipops *(dairy only)*
Asparagus Mushroom Tarts *balsamic syrup*
House Cured Salmon Sliders *watercress, herb crème fraiche*
Hangar Steak Sliders *caramelized onions, garlic-chive aioli*
Sesame Seared Ahi on Wonton Crisps *wasabi sauce*
Assorted Sushi *Tuna, California and Veggie*
Vietnamese Spring Rolls
Chinese Steak Spring Rolls *eggplant and sweet chile sauce*
Petite Salmon Encroute *with dill mustard sauce*
Rum and Mango Marinated Lamb Chops
Spicy Ahi Poke *roasted garlic aioli, chili oil, kaimare sprouts*
Chive Potato Puffs *with sesame*
Curried Lemongrass Chicken Stix *Thai basil coconut sauce*
Chicken or Beef Kabobs



Curried Chicken Stuffed Grape Leaves *balsamic syrup*
Melon & Arugula Skewers *papaya seed vinaigrette*
Ginger Chicken Wontons *plum sauce, spicy mustard*
Chicken Salad Cones *mango salsa*
Chicken Confit Spoons *tomato-thyme marmalade, crispy noodles*
Tandoori Chicken Spoons *Tandoori chicken breast in oriental spoon with
petite greens, mango chutney*
Curried Vegetable Spoons
Kafta Kabob
Falafel "Popsicles"
Moroccan Beef "popsicles"
Roasted Sea Bass and Onion *with tomato marmalade*
Snapper on Pita Crisps *with olive-basil salsa*
Kebbeh *with green sauce*
Sesame Chicken Satay *with spicy peanut dipping sauce*
Basil Chicken *with sundried tomato aioli dipping sauce*
Salmon Cakes *with homemade lemon-basil tartar sauce*
Mini Veal Meatballs *with a sweet and sour marinara dipping sauce*
Caesar Salad Pizza *mini grilled pizza topped with fresh tomato, fresh mozzarella
and a chiffonade Caesar salad (Dairy Only)*
Baked Stuffed New Potato *with truffle oil and chives*
Tenderloin Crostini *with greens and horseradish "cream" sauce*
Pigs in a Blanket *kosher hot dog in pastry served with spiced mustard*
Smoked Salmon Blintzes *smoked salmon mousse and asparagus in a crepe roll*
Spanakopita Tartlet *spinach, roasted pepper, garlic and Feta cheese in a filo cup*
Tempura Asparagus *with sweet chili-ginger lime dipping sauce*
Corn, Pepper Jack Cheese and Roasted Red Pepper Quesadilla *with guacamole
and sour cream (Dairy Only)*
Petite Grilled Goat Cheese and Sundried Tomato Sandwich (Dairy Only)
Salmon Tostada *poached fresh salmon, tropical fruit salsa and guacamole*
Italian Toast *sour dough bruschetta layered with white bean puree and garlic laced
broccoli rabe*
Spinach and Onion Souffle *in Phyllo Cups*
Mini Kafta Sliders *caramelized onion, mint, cilantro and green onion aioli*
Assorted Burekhas in Puff Pastry *Potato, Spinach, Mushroom*
Roasted Lamb *with pomegranate sauce and Israeli cous cous*



Displays & Stations

(Certain items on station will be substituted to accommodate meat or dairy menus)

Kitchen Cocktails

Served in miniature plastic martini glasses

Marinated steak with mango, edamame, jicama, romaine and citrus vinaigrette

Margarita Chicken with slaw, avocado, tequila and salsa fresca

Blackened Ahi with papaya cucumber relish

Hot Cheeses

Cheese fondue accompanied with pecan crusted baked brie with chipotle honey, served with artisan bread

Vodka and Caviar Bar

capers, egg, red onion, blinis or toast points, crème fraiche, chopped chives

Fresh Fruit Display (Seasonal)

watermelon, mango, cantaloupe, honeydew, seedless red grapes, raspberries, blueberries, strawberries

Grilled Vegetable Display

baby yellow and green zucchini, eggplant, red onion, asparagus, roasted red and yellow peppers drizzled with balsamic syrup

Mashed Potato Bar

chives, roasted garlic puree, sautéed mushrooms, (sour cream & cheddar cheese for dairy menus only)

Fajita Bar (meat menus only unless just fish or veg)

Chicken, Carne Asada and Mahi Mahi accompanied with grilled onions and peppers, salsa fresca, guacamole, chipotle aioli, mango salsa, cabbage and limes served with flour and corn tortillas

Bruschetta Bar

rosemary garlic crostinis with caramelized onions, spicy roasted vegetable puree, oven roasted tomatoes, opal basil pesto, (herbed goat cheese for dairy menus only)



Sushi Bar

Specialty sushi rolls and sashimi including: Rainbow Rolls, Salmon, Spicy Tuna, Vegetarian and California

Mediterranean Display

Spinach artichoke dip, Roasted Red Pepper Hummus, Roasted Garlic Hummus, Cilantro Hummus, Baba Ganouj and Assorted olives with pita bread (sun dried tomato pesto torte for dairy menus only) and assorted crackers

Thai Lettuce Wrap Station

Ginger Chicken, Iceberg Lettuce, Napa Slaw, Kaiware Sprouts, Scallions, Fresh Mint & Cilantro accompanied by a sweet chile sauce and plum sauce

Slider Station

Grilled mini burgers with caramelized onions and truffle mayo, sesame seared ahi with wasabi aioli and micro cilantro, And BBQ beef sandwiches