



THE CATERING COMPANY

Hors D'oeuvre Buffets

EXQUISITE CREATIONS

BEEF SATAYS

Thin strips of beef marinated in a spicy peanut sauce, served on a skewer.

ROAST DUCK & APRICOT WONTON

Served with plum sauce.

DOMESTIC & IMPORTED CHEESE BOARD

The ultimate cheese display with a combination of domestic & imported cheeses & California grapes. Served with English tea crackers

SCALLOP CHAMBORD

Marinated scallops encrusted in bacon crumbs.

ITALIAN TORTELLINI SKEWERS

Marinated in fresh basil pesto with shredded Parmesan cheese.

\$13.95

LITE AFFAIR

FRESH FRUIT DISPLAY

Our signature fresh fruit display served with a caramel cream cheese sauce.

SPANIKOPITA

Feta cheese & spinach delicately folded in thin layers of pastry and baked until golden.

SHREDDED BEEF EMPANADAS

Served hot with homemade Pico de Gallo

VEGETABLE COBBLERS

Custard cream is blended with fresh vegetables and filled in a cream cheese pastry shell.

PETITE COCKTAIL SANDWICHES

A bountiful variety of petite sandwiches on a variety of bread rolls, focaccia & croissants.

\$12.95

GOOD TIMES AND GOOD FRIENDS

PETITE COCKTAIL SANDWICHES

A bountiful variety of petite sandwiches on assorted rolls, focaccia & croissants.

CRAB MORNAY & PITA CHIPS

Rich cheese & crab fondue served with fried seasoned herb pita chips.

VEGETABLE CRUDITE

Our colorful array of julienne vegetables served with Sundried Tomato Herb Dip.

BEEF SATAYS

Marinated Beef strips on bamboo skewers and laden with spicy peanut sauce.

ARTICHOKE MISTO

Breaded Artichokes deep fried and served with an infused lemon aioli for dipping.

\$11.95

DELICIOUS DESTINATIONS

ITALIAN ANTIPASTO DISPLAY

An array of Italian meats and cheeses combined with marinated grilled vegetables.

FRESH FRUIT DISPLAY

Our signature fresh fruit display with honeydew, pineapple, watermelon and cantaloupe. Garnished with strawberries and grapes, served with a Caramel Cream Cheese Dipping Sauce.

SALMON MOUSSE CROSTINI

Thin slices of French baguettes topped with Salmon Mousse rosettes and garnished with capers.

HOT ARTICHOKE DIP

Served with herb pita chips or julienne vegetables.

CHICKEN EN CROUTE

Petite marinated chicken and cheese wrapped in puff pastry and baked until golden brown.

\$12.95

Hors D'oeuvres - A La Carte

SEAFOOD HORS D'OEUVRES

CRAB MORNAY & PITA CHIPS

Crab is slowly cooked in a rich cheese mornay sauce and served with thin herb pita chips.

\$2.50

PETITE CRAB CAKES

Served with fresh lemon wedges & lemon infused olive oil for dipping.
\$2.50

SHRIMP COCKTAIL & REMOLADE SAUCE

Jumbo shrimp chilled and served with spicy cocktail sauce
\$17.50 per dozen

PORK & SHRIMP EGG ROLLS

Sweet plum dipping sauce is the perfect accompaniment.
\$2.50

SCALLOP CHAMBORD

Marinated scallops are encrusted in bacon crumbs.
\$2.75

PROSCUITTO & BOURSIN SHRIMP

Proscuitto ham & delicious Boursin wrapped shrimp.
\$2.95

BEEF AND MEAT HORS D'OEUVRES

SHREDDED BEEF EMPANADAS

Served hot with homemade Pico de Gallo.
\$2.25

BEEF SATAYS

Thin strips of beef marinated in a spicy peanut sauce and served on bamboo skewers.
\$2.50

ASSORTED PETITE FINGER SANDWICHES

A bountiful variety of petite sandwiches served on assorted herb rolls, Focaccia bread and croissants.
\$3.25

SWEDISH MEATBALLS

Meatballs are served in a creamy mushroom Madeira sauce.
\$1.75 (3pp)

ITALIAN ANTI-PASTO DISPLAY

An array of Italian meats & cheeses combined with marinated vegetables and peppers.
\$4.50

ROAST DUCK & APRICOT WONTON

Served with plum sauce.
\$2.50

POULTRY HORS D'OEUVRES

ROLLED CHICKEN QUESADILLAS

Flour tortillas filled with chicken, seasoned vegetables, and Cheddar & Jack cheeses. Rolled then grilled to perfection and served with Pico de Gallo.
\$2.25

HOT CHICKEN WINGS

Traditional sweet & hot chicken wings served with celery and creamy ranch dressing.
\$2.50 (3pp)

SOUTHWESTERN CHICKEN SATAYS

Thin strips of chicken marinated in red pepper, cilantro, & cumin. Served on bamboo skewers.
\$2.50

CHICKEN BREAST TENDERS

Chicken strips breaded, seasoned then flash fried. Served with honey mustard & honey barbeque sauce.
\$2.50 (3pp)

VEGETARIAN HORS D'OEUVRES

FRESH CRUDITE BASKET

An elegant display of fresh seasonal vegetables served with sundried tomato herb sauce for dipping.
\$2.25

FRESH FRUIT DISPLAY

An incredible colorful array of fresh seasonal fruit.
\$3.25

CHILI RELLENOS

Fresh jalapeño peppers stuffed with Jack cheese and deep fried to golden perfection. Served with our homemade Pico de Gallo.

\$2.25

ITALIAN TORTELLINI SKEWERS

Tortellini marinated in fresh basil pesto with shredded Parmesan cheese.

\$2.50

VEGETABLE COBBLERS

Custard cream surrounds fresh vegetables that are baked in a cream cheeks pastry shell.

\$2.50

SPANIKOPITA

Feta cheese and spinach delicately folded in thin pastry and baked until golden.

\$2.50

DOMESTIC & IMPORTED CHEESE BOARD

The ultimate cheese display with a combination of domestic & imported cheeses & California grapes. Served with English Tea crackers.

\$3.50

ARTICHOKE MISTO

Artichoke hearts are breaded, deep fried, and served with lemon infused olive oil for dipping.

\$2.25