

ELEGANT PARTY PLATTERS

Afternoon cocktail party: 2-4 hours
Hors d'oeuvre per guest: 7-14

Pre-dinner hors d'oeuvre: 1-2 hours
Hors d'oeuvre per guest: 4-8

Hors d'oeuvre in lieu of dinner: 4-6 hours
Hors d'oeuvre per guest: 15-20

Minimum order of 3 dozen per item



FRESH MANGO SALSA BRUSCHETTA IN CUCUMBER SHAPES

MANGO, RED ONION, PARSLEY, CILANTRO, MINT, CHILIES, LEMON IN A TRIO OF
HAND CARVED SHAPES

33.00/dozen

CARAMELIZED RED PEPPER & ROSEMARY TARTLETS

MINI PHYLLO PASTRY CUPS WITH ROASTED ROSEMARY RED PEPPER AND RIPEN
GOAT CHEESE

36.00/dozen

BOCCONCINI & TOMATO & FRESH BASIL MINI SKEWERS

DRIZZLED WITH OLIVE OIL AND HERBS

34.00/dozen

**WONTON CUP WITH HERBED ASSORTED MUSHROOMS WITH
TRUFFLE OIL**

TOPPED WITH ASIAGO CHEESE AND PARSLEY

36.00/dozen

**SWEET CHILI/SPICY SHRIMP SKEWERS WITH A SIDE OF LEMON
WEDGE**

MARINATED OVERNIGHT WITH OUR SIGNATURE SAUCE

33.00/dozen

TANDOORI TOFU SKEWERS

MINI MARINATED TANDOORI TOFU SQUARES WITH FRESH PINEAPPLE

25.00/dozen

SIGNATURE CHICKEN SATAYS

MARINATED IN OUR SIGNATURE ASIAN SAUCE & HOME-MADE PEANUT SAUCE ON
THE SIDE

32.00/dozen

CHERRY TOMATO AND MARINATED SALMON SKEWERS

SALMON MARINATED IN A SPICY PAPRIKA SAUCE

36.00/dozen

SPICY POTATO WEDGES WRAPPED WITH PROSCIUTTO

Drizzle with a Dijon mustard and tossed candied walnuts

34.00/dozen

MINI BBQ MEATBALL TOOTHPICKS

Meatballs marinated in our homemade BBQ sauce, garnished with green onion
24.00/dozen

MINI CEVICHE TARTS

Scallop, sole, shrimp, chilies, green onion, cilantro, garlic, cured, garnished with a hint of
chili sauce
38.00 per dozen

SMOKED SALMON WITH HORSERADISH CREAM CHEESE

Horseradish cream cheese flowerets, candied sliced smoked salmon with a spring of dill on
a crustini
2.75each

BRUSCHETTA AND ARUGULA CRUSTINESS

A fine mix of tomato, onion, garlic, basil, and spices on a toasted baguette slice garnished
with arugula
30.00 per dozen

PULLED PORK MINI CONES

Slow cooked BBQ pulled pork in a black sesame mini waffle cone extra BBQ drizzle,
garnished with a cherry tomato
36.00 per dozen



THE CRUSTINI CREATION SOCIAL PLATTER

On a toasted crustini, intricate layers of chef's perfection creations. Veggie creations
included.
2.00 each

ASSORTED OYSTER SPOONS

Kusshi oysters

Raspberry & mango, zesty Asian, and spicy seafood sauce

Raspberry and mango puree with a garnish of raspberry
Homemade zesty Asian sauce with a sambal sauce on top
Spicy Tabasco Seafood sauce and lemon zest
(minimum assortment of 2 dozen)

3.70 each

(price may vary according to market price)



Cocktail napkins provided