

Fluted Mushroom Catering Company

*Menus for the
Pittsburgh Botanic Gardens*

Fluted Mushroom

109 South 12 Street

Pittsburgh, PA 15203

412-381-1899

www.flutedmushroom.com

BUTLERED HORS D'OEUVRES

Priced per piece

(minimum order of 15 per item)

Custom pricing may apply based on selection

**all prices subject to change*

CHICKEN WRAPPED IN PROSCIUTTO & FRESH SAGE \$3.25

THAI CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE \$2.75

CHICKEN WALDORF SALAD ON ENDIVE SPEAR \$2.25

CURRIED CHICKEN TARTLET \$2.00

CHICKEN QUESADILLAS \$2.95

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ASPARAGUS & GRUYERE BEIGNETS \$2.00

ARTICHOKES ROMANO \$2.50

POTATO PANCAKES WITH SOUR CREAM & CHIVES \$2.50

POTATO PANCAKES SOUR CREAM & CHIVES

**ADD SALMON \$3.50*

SEASONAL CROSTINI \$2.25

FOCACCIA WITH OLIVE TAPENADE \$2.00

MINIATURE PIZZA WITH WILD MUSHROOM & FONTINA CHEESE \$2.00
(SEASONAL VARIETIES AVAILABLE)

TOMATO & BASIL BRIOCHE SQUARES \$2.25

PETITE QUICHE \$2.50

MINI PARMESAN BISCUITS WITH PARMA HAM, RED PEPPER & FRIED BASIL \$3.25

SAFFRON RICE RISOTTO BALLS WITH ROASTED TOMATO DIPPING SAUCE \$2.00

VEGETARIAN STUFFED GRAPE LEAVES \$2.75

SPANAKOPITA \$2.75

CHINESE SPRING ROLLS \$2.50

VIETNAMESE SUMMER ROLLS WRAPPED IN RICE PAPER
WITH ORANGE SOY DIPPING SAUCE \$2.50

SUN-DRIED TOMATO AND GOAT CHEESE BITES \$2.25

HEARTS OF PALM WRAPPED WITH SERRANO HAM WITH CRISPY SAGE,
ROASTED RED PEPPER & MANCHEGO CHEESE \$2.50

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MINIATURES CRAB CAKES WITH CHILI LIME AIOLI \$3.95

BACON WRAPPED SCALLOPS \$3.75

SHRIMP COCKTAIL \$4.50

CHIPOTLE PEPPER ENCRUSTED SHRIMP WITH A LIME DIPPING SAUCE \$4.75

PISTACHIO CRUSTED SHRIMP \$5.50

MINI TOAD IN A HOLE WITH PEEKYTOE CRAB \$3.50

SMOKED WHITE FISH SALAD PUFFS \$3.25

SMOKED WHITE FISH SALAD ON BELGIUM ENDIVE SPOON \$3.50

BLACK PEPPER BRIOCHE WITH FOIE GRAS & PEAR GINGER CHUTNEY \$4.25

QUAIL EGG WITH CAVIAR & CRÈME FRAICHE \$4.25

MUSSEL BISQUE IN DEMITASSE CUPS WITH A PERNOD FOAM \$4.00

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ASSORTED STUFFED MUSHROOMS \$2.50

SLICED FILET ON TOASTED CROSTINI WITH ARTICHOKE AIOLI
& CHIFFONADE OF ARUGULA \$3.25

FLANK STEAK ROULADE \$3.75

MINI CHEESEBURGER SLIDERS \$3.25

MINI REUBENS \$3.25

LOLLIPOP OF HERB ENCRUSTED LAMB CHOP \$6.50

BEEF, PORK OR CHICKEN & CORN EMPANADAS \$2.50

CRISPY DUCK WITH CURRY WALNUTS AND

CRANBERRY BLOOD ORANGE MARMALADE TART \$3.50

CRISPY PORK BELLY ON A SWEET CORN BLINI TOPPED WITH CRANBERRY BLOOD
ORANGE CHUTNEY \$2.50

STATIONARY HORS D'OEUVRES

DOMESTIC & IMPORTED CHEESE \$11.95 per person

A SELECTION OF DOMESTIC AND IMPORTED CHEESES, FRESH SLICED FRUIT, CRAB
ARTICHOKE & JALAPENO DIP, PESTO PARMESAN SOUFFLE WITH CRACKERS,
BREADSTICKS, BAGUETTE SLICES & MUSTARD DIP

MEDITERRANEAN TABLE \$11.95 per person

OUR HOUSEMADE CHICKPEA HUMMUS WITH GRAPE LEAVES, BUBBA GANOSH,
MARINATED ROASTED PEPPERS, FETA CHEESE, ARTICHOKE & KALAMATA OLIVES WITH
PITA AND FLAT BREADS

ANTIPASTA STATION \$10.95 per person

ITALIAN MEATS AND ITALIAN CHEESES – PROSCIUTTO, CAPICOLA, SOPRESSATA &
PROVOLONE, MARINATED VEGETABLES, MARINATED HOT PEPPERS, OLIVES,
BREADSTICKS & CROSTINI

SLICED FILET OF BEEF \$15.95 per person

THE FINEST CUT OF BEEF SLICED AND SERVED WITH MINATURE ROLLS
& HOUSEMADE HORSERADISH MOUSSE

SMOKED SALMON DISPLAY \$120.00

SERVES 25

PRESENTED WITH CAPERS, RED ONION, LEMON WEDGES, CHOPPED EGG,
PINK PEPPERCORN SAUCE & BLACK BREAD TRIANGLES

MINIATURE SANDWICHES \$7.95

2 PER PERSON

ROAST BEEF & PROVOLONE, TURKEY & HAVARTI, AND HAM & SWISS

GOURMET MINIATURE SANDWICHES \$12.95

2 PER PERSON

SLICED FILET OF BEEF WITH HORSERADISH MOUSSE,
SMOKED TURKEY WITH CRANBERRY MAYONNAISE
BRIE WITH SUN-DRIED TOMATOES & FRESH BASIL

~ Buffet Dinner Selections ~

Price includes four accompaniments, and rolls & butter

Category 1

\$32.50 per person

Choose two entrees

GRILLED BREAST OF CHICKEN MARINATED WITH LEMON AND ROSEMARY

OREGANO CHICKEN WITH ARTICHOKE HEARTS, GRILLED TOMATO & FRESH BASIL

CHICKEN ROULADE WITH SAVORY BREAD STUFFING AND VELOUTE SAUCE

PANKO CRUSTED BAKED TILAPIA WITH FRESH PINEAPPLE SALSA

HERB-CRUSTED PORK LOIN WITH ROASTED GARLIC JUS

SLICED TOP ROUND OF BEEF WITH MUSHROOM JUS

Category 2

\$37.75 per person

(Choose two entrees ~ may include selections from Category 1)

GRILLED SALMON WITH MAPLE-MUSTARD GLAZE

SHRIMP SCAMPI WITH ANGEL HAIR PASTA AND PARMESAN REGGIANO

MARINATED & ROASTED BEEF BRISKET WITH POMMERY MUSTARD-HORSERADISH SAUCE

CHICKEN ROULADE WITH WILD MUSHROOMS, SPINACH & FONTINA CHEESE
WITH PESTO CREAM SAUCE

MEDALLIONS OF PORK TENDERLOIN ROASTED WITH ORANGE MARMALADE GLAZE

BREADED BONELESS CHICKEN BREAST STUFFED WITH BOURSIN CHEESE

CHICKEN ROMANO IN A RICH EGG & ROMANO CHEESE BATTER

CHICKEN MARSALA SAUTÉED WITH MUSHROOMS IN A MARSALA WINE SAUCE

Category 3

\$47.95 per person

(Choose two entrees ~ may include selections from Categories 1 & 2)

SEARED TENDERLOIN WITH LEEKS AND BALSAMIC-THYME REDUCTION

MACADAMIA NUT-CRUSTED MAHI-MAHI WITH LEMON BEURRE BLANC

ROASTED SEMI-BONELESS BABY ROCK HEN WITH BLACKBERRY GLAZE

GRILLED Tournedos of Beef with Port Wine Reduction Sauce

MEDALLIONS OF PORK TENDERLOIN WITH GRANNY SMITH APPLES
& BRANDY-CALVADOS CREAM SAUCE

Buffet Accompaniments

Buffet Salads

(Choose one)

CAESAR SALAD WITH ROMAINE LETTUCE, PARMESAN CHEESE, HOUSE-MADE CROUTONS
CLASSIC CAESAR DRESSING

BABY SPINACH SALAD WITH MUSHROOMS, CHOPPED EGG & RED ONION
WITH POPPY SEED DRESSING

TOSSED GARDEN SALAD WITH TOMATOES, CUCUMBERS AND CARROTS

CHOICE OF HOUSEMADE DRESSING:

BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, CHAMPAGNE VINAIGRETTE,
FRENCH, RANCH, CREAMY BLUE CHEESE

Buffet Vegetables

(Choose one)

FRESH GREEN BEANS, YELLOW WAX BEANS & CARROTS IN COMPOUND HERB BUTTER

CORN PUDDING SOUFFLÉ

GRILLED MARINATED VEGETABLES (SERVED ROOM TEMPERATURE)

SAUTÉED SLICED CARROTS WITH FRESH DILL

FRESH VEGETABLES MEDLEY

FRESH HARICOT VERTE WITH GARLIC & BASIL

ZUCCHINI & YELLOW SQUASH PROVENCAL

BROCCOLI & CHEDDAR CHEESE SOUFFLÉ

SUMMER VEGETABLE GRATIN

Buffet Starches
(Choose two)

- *Rice* -

HERBED LONG GRAIN & WILD RICE

SAFFRON BASMATI RICE

- *Pasta* -

PENNE WITH SUN-DRIED TOMATO CREAM SAUCE

BOW TIE PASTA WITH TOMATO-BASIL PESTO SAUCE

TORTELLINI WITH MARINARA SAUCE

ORZO WITH WILD MUSHROOMS

- *Potatoes* -

RED SKIN POTATOES WITH FINE HERBS (STEAMED OR ROASTED)

SMASHED POTATOES WITH CHEDDAR CHEESE

CHIVE WHIPPED POTATOES

AU GRATIN POTATOES WITH AGED CHEDDAR CHEESE

BAKED YAMS WITH CINNAMON, NUTMEG AND BROWN SUGAR

RED BLISS POTATOES WITH GARLIC CREAM SAUCE

Chef's Carving Stations

To enhance your buffet selections

All stations require one Carving Attendant at \$125.00 each

~TOP ROUND OF BEEF~

MARINATED AND SLOW ROASTED,
WITH HORSERADISH MOUSSE AND NATURAL JUS

SERVES 25

\$275.00

~ROASTED LOIN OF PORK~

MARINATED CENTER-CUT PORK LOIN, RUBBED WITH DIJON MUSTARD,
WITH FRESH APPLE CHUTNEY

SERVES 25

\$275.00

~NEW YORK STRIP LOIN OF BEEF~

FRESH HERBS & PEPPERCORN CRUSTED,
WITH BÉARNAISE SAUCE AND HORSERADISH MOUSSE

SERVES 25

\$375.00

~LEG OF LAMB~

ROSEMARY & GARLIC LEG OF LAMB,
WITH MINT-SCENTED AU JUS

SERVES 25

\$325.00

~HERB ROASTED TURKEY~
SLOW ROASTED WITH HERBS DE PROVENCE,
SERVED WITH CRANBERRY MAYONNAISE AND DIJON MUSTARD

SERVES 25

\$250.00

~BEEF TENDERLOIN~
THE MOST TENDER CUT OF BEEF,
WITH BÉARNAISE SAUCE AND HORSERADISH MOUSSE

SERVES 25

\$400.00

~GLAZED HAM~
HONEY-GLAZED COUNTRY HAM,
WITH WHOLE GRAIN MUSTARD SAUCE

SERVES 40

\$210.00

~PRIME RIB OF BEEF~
WITH HORSERADISH MOUSSE AND NATURAL JUS

SERVES 25

\$350.00

~ Sit-Down Dinner Selections ~

Includes choice of salad, starch, vegetable, and rolls & butter

Tastings for Sit Down Dinners Only

Salads

(Choose one)

CAESAR SALAD WITH ROMAINE LETTUCE, PARMESAN CHEESE, HOUSE MADE
CROUTONS AND CLASSIC CAESAR DRESSING

BABY SPINACH SALAD WITH MUSHROOMS, CHOPPED HARD COOKED EGG AND
RED ONION, WITH POPPYSEED DRESSING

TOSSED GARDEN SALAD WITH TOMATOES, CUCUMBERS AND CARROTS
WITH CHOICE OF DRESSING

*SIGNATURE SALAD TO INCLUDE GREENS, SPICED PECANS, DRIED CRANBERRIES,
GORGONZOLA CHEESE AND CHAMPAGNE VINAIGRETTE

*TOMATO CAPRESI WITH FRESH BEEFSTEAK TOMATOES, BUFFALO MOZZARELLA AND
FRESH BASIL, WITH BALSAMIC VINAIGRETTE (*SEASONAL*)

MEDITERRANEAN SALAD WITH MIXED GREENS, KALAMATA OLIVES AND
CUCUMBERS, TOSSED WITH LEMON-OLIVE OIL VINAIGRETTE

**\$4.95 Surcharge*

Entrée Selections

~Chicken~

OREGANO CHICKEN WITH ARTICHOKE HEARTS, GRILLED TOMATO & FRESH BASIL

\$32.95

CHICKEN ROULADE WITH SAVORY BREAD STUFFING & VELOUTE SAUCE

\$32.95

CHICKEN ROULADE WITH WILD MUSHROOMS, SPINACH & FONTINA CHEESE,
WITH PESTO CREAM SAUCE

\$36.95

PANKO-CRUSTED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE

\$36.95

PIERRE CHICKEN BREAST WITH ROASTED RED PEPPER FARCE & BALSAMIC REDUCTION

\$35.95

CHICKEN ROMANO IN A RICH EGG & ROMANO CHEESE BATTER

\$32.95

CHICKEN MARSALA WITH MUSHROOMS IN A MARSALA WINE SAUCE

\$32.95

ROASTED SEMI-BONELESS BABY ROCK HEN, WITH BLACKBERRY GLAZE

\$40.95

~Pork~

STUFFED PORK LOIN WITH DRIED FRUIT AND BOURBON JUS

\$34.95

CRUSTED PORK LOIN OF MUSTARD ROSEMARY AND SAGE WITH ROASTED GARLIC JUS

\$34.95

STUFFED PORK LOIN WITH SPINACH, FETA & PINE NUTS, WITH NATURAL PORK JUS

\$35.95

MEDALLIONS OF PORK TENDERLOIN ENCRUSTED WITH MANGO CHUTNEY & ALMONDS
WITH APPLE BUTTER-CIDER PORK REDUCTION

\$35.95

~Beef~

FILET WITH LEEKS AND BALSAMIC-THYME REDUCTION

\$44.95

STUFFED FILET WITH ROASTED TOMATOES, FRESH BASIL & GORGONZOLA,
WITH RED WINE SAUCE

\$47.95

FILET WITH SAUTÉED WILD MUSHROOMS AND NATURAL JUS

\$44.95

~Seafood~

GRILLED SALMON WITH MAPLE-MUSTARD GLAZE

\$37.95

MACADAMIA NUT-CRUSTED MAHI MAHI WITH LEMON BEURRE BLANC

\$40.95

ROULADE OF SOLE STUFFED WITH SHRIMP & WATERCRESS MOUSSE WITH LEMON BEURRE BLANC

\$37.95

BLACK SESAME-CRUSTED SALMON WITH ORANGE-SOY BEURRE BLANC

\$37.95

MARYLAND STYLE CRAB CAKES TOPPED WITH ROASTED TOMATO REMOULADE

\$48.95

~Duet Selections~

JUMBO SHRIMP WITH
SAUTÉED PETTIE BREAST OF CHICKEN
SERVED WITH PROVENCAL SAUCE

\$42.95

SHRIMP SCAMPI WITH
CHICKEN ROMANO

\$42.95

PETT FILET OF BEEF TENDERLOIN
WITH CHICKEN ROMANO

\$43.95

PETIT FILET OF BEEF TENDERLOIN WITH
GRILLED FILET OF SALMON
SERVED WITH PINOT NOIR SAUCE

\$44.95

PORK TENDERLOIN MEDALLION WITH
PETITE BREAST OF CHICKEN
SERVED WITH CRANBERRY & MANDARIN ORANGE COMPOTE

\$39.95

PETIT FILET OF BEEF TENDERLOIN WITH
PANKO CRUSTED PETITE CHICKEN BREAST FILLED WITH BOURSIN CHEESE
SERVED WITH ROASTED SHALLOT SAUCE

\$43.95

SEARED SALMON WITH
PETITE CHICKEN BREAST FILLED WITH SPINACH, FONTINA & SUN DRIED TOMATOES
SERVED WITH TOMATO TARRAGON COULIS

\$41.95

PETIT FILET OF BEEF TENDERLOIN WITH
MARYLAND STYLE CRAB CAKE
SERVED WITH WILD MUSHROOM DEMI-GLACE & REMOULADE

\$59.95

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Petite Filet is 4 oz.

Center Cut 8 oz. Filet is an Additional \$7.00

All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.

Limited dietary substitutions must be made in advance.

There will be a \$4.95 surcharge per entrée for events with more than two entrée choices.

Sit Down Accompaniments

Plated Vegetables

(Choose one)

POACHED ASPARAGUS

SEASONAL BABY VEGETABLES

FRESH GREEN BEANS WITH GARLIC AND BASIL

ROASTED ROOT VEGETABLES

BROCCOLINI

SAUTÉED SUGAR SNAP PEAS WITH TOASTED SESAME SEEDS

SAUTÉED SUGAR SNAP PEAS WITH BABY CARROTS

**Other seasonal selections also available*

Plated Starches

(Choose one)

WILD MUSHROOM RISOTTO CAKE

HERBED LONG GRAIN & WILD RICE

SAFFRON BASMATI RICE

DUCHESS POTATOES (PIPED WHIPPED POTATOES)

DAUPHINOISE POTATO DIAMONDS

RED SKIN POTATOES WITH FINES HERBS ~ STEAMED OR ROASTED

YUKON GOLD WHIPPED POTATOES

~Enhancements~

SOUP COURSE

STARTING AT \$3.50 PER PERSON

PASTA COURSE

STARTING AT \$4.25 PER PERSON

DELUXE COFFEE STATION

STARTING AT \$6.75 PER PERSON

FRESH FRUIT DISPLAY WITH YOUR COOKIES

STARTING AT \$3.25 PER PERSON

FRESH BERRIES AND SAUCE SERVED WITH WEDDING CAKE

\$2.75 PER PERSON

PASTRY TRAY

ASSORTED MINIATURE FRENCH PASTRIES FOR EACH TABLE

STARTING AT \$5.95 PER PERSON

~Wedding Cakes~

YOU CAN PROVIDE YOUR OWN CAKE OR DESSERT FROM ANY BAKERY
RECOMMENDATIONS AVAILABLE UPON REQUEST

All Rentals by Ambassador Tent Rental
Please contact Mike Cogis directly to coordinate
(724) 643-6403



Our Professional Staff is ready to Serve you
Servers ~\$35/hour with a 4 hour minimum
Chefs ~ \$40/hour with a 4 hour minimum
Supervisor ~ \$40/hour with a 4 hour minimum

**Service begins at load-in at the Fluted Mushroom and ends at load-out at the Fluted Mushroom*

All Events are subject to a \$300 Equipment Fee
18% Service Charge will be added on all Food

Food Glossary

Basmati Rice [bahs-MAH-tee] -Long-grained rice with a perfumy, nutlike flavor & aroma.

Batonnet [ba-tawn-NAY] - Items cut into small, stick (baton) shapes.

Bearnaise [behr-NAYZ] -Classic French sauce made with a reduction of vinegar, wine, tarragon, shallots, egg yolks and butter.

Beurre Blanc [burr BLAHNK] -Sauce composed of wine and vinegar, with chunks of cold butter whisked in until thick and smooth.

Boursin [boor-SAHN] - Smooth, triple-cream cheese flavored with herbs, garlic and cracked black pepper.

Broccolini- Bright green vegetable with long, slender stalks. Flavor is sweet with a subtle, peppery edge.

Calvados [KAL-vah-dohs] - Considered the world's greatest dry apple brandy made in Calvados, in the Normandy region of northern France.

Chevre [SHEHV]-Pure white goat's-milk cheese with a delightfully tart flavor.

Chutney [CHUT-nee] -Spicy condiment containing fruit, vinegar, sugar and spices.

Compote [KAHM-poht] - Fresh or dried fruit that has been slowly cooked in a sugar syrup.

Compound Butter- Butter creamed with other ingredients such as herbs, garlic, wine, etc.

Coulis [koo-LEE] -A thick puree of vegetables.

Couscous [KOOS-koos] - Tiny pellets of coarsely milled wheat. Israeli type is a larger grain.

Dauphinoise potatoes [DAF-en-wausz] -Layered with milk, garlic, nutmeg and Gruyere cheese.

Demi-glace [DEHM-ee glahs] - A rich sauce, slowly cooked with beef stock and Madeira or Sherry until reduced by half.

Duchess potatoes [DUCH-his] - Cooked potatoes pureed with egg yolks and butter, then formed into small shapes and baked until golden brown.

Farce [FAHRS] - Ground meat and vegetables.

Fines Herbs [FEEN erbs] -Mixture of chopped chervil, chives, parsley and tarragon.

Herbes de Provence [EHRB duh proh-Vawns] - Dried mixture of basil, fennel, lavender, marjoram, sage, rosemary and thyme.

Jus [ZHOO] -French for juice, which refers to the natural juices exuded from meat.

Mahi Mahi [MAH-hee MAH-hee] -Firm-fleshed Pacific fish with a light, delicate flavor.

Orzo [OHR-zoh] -Tiny rice-shaped flat barley.

Panko [PAHN-koh] -Coarse, Japanese breadcrumbs. Creates a crunchier crust.

Pierre Chicken- Breast with wing bone attached.

Pinot Noir [PEE-noh NWAHR] - Red grape that produces elegant, soft and smooth flavors.

Piped- Put into a pastry bag then piped out with decorative swirls.

Provençal [proh-vahn-SAHL] - Refers to dishes prepared with garlic, tomatoes and olive oil.

Remoulade [ray-muh-LAHD] - Classic French sauce combining mayonnaise, mustard, capers and chopped gherkins.

Roulade [roo-LAHD] - Pounded out meat rolled around a filling. Browned before being baked or braised in wine or stock.

Shallots [SHAL-uht] -Member of the onion family with a milder flavor.

Tilapia [tuh-LAH-pee-uh] -Sweet, white fish, low in fat and fine-textured.

Top round of beef -Meat from the inside of the leg, the most tender of the four muscles in the round.

Tournedos [TOOR-nih-dohs] -Small, round, thick slices of beef cut from the tenderloin.

Veloute [veh-loo-TAY] -Chicken stock thickened with flour and butter

Hors d' Oeuvres Descriptions

<u>Flank Steak Roulades</u>	Strips of grilled Flank Steak brushed with Pesto and wrapped around Roasted Peppers.
<u>Asparagus & Gruyere Beignets</u>	Gruyere Cheese in a light Fritter Batter, fried until golden, Lightly salted and served warm.
<u>Thai Chicken Skewers</u>	Tender Strips of marinated Chicken Breast presented warm on skewers with Thai Peanut Dipping Sauce.
<u>Pomegranate-glazed Chicken</u>	Bite-size medallions of Chicken Breast brushed with A tart Pomegranate Glaze, skewered and grilled. Served with Walnut Pesto Sauce.
<u>Seasonal Crostini</u>	Toasted Baguette Slices with assorted toppings and flavors of the season.
<u>Salmon Mousse Rosettes</u>	Smoked Salmon Mousse piped on Cucumber Rounds.
<u>Chicken Waldorf Salad</u>	Poached Chicken Breast tossed with Celery, toasted Pecans and Sun-dried Black Currants, in a light Orange-Horseradish Cream. Served on Endive
<u>Stuffed Mushrooms</u>	Baked Mushroom Caps available with assorted fillings.
<u>Miniature Crab Cakes</u>	Maryland-style Crab Cakes with Lump Crabmeat and Crème Fraiche. Topped with Roasted Tomato Remoulade.
<u>Barbecued Duck Taquitos</u>	Boneless Duck Breast rubbed with piquant Barbecue Spices and grilled. Rolled in a flour Tortilla topped with Mango Relish. Served warm.
<u>Chicken & Corn Empanadas</u>	Spanish Pastry Crust filled with Chicken, Monterey Jack Cheese, Red & Green Peppers, Corn, Onion, Oregano, and Red Pepper Flakes (Served warm.)

Tomato &
Basil Brioche Squares

Bite-size Brioche Bread soaked with Fontina Custard, topped with Oven-dried Tomatoes & fresh Basil. Baked until golden and served warm.

Gorgonzola Gourgeres

Delicate Pastry Puffs filled with Gorgonzola Cheese and Walnuts.

Shiitake Mushroom
Chopsticks

Thin, crispy twists of Wonton Wrappers filled with Shiitake Mushrooms & Leeks.

Spanakopita

Flaky Phyllo Turnovers filled with Spinach and Feta Cheese.

Curried Chicken Tartlets

Mini Tartlet Shells filled with mild Curried Chicken, topped with chopped Peanuts and Coconut.

Shrimp Cocktail

Louisiana Gulf Shrimp served with classic Cocktail Sauce.

Sun-Dried Tomato
& Goat Cheese Bites

Goat Cheese and Cream Cheese mixture spread between Sun-Dried Tomatoes, rolled in chopped Parsley.

Chicken Quesadillas

Flour Tortillas filled with Monterey Jack Cheese, Chicken Breast and Jalapenos. Grilled and cut in wedges. Served with spicy Salsa.

Salmon & Sole Pinwheels

Pinwheels of Salmon stuffed with Sole and Shrimp Mousse. Steamed and served on toasted Brioche rounds with Dill-Horseradish Mouseline.

Petite Quiche

Bite-size Pastry Shells filled with a Savory Custard made of Eggs, Cream, Seasonings and various fillings.

Bacon- Wrapped Scallops

Skewered Sea Scallops rolled in Grainy Mustard and Applewood-Smoked Bacon. Oven-seared until golden brown. Served warm with Mustard Sauce for dipping.

Coconut Shrimp

Jumbo Shrimp dipped in light Tempura Batter & Toasted Coconut, fried until golden. Served warm with Sweet and Sour Dipping Sauce.

Chinese Spring Rolls

Fried paper-thin pastry wrappers stuffed with julienne of Vegetable Pork and Cellophane Noodles. Served warm with Sweet & Sour Sauce and Chinese Hot Mustard.

Steak Au Poivre

Peppercorn-crusting Tenderloin of Beef roasted medium rare. Presented On Toast Points with Green Peppercorn and Cognac Sauce.

Boursin Cherry Tomatoes

A Triple-Cream Cheese flavored with Herbs, Garlic and Cracked Pepper, piped into bite-sized Cherry Tomatoes.

Gourmet Pizza Squares

Topped with the Mild, Nutty flavors of Fontina Cheese, and the Rich, Earthy flavors of Wild Mushrooms.

Vietnamese Garden Rolls

Rice Paper Wrappers filled with julienne of Spring Vegetables & Poached Shrimp. Served cold with Orange Dipping Sauce.