



2009 NEW YEAR'S EVE HORS D'OEUVRE DELIVERY MENU

Beef

(Minimum order of 2 dozen per appetizer type)

Hot

Mini Spanish Meatballs in Saffron Sauce

\$1.85 each

Cuban Ropa Vieja in a Mango BBQ Sauce served with Boniato Cakes on the side

\$2.10 each

Room Temperature

Tamarind, Soy and Ginger Marinated Skirt Steak Skewers

\$2.10 each

Mini Beef Tenderloin Topped Crostinis with Artichoke Tapenade

\$2.10 each

Mini Beef Tenderloin and Caramelized Red Onion Pizzettes with Horseradish Cream

\$2.10 each

Mini Cuban Beef Picadillo Empanadas

\$2.10 each

Mini Skirt Steak Fajitas with a Green Chili Salsa

\$2.35 each

Pork

(Minimum order of 2 dozen per appetizer type)

Room Temperature

Ham and Swiss Mini Quiche

\$1.95 each

Mango BBQ Pork Skewers

\$1.95 each



Poultry

(Minimum order of 2 dozen per appetizer type)

Room Temperature

Chicken Brochettes Glazed with Spanish Romesco Sauce

\$1.95 each

Lime Chicken and Pepper Jack Cheese Quesadilla Triangles served with Avocado Cream

\$1.85 each

Chicken Satay Skewers with Peanut Sauce

\$2.10 each

Mini Chicken Empanadas with a Chipotle Crema

\$2.10 each

Papas Relleno/Stuffed Potato Balls with Chicken Picadillo

\$2.10 each

Mini Chicken Fajita Roll-Ups

\$2.35 each

Mini Port Wine Duck and Cabrales Cheese Empanadas

\$2.35 each

Cold

Southwestern Chicken Salad on Jicama Triangles

\$1.60 each

Cherry Tomatoes Stuffed with Chicken and Tarragon Salad

\$2.00 each



Seafood

(Minimum order of 2 dozen per appetizer type)

Cold

Smoked Salmon and Cream Cheese Pinwheels with Dill on Crostinis

\$2.05 each

Whipped Cream Cheese Atop English Cucumber Slices Garnished with Chives and a Slice of Smoked Salmon

\$2.10 each

Herbs de Provence Rock Shrimp Salad Served on Toasted Baguette Slices

\$2.10 each

Asian Glazed Shrimp and Peapod Skewers

\$2.10 each

Sesame Shrimp with Soy Ginger Glaze and Dusted with Sesame Seeds

\$2.10 each

Jumbo Cold Poached Shrimp with Snappy Cocktail Sauce

\$2.10 each

Tequila Lime Jumbo Shrimp

\$2.10 each

Salvadorian Shrimp Ceviche in a Tomato Cilantro Sauce in Corn Cup

\$2.50 each

California Rolls

with fresh cooked crab, avocado, and cucumber served with soy sauce, wasabi, and pickled ginger

8-piece roll ▫ 3-roll minimum ▫ \$0.85 per piece

Shrimp Tempura Maki

rolls with shrimp tempura, cucumber, and hoisin sauce served with soy sauce, wasabi, and pickled ginger

8-piece roll ▫ 3-roll minimum ▫ \$1.50 per piece

American Sturgeon Caviar Platter

Includes chopped red onion, chopped egg whites and egg yolks, English cucumber rounds, potato pancakes, and blinis

Platter with 1 ounce of Caviar @ \$75.00

Platter with 2 ounces of Caviar @ \$140.00

Platter with 3 ounces of Caviar @ \$210.00



Vegetarian

(Minimum order of 2 dozen per appetizer type)

Hot

Indian Potato and Onion Samosas with Mango Chutney

\$1.60 each

Room Temperature

Roasted Tomato Bruschetta topped with Shaved Grana Padano Cheese

\$1.30 each

Butternut Squash and Sweet Onion Quesadilla Triangles with Goat Cheese and a Tri-Pepper Salsa

\$1.60 each

Wisconsin Aged Cheddar Cheese and Vegetable Quesadilla Triangles

\$1.60 each

Goat Cheese Cake Crusted with Corn Meal on a Marinara-Spread Crostini with an Arugula Leaf Garnish

\$1.60 each

Apple and Caramelized Onion and Gorgonzola Pizzettes

\$1.60 each

Sundried Tomato and Goat Cheese Mini Quiche

\$1.95 each

Brie and Berry Puff Pastry Purses

\$1.95 each

Mixed Vegetable and Mozzarella Empanadas

\$2.10 each

Cold

Fig, Gorgonzola, and Walnut Bruschetta

\$1.60 each

Veggie Maki

rolls with spinach, carrots, and daikon radish
served with soy sauce, wasabi, and pickled ginger

8-piece roll ◻ 3-roll minimum ◻ \$0.85 per piece

Prices exclude sales tax and delivery charge.