



THE CATERING COMPANY

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## Hors D'oeuvre Buffets

### EXQUISITE CREATIONS

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#### BEEF SATAYS

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

#### PORK AND SHRIMP EGG ROLLS

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

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#### 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

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#### 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

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#### 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

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

**\$2.50**

### **PETITE CRAB CAKES**

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

### **SHRIMP COCKTAIL & REMOLADE SAUCE**

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

### **PORK & SHRIMP EGG ROLLS**

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

### **SCALLOP CHAMBORD**

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Marinated scallops are encrusted in bacon crumbs.  
**\$2.75**

### **PROSCUITTO & BOURSIN SHRIMP**

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Proscuitto ham & delicious Boursin wrapped shrimp.  
**\$2.95**

### **BEEF AND MEAT HORS D'OEUVRES**

### **SHREDDED BEEF EMPANADAS**

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Served hot with homemade Pico de Gallo.  
**\$2.25**

### **BEEF SATAYS**

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

### **ASSORTED PETITE FINGER SANDWICHES**

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

### **SWEDISH MEATBALLS**

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

### **ITALIAN ANTI-PASTO DISPLAY**

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

### **POULTRY HORS D'OEUVRES**

### **ROLLED CHICKEN QUESADILLAS**

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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**

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

### **SOUTHWESTERN CHICKEN SATAYS**

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

### **CHICKEN BREAST TENDERS**

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

### **VEGETARIAN HORS D'OEUVRES**

### **FRESH CRUDITE BASKET**

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

### **FRESH FRUIT DISPLAY**

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

### **CHILI RELLENOS**

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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**

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Tortellini marinated in fresh basil pesto with shredded Parmesan cheese.

**\$2.50**

### **VEGETABLE COBBLERS**

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

**\$2.50**

### **SPANIKOPITA**

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

**\$2.50**

### **DOMESTIC & IMPORTED CHEESE BOARD**

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

**\$3.50**

### **ARTICHOKE MISTO**

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

**\$2.25**