
COCKTAIL PARTY & APPETIZER MENU



CORPORATE EVENTS * WEDDINGS * SOCIAL * HOLIDAYS * NON-PROFIT

ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY

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Please ask our catering coordinators for custom menu ideas that would be ideal for your special event
Let us know how we can make your event that much more special!

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ORDERING INFORMATION

STANDARD DELIVERY:

Delivery is available seven days a week and is scheduled within a 30-minute delivery window of your choice.

All items are delivered in disposable containers and platters for convenient setup and easy cleanup.

Minimum Food Order:

- Monday–Thursday: \$250 or a 15-guest minimum, whichever is greater
- Friday–Sunday: \$350 or a 15-guest minimum, whichever is greater

Delivery Fees: Delivery fees are based on the delivery time and distance and will be applied separately.

VIP SETUP:

VIP SETUPS are an upgraded service option designed to provide a higher level of presentation and service than our Standard Delivery.

With a VIP SETUP, our trained delivery team will arrive at your location with display and food-service equipment as needed for your event. This service may include:

- Cloth table linens
- Risers
- Decorative props
- Display and food-service equipment as needed

VIP SETUP Fee: \$240.00

VIP SETUPS are scheduled within a **one-hour arrival window of your choice.**

Please note that **delivery and pickup fees are additional** and will be applied separately.

FULL-SERVICE EVENTS

Sit back, relax, and enjoy your event while **our experienced team handles the heavy lifting from start to finish.** We'll work closely with you to bring your vision to life and ensure every detail is thoughtfully executed for a seamless and memorable event.

Full-Service Events Include:

- Professional event staff to manage service and event details
- Assistance with setup, service, and cleanup
- Personalized execution based on your event needs and vision

Service Requirements:

- A 4-hour minimum of event service is required for all staffed events.
- Event staff hours are charged based on the specific details and requirements of your event.
- Most events require a minimum of 2 hours for setup and 1 hour for cleanup, in addition to service time.

Additional Fees: Delivery fees and service charges will apply.

PICKUP:

Cold and hot food pickups are available seven days a week and are scheduled within a 30-minute pickup window of your choice.



ORDERING INFORMATION

HOW TO ORDER:

Please place all orders **at least two days in advance**. While last-minute orders may be accepted, when possible, **menu items and availability are not guaranteed**.

Large orders and orders requiring staff personnel will require **additional advance notice**. Please be aware that popular dates may fill up quickly and may close for booking further in advance.

Tiscareno's Catering & Events will not process or confirm any order without **full payment in advance, a signed contract, and signed Terms & Conditions**.

Although Tiscareno's Catering & Events strives for **100% accuracy**, we reserve the right to correct any errors in pricing, descriptions, or other published information.

Prices are subject to change without notice due to changing market conditions. Changes in food supply chains may occasionally require **menu substitutions**, even after an order has been placed and paid in full. If a substitution is necessary, a member of the Tiscareno's Catering & Events team will notify you in advance whenever possible.

We look forward to working with you and helping make your event **memorable, seamless, and uniquely yours!**

-Tiscareno's Catering Team



“COCKTAIL PARTY PACKAGES”

1 HOUR COCKTAIL PARTY PACKAGE

Minimum 50 Guests per package

2 HOUR COCKTAIL PARTY PACKAGE

Minimum 50 Guests per package

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MENU INCLUDES:

Disposable plates, utensils & VIP Setup

\$30.00 per person

Local Artisan and Gourmet Cheese Display

Sharp Cheddar, Asiago, Caramelized Pesto Brie or
Triple Cream Brie, Gorgonzola
Served with Fresh Grapes, Candied Walnuts, Olives,
Jam & Assorted Artisan Crackers

Upgrade to Charcuterie Board = +\$7.00 pp

**FIVE Hors d'oeuvres
Pass and/or Displayed**

SELECT FROM HORS D'OEUVRES LIST
Additional Hors d'oeuvres Available in the
Appetizer Menu

Professional servers, bar staff, & culinary staff are available per hour

A 20% Production & Event Service Charge applies to all staffed full-service events. Gratuity is not included.

Applicable California sales tax will be added.

MENU INCLUDES:

Disposable plates, utensils & VIP Setup

\$37.00 per person

Local Artisan and Gourmet Cheese Display

Sharp Cheddar, Asiago, Caramelized Pesto Brie or
Triple Cream Brie, Gorgonzola
Served with Fresh Grapes, Candied Walnuts, Olives,
Jam & Assorted Artisan Crackers

Upgrade to Charcuterie Board = +\$7.00 pp

**SEVEN Hors d'oeuvres
Pass and/or Displayed**

SELECT FROM HORS D'OEUVRES LIST
Additional Hors d'oeuvres Available in the
Appetizer Menu



"COCKTAIL PARTY HORS D'OEUVRES LIST"

ROOM TEMP

SEAFOOD

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Crab Salad Stuffed Mushrooms

Roasted Mushroom Caps Filled with Crab Salad

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Ahi Tuna

Soy Marinated Raw Tuna served Over Crunchy Golden
Fried Wonton Wrapper

S

Shrimp Ceviche Shooter with Tortilla Chip

Choice of:
Traditional Ceviche
Mango Ceviche

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Cucumber Boat with Crab Salad (GF)

Cucumber Stuffed with Crab Salad & Garnished with
Cilantro Jalapeno Aioli

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Smoked Salmon Canapé

Crisp Crostini with Smoked Salmon Garnished with Dill
Cream Cheese Dollop

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Blini Pancakes with Caviar

Cold Blini topped with Dill Dollop and Caviar garnished with
Sprig of Fresh Dill

MEATS & POULTRY

Melon Prosciutto Basil Bites

Garnished with Balsamic Drizzle

Thai Peanut Chicken Skewer

Served with Peanut Sauce on Side

Chicken Salad Phyllo Shells

Phyllo Shells Stuffed with Cranberry Chicken Salad

Roasted Beef Roulade

Stuffed with Arugula, Feta, & Capers. Sliced into bite-size
Pinwheels

Balsamic Fig Tenderloin Crostini

Sliced Beef Tenderloin layered over Whipped Goat
Cheese on Toasted Baguette Dollop of Sweet Fig Jam &
Crispy Pancetta



"COCKTAIL PARTY HORS D'OEUVRES LIST"

ROOM TEMP

VEGETARIAN & CHEESES

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Caprese Skewer

Cherry Tomato, Fresh Mozzarella, Basil Leaf with Balsamic Drizzle

Creole Deviled Eggs

Egg Halves Stuffed with our Spicy Creole Filling topped with Fried Okra

Slivered Avocado Crostini

Toasted Crostini topped with Sliced Avocado over bed of Whipped Cream Cheese & topped with Basil Ribbons

Spaghetti Squash Fritters

Topped with Apricot Jam

Cucumber Hummus Canapé

Cucumber Crostini topped with Roasted Red Pepper Hummus, Cherry Tomato & Fresh Parsley

VEGETARIAN & CHEESES

Brie & Walnut Filo

Brie Cheese Stuffed with Candied Walnuts & Fig Jam

Tomato Mozzarella Puff

Puff Pastry Stuffed with Tomato, Mozzarella, Basil & Pesto Dollop

Glazed Pear & Goat Cheese Tartlet

Tarts filled with Glazed Pears & topped with Whipped Goat Cheese Drizzled with Honey

Beet & Cheese Endive Boats

Beet Salad with Fresh Dill with Whipped Cheese

Ricotta & Tomato Tartlet

Tartlet Filled with Whipped Ricotta & Fresh Tomatoes Garnished with Basil Ribbons



"COCKTAIL PARTY HORS D'OEUVRES LIST"

HOT

SEAFOOD

Mini Crab Cakes

With Sweet Chili Dip

Mini Salmon Cakes

with Sriracha Lemon Aioli

Coconut Shrimp

Served with Sweet Chili Dip or Cocktail Sauce

Crab Stuffed Mushroom

Button Mushroom Stuffed with Crab Meat

MEATS & POULTRY

Mini Shredded Beef Tostada

Mini Tostada topped with Shredded Beef, Lettuce & Cotija Cheese

Italian Meatball "Bowties"

Italian Meatballs with Marinara with Bowtie & Fresh Basil

Mini Beef Wellingtons

Tender Bite Sized Beef Cubes coated in Mushroom Duxelles, wrapped in Golden Buttery Flaky Puff Pastry

Lemon Rosemary Chicken Skewer

Grilled Chicken with Cherry Tomato

Chicken & Artichoke Tartlet

Flaky Tartlet Stuffed with Shredded Chicken & Artichokes

Italian Sausage Stuffed Mushroom Caps

Mushroom Cap Stuffed with Italian Sausage

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"COCKTAIL PARTY HORS D'OEUVRES LIST"

HOT

VEGETARIAN & CHEESES

ARTISAN FLATBREAD PIZZA | DISPLAY ONLY

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Vegetarian Potstickers

Stuffed with Vegetables & Served with Sweet Chili Dip

Twice Baked Potato

Bite Size Baby Potato Roasted, Hollowed & Stuffed with Whipped Mixture of Fluffy Potato & Cheese

Mac & Cheese Finger Sandwich

Served with a Tomato Soup Shooter

Cauliflower Fritters

Served with Red Roasted Hummus Dip

Spanakopita

Baby Spinach, Scallions, & Feta Cheese Wrapped in Golden Phyllo Pastry

Vegetarian

Artichoke Hearts, Mushrooms, Tomato, Olives with Marinara Sauce

Pepperoni Flatbread

Pepperoni, Mozzarella & Marinara Sauce

Margherita

Fresh Mozzarella, Sliced Tomatoes, Basil Ribbons with Light Marinara Sauce

Four-Cheese Truffle Flatbread

Mozzarella, Parmesan, Gouda, Blue Cheese topped with Arugula & Truffle Oil

Pesto & Sun-Dried Tomato

Pesto with Sun-Dried Tomatoes, Fresh Mozzarella

BBQ Chicken or Pulled Pork

Mozzarella Cheese, Sliced Red Onions, BBQ Chicken or BBQ Pulled Pork



"COCKTAIL PARTY"

EXTRAS

HOT CARVING STATION

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Sliced at Station with Freshly Baked Bread

Roasted Beef

Served with:

Au Jus

Creamy Horseradish

Serves 20 = 7 oz Cut \$225.00 EA

Prime Rib

Served with:

Au Jus

Creamy Horseradish

Serves 25 = 8 oz Cut \$395.00 EA

Roast Breast of Turkey

Served with:

Turkey Gravy

Citrus Orange Cranberry Relish

Serves 8 = 6 oz Cut \$120.00 EA

Add a Carver for +\$250.00
(Includes 2-hour buffet service)

SLIDER STATION

Includes Two Sliders Per Guest

Fried Chicken Sliders

Fried Chicken Breast with Lava Sauce & Pickles

BBQ Pork Slider

Pulled Pork Drizzled with Homemade BBQ Sauce & Pickles

Brisket Slider

Slow Cooked Brisket with Pickled Jalapenos, Cheddar Cheese & Sriracha Aioli

BBQ Chicken Slider

Pulled Chicken topped with Homemade BBQ Sauce & Pickles

*\$12..00 per person – Choice of Two Varieties
Additional Slider \$6.00 Each*



SMALL BITES & PRESENTATIONS APPETIZER MENU

Thoughtfully crafted to bring people together, our appetizer and passed hors d'oeuvre offerings are designed to complement every occasion—from weddings and cocktail receptions to corporate events, private dinners, and special celebrations.

Each selection combines fresh, seasonal ingredients with thoughtful presentation and approachable elegance. From refined small bites to beautifully styled offerings, our menus are created to make entertaining feel effortless while giving your guests something memorable to enjoy and share.





"SMALL BITES & PRESENTATIONS"

SIGNATURE GRAZING TABLE – Includes All Selections Listed Below

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Charcuterie Platter

Variety of 3 Meats, Pickled Accompaniments, Dried Fruits,
Fresh Fruits, Nuts, Jam, Olives, Variety of 3 Cheeses, Artisan
Crackers, Crostinis

Build Your Own Bruschetta Bar

Crackers, Sliced Baguettes & Crostinis
Tomato Basil | Eggplant Mint | Olive Tapenade | Zucchini

Hummus Dip | Roasted Poblano or Traditional

Includes Pita Chips & Sliced Baguettes
Sub or Add Veggies | Cucumber Rings, Carrot Sticks,
Peppers, Cherry Tomato

Creole Deviled Eggs

Egg Halves Stuffed with Spicy Creole topped with Fried
Okra

Medi Herb-Roasted Veggie Platter

Peppers, Zucchini, Yellow Squash, Carrots, Eggplant, Red
Onions, Marinated Artichoke Hearts, Kalamata Olives with
Traditional Hummus Dip
\$8.00 per person (increments of 10 ppl)

Market Crudit  Platter

Assorted Fresh Cut Vegetables Served with
Buttermilk Ranch

Artichoke Dip – Hot/Cold

Crackers, Sliced Baguettes & Crostinis

Caprese Skewer

Cherry Tomato, Fresh Mozzarella, Basil Leaf with Balsamic
Drizzle

Prosciutto Figs with Honey Drizzle

Sun Dried Fig Stuffed with Gorgonzola Wrapped in
Prosciutto

Beet & Cheese Endive Boats

Beet Salad with Fresh Dill with Whipped Cheese

Ricotta & Tomato Tartlet

Tartlet Filled with Whipped Ricotta & Fresh Tomatoes
Garnished with Basil Ribbons

\$25.00 per person

50 guest minimum
(increments of 10 ppl)



"SMALL BITES & PRESENTATIONS"

PLATTERS & DIPS

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Atlantic Smoked Salmon

(Whole Salmon)

Garnished with Cucumbers & Shrimp. Served with Cream Cheese, Lemons, Capers, Red Onions, Mini Bagels

Serves 55-60

\$375.00 EA

Smoked Salmon Lox Platter

Smoked Salmon served with Whipped Cream Cheese, Lemons, Capers, Dill, Sliced Red Onions & Tomato

Serves 12-15

\$105.00 EA

Rainbow Roll Sushi Platter

Served with Wasabi, Pickled Ginger & Soy Sauce

Serves 32 pcs

\$95

Chilled Shrimp Cocktail Display

House Prepared Cooked Shrimp, Cocktail Sauce & Lemon

Tray of 50 pcs

\$150.00

Tray of 100 pcs

\$285.00

Hummus Dip | Roasted Poblano or Traditional

Includes Pita Chips & Sliced Baguettes

Sub or Add Veggies | Cucumber Rings, Carrot Sticks, Peppers, Cherry Tomatoes

\$4.00 per person

(increments of 10 ppl)

Sub for Fresh Veggies

\$2.00 pp

Add Fresh Veggies

\$1.50 pp

Charcuterie Platter

Variety of 3 Meats, Pickled Accompaniments, Dried Fruits, Fresh Fruits, Nuts, Jam, Olives, Variety of 3 Cheeses, Artisan Crackers, Crostinis

\$18.00 per person

(increments of 10 ppl)

Deluxe Cheese Platter

Variety of Cheeses Served with Fruit, Nuts, Preserves & Crackers

3 Cheeses \$9.00 per person

(increments of 10 ppl)

4 Cheeses \$10.00 per person

(increments of 10 ppl)

5 Cheeses \$12.00 per person

(increments of 10 ppl)

Market Crudit  Platter

Assorted Fresh Cut Vegetables Served with Buttermilk Ranch

\$6.00 per person

(increments of 10 ppl)

Sub Hummus

\$2.00 pp

Add Hummus

\$1.00 pp

Seasonal Orchard Selection

Seasonal Fresh Fruit

\$7.00 per person

(increments of 10 ppl)

Medi Herb-Roasted Veggie Platter

Peppers, Zucchini, Yellow Squash, Carrots, Eggplant, Red Onions, Marinated Artichoke Hearts, Kalamata Olives with Traditional Hummus Dip

\$8.00 per person

(increments of 10 ppl)



"SMALL BITES & PRESENTATIONS"

PLATTERS & DIPS

Golden Baked Brie

Choice of One:

Fig & Thyme

Cranberry & Pecan

Sun Dried Tomato & Pesto

\$24.00 ea

1/4 Wedge (Serves 6-7)

Queso Fundido

Creamy Jack Cheese with Chorizo. Served with Crisp

Seasoned Tortilla Chips

\$4.50 per person

(increments of 10 ppl)

Artichoke Dip – Hot/Cold

Crackers, Sliced Baguettes & Crostinis

\$4.50 per person

(increments of 10 ppl)

Build Your Own Bruschetta Bar

Crackers, Sliced Baguettes & Crostinis

Tomato Basil | Eggplant Mint | Olive Tapenade | Zucchini

2 Choice \$7.00 per person

(increments of 10 ppl)

3 Choice \$9.00 per person

(increments of 10 ppl)

4 Choice \$10.00 per person

(increments of 10 ppl)

Curated Dip Selection

Guacamole with Tortilla Chips

\$5.00 per person

(increments of 10 ppl)

Esquite Corn Dip with Tortilla Chips

\$5.50 per person

(increments of 10 ppl)

Truffled White Bean Dip with Pita Chips

\$5.50 per person

(increments of 10 ppl)

Green Olive & Artichoke Tapenade with Pita Chips

\$5.50 per person

(increments of 10 ppl)

Crab Dip with Veggie Sticks

\$7.50 per person

(increments of 10 ppl)

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"SMALL BITES BY THE PLATTER"

ROOM TEMP

SEAFOOD

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Crab Salad Stuffed Mushrooms

Roasted Mushroom Caps Filled with Crab Salad
TRAY OF 25 PCS \$110.00

Ahi Tuna

Soy Marinated Raw Tuna served Over Crunchy Golden
Fried Wonton Wrapper on Spoon
TRAY OF 25 PCS \$125.00

Shrimp Ceviche Shooter with Tortilla Chip

Choice of:
Traditional Ceviche
Mango Ceviche
TRAY OF 25 PCS \$125.00

Cucumber Boat with Crab Salad (GF)

Cucumber Stuffed with Crab Salad & Garnished with
Cilantro Jalapeno Aioli
TRAY OF 25 PCS \$110.00

Shrimp Spring Roll

Rice Noodles, Carrots, Shrimp & Cilantro Spring with Peanut
Sauce on Side
TRAY OF 25 PCS \$110.00

Blini Pancakes with Caviar

Cold Blini topped with Dill Dollop and Caviar garnished
with Sprig of Fresh Dill
TRAY OF 25 PCS \$135.00

Garlic Roasted Cocktail Shrimp

Spicy Horseradish Cocktail Sauce
TRAY OF 25 PCS \$120.00

Pesto Tortellini & Shrimp Skewer

Garnished with Cherry Tomato
TRAY OF 25 PCS \$105.00

Smoked Salmon Canapé

Crisp Crostini with Smoked Salmon Garnished with Dill
Cream Cheese Dollop
TRAY OF 25 PCS \$125.00

Phyllo Cup with Crab Salad

Crusty Phyllo Cup Stuffed with Crab Salad
TRAY OF 25 PCS \$110.00



"SMALL BITES BY THE PLATTER"

ROOM TEMP

MEATS & POULTRY

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Melon Prosciutto Basil Bites

Garnished with Balsamic Drizzle
TRAY OF 25 PCS \$85.00

Thai Peanut Chicken Skewer

Served with Peanut Sauce on Side
TRAY OF 25 PCS \$95.00

Chicken Salad Phyllo Shells

Phyllo Shells Stuffed with Cranberry Chicken Salad
TRAY OF 25 PCS \$85.00

Roasted Beef Roulade

Stuffed with Arugula, Feta, & Capers. Sliced into bite-size
Pinwheels
TRAY OF 25 PCS \$110.00

Balsamic Fig Tenderloin Crostini

Sliced Beef Tenderloin layered over Whipped Goat Cheese
on Toasted Baguette Dollop of Sweet Fig Jam & Crispy
Pancetta
TRAY OF 25 PCS \$120.00

Antipasto Skewer

Salami, Cherry Tomato, Artichoke Heart, Pepperoncini Fresh
Mozzarella
TRAY OF 25 PCS \$100.00

MEATS & POULTRY

Prosciutto Figs with Honey Drizzle

Sun Dried Fig Stuffed with Gorgonzola Wrapped in
Prosciutto
TRAY OF 25 PCS \$95.00

Asparagus Wrapped Prosciutto

Drizzled with Balsamic Reduction
TRAY OF 25 PCS \$95.00

Beef Tenderloin Crostini

Goat Cheese & Pesto Dollop
TRAY OF 25 PCS \$115.00

Cucumber Boat Stuffed with Chicken Salad

Garnished with Grape or Mandarin
TRAY OF 25 PCS \$85.00

Pork Spring Roll

Rice Noodles, Carrots, BBQ Pork & Cilantro Spring with
Peanut Sauce on Side
TRAY OF 25 PCS \$90.00

Chicken Roulade

Baked Chicken Salad Rolled in Flavored Tortilla
TRAY OF 25 PCS \$85.00



"SMALL BITES BY THE PLATTER"

ROOM TEMP

VEGETARIAN & CHEESES

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Caprese Skewer

Cherry Tomato, Fresh Mozzarella, Basil Leaf with Balsamic
Drizzle
TRAY OF 25 PCS \$85.00

Creole Deviled Eggs

Egg Halves Stuffed with Spicy Creole topped with Fried
Okra
TRAY OF 25 PCS \$85.00

Slivered Avocado Crostini

Toasted Crostini topped with Sliced Avocado over bed of
Whipped Cream Cheese & topped with Basil Ribbons
TRAY OF 25 PCS \$85.00

Spaghetti Squash Fritters

Topped with Apricot Jam
TRAY OF 25 PCS \$85.00

Cucumber Hummus Canapé

Cucumber Crostini topped with Roasted Red Pepper
Hummus, Cherry Tomato & Fresh Parsley
TRAY OF 25 PCS \$85.00

VEGETARIAN & CHEESES

Brie & Walnut Filo

Brie Cheese Stuffed with Candied Walnuts & Fig Jam
TRAY OF 25 PCS \$85.00

Tomato Mozzarella Puff

Puff Pastry Stuffed with Tomato, Mozzarella, Basil & Pesto
Dollop
TRAY OF 25 PCS \$85.00

Glazed Pear & Goat Cheese Tartlet

Tarts filled with Glazed Pears & topped with Whipped
Goat Cheese Drizzled with Honey
TRAY OF 25 PCS \$95.00

Beet & Cheese Endive Boats

Beet Salad with Fresh Dill with Whipped Cheese
TRAY OF 25 PCS \$85.00

Ricotta & Tomato Tartlet

Tartlet Filled with Whipped Ricotta & Fresh Tomatoes
Garnished with Basil Ribbons
TRAY OF 25 PCS \$95.00



"SMALL BITES BY THE PLATTER"

ROOM TEMP

VEGETARIAN & CHEESES

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Cucumber Roll

Stuffed Cucumber with Dill & Chive Cream Cheese
TRAY OF 25 PCS \$85.00

Fruit & Cheese Bites

Diced Cheese, Fresh Fruit, Dried Fruit
TRAY OF 25 PCS \$85.00

Couscous Cocktail Shooter

Honey Fruited Couscous with Slivered Crostini
TRAY OF 25 PCS \$85.00

Bruschetta Crostini

Tomato Basil Bruschetta over a Cheese Herb Crostini
TRAY OF 25 PCS \$85.00

VEGETARIAN & CHEESES

Gorgonzola Stuffed Endive

Endive Leaves, Whipped Gorgonzola & Candied Walnuts
TRAY OF 25 PCS \$85.00

French Onion Apple Tart

Sweet Onions & Apples Stuffed in Savory Tart
TRAY OF 25 PCS \$95.00

Glazed Pear & Goat Cheese Tartlet

Tarts filled with Glazed Pears & topped with Whipped
Goat Cheese Drizzled with Honey
TRAY OF 25 PCS \$95.00



"SMALL BITES BY THE PLATTER"

HOT

SEAFOOD

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Mini Crab Cakes

With Sweet Chili Dip

TRAY OF 25 PCS \$115.00

Mini Salmon Cakes

with Sriracha Lemon Aioli

TRAY OF 25 PCS \$110.00

Coconut Shrimp

Served with Sweet Chili Dip or Cocktail Sauce

TRAY OF 25 PCS \$110.00

Crab Stuffed Mushroom

Button Mushroom Stuffed with Crab Meat

TRAY OF 25 PCS \$105.00

Garlic Roasted Shrimp Scampi Bite

Garlic Butter, Butterfly Shrimp

TRAY OF 25 PCS \$120.00

SEAFOOD

Bacon Wrapped Scallops

Bacon & Fresh Scallops

TRAY OF 25 PCS \$125.00

Shrimp Wrapped Prosciutto

Rosemary Stem with Grilled Shrimp & Prosciutto

TRAY OF 25 PCS \$120.00

Shrimp Empanadas

Served with Cilantro Lime Dip

TRAY OF 25 PCS \$100.00

Lobster Cakes

Béarnaise Dip

TRAY OF 25 PCS \$145.00



"SMALL BITES BY THE PLATTER"

HOT

MEATS & POULTRY

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Mini Shredded Beef Tostada

Mini Tostada topped with Shredded Beef, Lettuce & Cotija Cheese

TRAY OF 25 PCS \$95.00

Italian Meatball "Bowties"

Italian Meatballs with Marinara with Bowtie & Fresh Basil

TRAY OF 25 PCS \$95.00

Mini Beef Wellingtons

Tender Bite-Sized Beef Cubes coated in Mushroom Duxelles, wrapped in Golden Buttery Flaky Puff Pastry

TRAY OF 25 PCS \$110.00

Lemon Rosemary Chicken Skewer

Grilled Chicken with Cherry Tomato

TRAY OF 25 PCS \$85.00

Chicken & Artichoke Tartlet

Flaky Tartlet Stuffed with Shredded Chicken & Artichokes

TRAY OF 25 PCS \$95.00

MEATS & POULTRY

Italian Sausage Stuffed Mushroom Caps

Mushroom Cap Stuffed with Italian Sausage

TRAY OF 25 PCS \$85.00

Mini Chicken Empanada

Pulled Chicken with Cheese. Chipotle Cream Dip

TRAY OF 25 PCS \$95.00

Spicy Chipotle Chicken Skewer

Grilled Chicken, Chipotle & Mango Chutney Sauce

TRAY OF 25 PCS \$85.00

Teriyaki Beef Skewer

Grilled Beef Glazed with Teriyaki Sauce

TRAY OF 25 PCS \$95.00

BBQ Chicken Wrapped Skewer

Grilled Chicken, Bacon, Glazed with BBQ Sauce

TRAY OF 25 PCS \$95.00

Mini Beef Empanadas

Shredded Beef with Cheese. Cilantro Dip

TRAY OF 25 PCS \$95.00



"SMALL BITES BY THE PLATTER"

HOT

MEATS & POULTRY

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Chicken & Artichoke Stuffed Mushroom Cap

Mushroom Cap Stuffed with Chicken & Artichoke Hearts
TRAY OF 25 PCS \$85.00

Grilled Baby Lamb Chops

Marinated Rosemary Lamb Chops
TRAY OF 25 PCS \$165.00

Beef Slider

CHOICE OF:

Cheddar Cheese, Tomato & Pickle
Cheddar Cheese, Bacon, Horseradish,
TRAY OF 25 PCS \$110.00

Chicken Taquito

Chicken with Cheese and Avocado Salsa
TRAY OF 25 PCS \$85.00

Buffalo Chicken Phyllo Cups

Shredded Chicken with Buffalo Sauce Stuffed in Crisp Phyllo
Cup
TRAY OF 25 PCS \$85.00

MEATS & POULTRY

Spicy Beef Satay

Tender Marinated Strips Served with Spicy Peanut Sauce
TRAY OF 25 PCS \$95.00

Mini Quiche Bites

Flaky Tart Stuffed with Choice of:
Bacon & Swiss
Ham & Provolone
TRAY OF 25 PCS \$95.00

Hawaiian Bites

Bacon Wrapped Pineapple Bites
TRAY OF 25 PCS \$85.00

Onion Bacon Tartlet

Flaky Tart Stuffed with Caramelized Onion & Bacon
TRAY OF 25 PCS \$95.00

Mini Filet Kabob

Filet, Sweet Onion, Roasted Pepper
TRAY OF 25 PCS \$135.00



"SMALL BITES BY THE PLATTER"

HOT

VEGETARIAN & CHEESES

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Vegetarian Potstickers

Stuffed with Vegetables & Served with Sweet Chili Dip
TRAY OF 25 PCS \$85.00

Twice Baked Potato

Bite Size Baby Potato Roasted, Hollowed & Stuffed with
Whipped Mixture of Fluffy Potato & Cheese
TRAY OF 25 PCS \$85.00

Mac & Cheese Finger Sandwich

Served with a Tomato Soup Shooter
TRAY OF 25 PCS \$95.00

Cauliflower Fritters

Served with Red Roasted Hummus Dip
TRAY OF 25 PCS \$85.00

Spanakopita

Baby Spinach, Scallions, & Feta Cheese Wrapped in
Golden Phyllo Pastry
TRAY OF 25 PCS \$85.00

VEGETARIAN & CHEESES

Garlic & Cheese Stuffed Mushroom Cap

Fresh Garlic, Flaky Crumbs & Cheeses
TRAY OF 25 PCS \$95.00

Mini Quiche Bites

Flaky Tart Stuffed with Choice of:
Spinach & Sun Dried Tomato
Mushroom & Spinach
TRAY OF 25 PCS \$85.00

Potato Fritters

Topped with Choice of:
Crème Fraiche
Spicy Aioli
TRAY OF 25 PCS \$95.00

Black Bean & Potato Empanadas

Black Beans & Potato with Roasted Pepper Hummus Dip
TRAY OF 25 PCS \$85.00



“DESSERTS”

ASSORTED MINI DESSERT STATION

(Based on 2 pcs per person | increments of 10 ppl)

T

Variety of 3 | Min 15 ppl \$8.00 per person
Variety of 5 | Min 30 ppl \$12.00 per person

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Mini Crème Brûlée

Tiramisu Cups

Chocolate Covered Pretzels

Chocolate Dipped Strawberries

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Mini Trifle Strawberry Cups

Oreo Mousse Cups

C

Cheesecake Bites

Lemon Bars

A

Apple Tart

Fruit Tart

R

Chocolate Tart

Chocolate Dipped Cream Puff

Eclairs

E

Vanilla European Macaron

Chocolate European Macaron

Raspberry European Macaron

N

Chocolate Brownie

Chocolate Chip Cookies

O

Sugar Cookies

Oatmeal Cookies

S

MINI DESSERTS BY THE PLATTER

Mini Crème Brûlée

TRAY OF 24 PCS \$75.00

Tiramisu Cups

TRAY OF 24 PCS \$90.00

Mini Trifle Strawberry Cups

TRAY OF 24 PCS \$90.00

Oreo Mousse Cups

TRAY OF 24 PCS \$90.00

Chocolate Covered Pretzels

TRAY OF 35 PCS \$65.00

Chocolate Dipped Strawberries

TRAY OF 24 PCS \$74.00

Cheesecake Bites

TRAY OF 30 PCS \$78.00

Apple Tart

TRAY OF 35 PCS \$120.00

Fruit Tart

TRAY OF 35 PCS \$110.00

Chocolate Tart

TRAY OF 35 PCS \$120.00



“DESSERTS”

MINI DESSERTS BY THE PLATTER

Chocolate Brownie
TRAY OF 25 PCS \$50.00

Chocolate Ganache Cup
TRAY OF 40 PCS \$120.00

Raspberry Streusel Bar
TRAY OF 49 PCS \$55.00

S'mores Bar
TRAY OF 49 PCS \$55.00

Pistachio Blondie Bar
TRAY OF 49 PCS \$55.00

Mini Tiramisu
TRAY OF 40 PCS \$115.00

Lemon Bars
TRAY OF 49 PCS \$50.00

MINI DESSERTS BY THE PLATTER

Key Lime Tart
TRAY OF 35 PCS \$110.00

Lemon Tart
TRAY OF 35 PCS \$105.00

Double Decker Chocolate Dipped Cream Puff
TRAY OF 35 PCS \$80.00

Eclairs
TRAY OF 24 PCS \$80.00

Vanilla European Macaron
TRAY OF 32 PCS \$45.00

Chocolate European Macaron
TRAY OF 32 PCS \$45.00

Raspberry European Macaron
TRAY OF 32 PCS \$45.00

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"BEVERAGES"

Assorted Soft Drinks (Canned)

EA \$2.00

Bottled Waters (16oz)

EA \$2.00

PERRIER

EA \$4.50

Orange Juice

(Includes Cups)

Individual Orange Juice \$3.00 ea

Disposable Air Pot 12-14 Cups \$28.00 ea

STATION PRICING

25-49 \$2.50 pp

50+ \$2.25 pp

Hot Chocolate

(Includes Cups)

Disposable Air Pot 10 Cups \$34.00 ea

Thermal Air Pot 12 Cups \$40.00 ea

STATION PRICING

25-49 \$3.50 pp

50+ \$3.00 pp

Lemonade OR Brewed Iced Tea

(Includes Cups)

STATION PRICING

25-49 \$2.00 pp

50+ \$1.50 pp

Coffee Station

Regular &/or Decaf Coffee

Sugar, Sweeteners, Wooden Stirrs

Creamers

White Disposable Coffee Cups with Lids

\$4.00 per person

Gourmet Coffee Station

Regular &/or Decaf Coffee

Sugar, Sweeteners, Wooden Stirrs

Creamers, 2 Flavored Syrups

Whipped Cream, Chocolate & Caramel Syrup

White Disposable Coffee Cups with Lids

\$6.00 per person

Cold Brew Coffee Station

Regular Coffee

Sugar, Sweeteners, Wooden Stirrs

Creamers, 2 Flavored Syrups

Whipped Cream, Chocolate & Caramel Syrup

Ice, Cups with Lids & Straws

\$8.00 per person