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## **MEDITERRANEAN CONCEPTS**

### **MEDITERRANEAN CHEESE TORTA**

Layers of Mediterranean cheeses with pesto, olives and sun dried tomatoes. Garnished with roasted items and served with crackers and pita chips.

### **ROSEMARY PETIT LAMB CHOPS**

Marinated and grilled served with a rosemary garlic sauce.

### **CHICKEN SLOVAKI STICKS**

Marinated and skewered and served with our own tadjiki sauce

### **HOMMUS**

A blend of ground chickpeas, olive oil and tahini

### **TABBOULEH**

A Mediterranean salad of fresh parsley and tomatoes combined with bulgher wheat and garlic in a minted vinaigrette.

### **BABA GHANOUJ**

Roasted eggplant and garlic blended with olive oil.

### **GRAPE LEAVES**

Lamb or Vegetarian

### **SPINACH PIE**

Flavored with a hint of roasted tomatoes and fresh herbs

### **TWO UNIQUE GREEK SALAD**

Chopped iceberg lettuce, feta cheese, olives, red onion and beets served in a Mediterranean dressing.

### **AMAZING ACCOUTREMENTS**

- Virgin oil kissed heirloom Tomatoes
  - Marinated Artichokes
  - Oodles of Olives
    - Peppers
- Roasted Golden & red beets
  - Flat breads
  - Crackers
  - Focaccia Toasts



## **SOUTHWEST**

### **TEX~MEX BEAN DIP**

Familiar layered dip; black bean spread, cilantro sour cream, guacamole, cheddar and tomato salsa with house fried corn chips

### **SALSA SALSA SALSA**

- Roasted tomato, Black bean and Guacamole

### **BEEF ENCHILADAS**

Soft Corn Tortillas filled with Beef and Cheese  
Topped with a Enchilada Sauce and Baked

### **QUESADILLAS**

Flour tortillas filled with a variety of fillings

- Pulled pork
- \*Roasted vegetable
- Caramelized onion & chicken

Served with salsa & sour cream

### **BAJA BITES**

Smoked chicken, Mexican cheeses, herbs, spices and vegetables rolled in fresh tortillas, fried and served with Tomato Salsa

### **FAJITA BAR**

Shaved beef and/or julienne chicken, sautéed onions and roasted, julienne peppers. Served with shredded cheese, salsa, sour cream, and warm flour tortillas

### **TEX MEX CHICKEN**

Cilantro scented Chicken Breasts grilled to perfection. Topped with Roasted Tomato and Corn Salsa

### **SOUTHWEST RICE**

Spanish rice mixed with diced bell peppers, tomatoes, southwestern herbs and spices.

### **PETIT BLACK BEAN CAKES**

With cilantro and sour cream

### **FIRE ROASTED CORN CAKES**

With fresh Cilantro Salsa

### **EMPANADAS**

- Southwest Chicken
- Barbeque Pork
- Forest Mushroom
- Chipotle Beef
- \*\*Empanadas served with salsa verde and chipotle cream



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## **ASIAN FUSION**

### **SUSHI**

California roll, spicy tuna roll, nigri sushi, smoked eel, vegetable rolls  
pickled ginger, wasabi, soy sauce, chop sticks

### **VEGGIE SPRING ROLLS**

Served with a plum dipping sauce

### **5 SPICE THAI FRIED RICE**

Crispy Asian stir-fried vegetables with jasmine rice

### **SOBA NOODLES**

Flat rice noodles with bean sprouts, crispy veggies, tomatoes and mangos tossed in a warm sesame dressing.

### **CHICKEN SATAY**

Served with a peanut sauce and grilled to perfection

### **BEEF SATAY**

Marinated in our hoisin barbecue sauce and grilled to perfection

### **DUCK or SHRIMP CIGARS**

With Asian vegetables rolled in wonton paper served with a Pacific Rim dipping sauce

### **SPINACH SALAD**

With Shitake Mushrooms in a Bacon Vinaigrette

### **WONTON CHIPS**

Lightly fried and served with a spicy plum mustard

### **TERIYAKI BEEF**

Served on snap pea & broccoli peanut salad

### **SESAME CHICKEN**

Asian Vegetables tossed in our house teriyaki ginger sauce, served with white rice

### **HONG KONG STYLE BBQ PORK**

With glass noodle salad

### **SOBA NOODLES**

Flat rice noodles with bean sprouts, crispy veggies, tomatoes and mangos tossed in a warm sesame dressing.

### **SESAME CHARRED TUNA LOIN**

Served with cucumber and rice wine salad

### **ASIAN CASHEW CHICKEN**

Spicy julienne chicken breast, Asian vegetables and toasted cashews served atop a bed of cut iceberg lettuce

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## **Two Unique Caterers & Event Planners**

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### **LETTUCE WRAPS**

- Sesame Beef with hoisin and cashews
  - Peanut Chicken
- Asian Slaw with bean sprouts and edamame
  - Teriyaki Salmon

\*Lettuce wraps served with udon noodles, Asian slaw and sauces

### **CHILLY DRAGON NOODLE BAR**

A wonderful way to please a houseful of different palates by mixing and matching thus creating your own exotic dish!

An authentic noodle bar presented with:

Udon Noodles  
Pad Thai Noodles  
Marinated Flank Steak  
Peanut Chicken  
Napa Cabbage Slaw  
Crushed Peanuts  
Chili Garlic Sauce  
Enchanted Oil  
Apricot Sauce  
Exotic Mushroom Blend  
Fresh Bean Sprouts  
Sriracha Sauce  
Ponzu Sauce  
Chopstix

### **TOP OF THE TABLE IN GERMANY**

#### **GERMAN SAUSAGES**

Variety of German sausages including weisswurst and accompanied by hot mustards & pretzel bread

#### **WEINERSCHNITZEL**

Petit Veal Scallops lightly breaded and sautéed garnished with fresh lemon and capers

#### **SAUERBRATEN**

Slow roasted pot roast with garden veggies

#### **PETIT POTATO PANCAKES**

Served with:  
Applesauce  
Sour cream  
Salmon relish

#### **WARM BACON CABBAGE SLAW**

Simmered with apples and caraway



## **TAPAS**

*Tapas is a style of eating, originating in southern Spain. Initially Tapas was just a few olives, anchovies or mussels on a small plate, but has, over time grown into almost anything served in small portions for sampling while socializing.*

### **GIANT CHORIZO STUFFED MADJOOL DATES**

With smoked bacon and piquillo pepper-tomato sauce

### **CELEBRATION OF OLIVES**

A bountiful assortment of interesting olives from the Mediterranean regions of Europe.

### **WHIPPED BRANDADE**

An authentic tapas style dish of salted cod pounded with olive oil and garlic to create a thick flavorful puree served with breads and crackers

### **MASCARPONE AND GOAT CHEESE TORTA**

Layered with salt cured olives, roasted peppers and fresh basil pesto, served with rustic breads and crackers

### **POTATOES RIOJA-STYLE**

Touted by Paul Bocuse to be one of the greatest dishes created by man! A simple but complex tasting potato dish with herbs, spices and the beloved chorizo sausage of Spain!

### **CATALAN FLATBREAD**

With Caramelized onions, roasted peppers, anchovies and Manchago Cheese

### **SQUID WITH GARLIC AND PARSLEY**

Splashed with white wine and tomato concasse'

### **CATALAN STYLE ROASTED VEGETABLES**

Roasted eggplant, pepper, onion and tomatoes roasted with virgin oil and garlic served with hearty bread slices

### **CRAB FILLED CHERRY STUFFED TOMATOES**

With fresh herbs and roasted hazelnuts

### **SERRANO HAM & CHICKEN FRITTERS**

A staple of tapa's restaurant offerings!

### **PAN CON TOMATE Y JAMON SERRONO**

Simply phrased, tomato toast with ham. It is the national dish of Catalonia, where you will find it at the start of any good tapas meal!

### **SPANISH PAELLA**

*(Featured as a small plate pared with other items)*

Prepared in the grand tradition of Spain with chorizo, shrimp, mussels and chicken served over scented saffron rice



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## **A TASTE OF THE ISLANDS**

### **SIZZLING SALSA BAR**

- Mango Red Onion
- Roasted Tomato

Served with house fried Tortilla Chips

### **CAJUN SHRIMP BOIL**

Whole steamed fresh shrimp, dirty or red beans and rice  
and Cajun corn salad

### **PRAWNS**

Preparations: Scampi (With garlic, lemon butter), Streamed, Tempura, Grilled  
Served with appropriate Sauce

### **CRAB OR SEAFOOD TACOS**

Served with fresh Mango Salsa

### **HAWAIIAN LAULAU**

Salmon, corn on the cob,  
Butter fish or Salmon, chicken, and pork, mahi-mahi,  
BBQ chicken, white rice, sweet potatoes  
and Mai-tai cocktails.

### **CLAM BAKE**

Includes clams, oysters, king or live dungeness crab,  
clam chowder, fresh corn on the cob, and garlic bread

### **PEANUT CHICKEN SATAYS**

Tender chicken threaded on skewers dipped in coconut peanut sauce.

### **ISLAND STEAK KEBABS**

Grilled in a ginger tamarind BBQ Sauce

### **ROASTED PIG PLATTER**

Served with sourdough rolls, grilled fresh pineapple peppers and onions

### **CITRUS GREENS**

Young greens tossed with glazed nuts, mango, and coconut in lime vinaigrette. .

### **MACADAMIA FRUIT & RICE SALAD**

White rice tossed with julienne veggies, fruit and scallions in citrus vinaigrette,

### **GRILLED SWEET POTATOES**

Served with cinnamon and butter



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## **BUON APPETITO**

### **ANTIPASTI NEW AGE**

Amazing compilation of Italia foods!

- Whole roasted garlic with blue cheese crostini
- Pan roasted artichokes with lemon tarragon aioli
  - Roasted peppers
  - Seafood salad
  - Prosciutto e melone
  - Oodles of olives
- Chevre stuffed black mission figs
- Offering of Italian cheeses
  - Olive bruschetta
  - Tomato basil bruschetta
- Italian meats of distinction
  - Marinated items

### **CALAMARI STICKS**

Lightly floured, fried and served with lemon and ammoglio sauce

### **PAVAROTTI'S PEPPERS & SAUSAGE**

Sautéed in tomatoes, olive oil, herbs and garlic served with focaccia

### **FRIED RAVIOLI**

Served with spicy tomato dip

### **GRILLED FLATBREAD BRUSCHETTA**

Crisp pancetta, leek and creamy goat cheese spread on grilled focaccia

### **EGGPLANT CRISPS**

Eggplant round lightly breaded, sautéed and topped with melted mozzarella

### **ARRANCINI**

Lemon herb risotto globes, deep fried, with a truffle oil drizzle

### **MUSSELS IN WHITE WINE SAUCE**

The soup of mussels is cooked in white wine with onions,  
light cream sauce served with crusty bread

### **CHICKEN OR SAUSAGE CACCIATORE**

Simmered onions, tomatoes, peppers and mushrooms, penne pasta in a marinara

### **STUFFED CANNELLONI**

Thick round pasta tubes stuffed with ricotta cheeses, mozzarella  
topped with sauce and baked  
Seafood also available

**See pasta menu page for additional ideas**