



Hors d' oeuvres

Per 25 pieces

Beef

Beef Tenderloin sliders

Carved tenderloin medallions with silver dollar rolls & condiments

N.Y. strip steak Canapé

Seared N.Y. Strip with Horseradish and cheese on canapé

Petite Beef Wellington

Tender beef tenderloin wrapped in puffed pastry with mushroom duxcelle

Beef sirloin purses

Gorgonzola wrapped in Bacon and sirloin

Szechwan Satay

Skewered beef satay in teriyaki sauce

Caribbean beef kebab

Tender beef, grilled pineapple, red pepper, white peach brushed with a red pepper pineapple sauce

Raspberry Chipotle Meatballs

Handcrafted meatballs with our very own raspberry chipotle sauce. As Seen all over the Valley!

Sweet and Sassy Meatballs

Handcrafted meatballs with house sweet and sour sauce and grilled pineapple

Prime Rib on a stick

Skewered prime rib wrapped around a roasted red potato served on a short plate with horseradish sauce and grainy mustard (House Favorite)

Chicken

Cashew chicken spring rolls

Chicken, cashew, Chinese vegetables seasoned with Tangy oriental BBQ sauce in a spring roll wrapper

Chicken pineapple kebab

Chicken, grilled pineapple, red & green peppers with a red pepper pineapple sauce

Chili lime chicken Kebab

Tender smoked chicken with peppers, Monterey Jack cheese with a tequila lime sauce in a flour tortilla

Chicken Wellington

Delicate chicken breast with mushroom duxcelle wrapped in French pastry

Coconut chicken tenders

Chicken tenders rolled dipped in coconut batter and rolled in a mixture of shredded coconut and bread crumbs

Chicken quesadilla

A spicy blend of diced chicken, Monterey jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet

Caribbean drummets

With a spicy mango chutney

BBQ Chicken Drummets

With a honey BBQ sauce

Spicy apricot Drummets

With a red pepper apricot sauce

Chicken cordon bleu popper

Petite chicken chunks stuffed with black forest ham & Swiss cheese rolled in bread crumbs and pan fried, YUM

Sonoran chicken summer rolls

Variety of flavored colorful tortillas stuffed with chicken and spicy cheeses and sour cream garnished with a black bean

Cilantro Lime chicken

Served in a tortilla tart garnished with fresh cilantro

Walnut and grape chicken tartlets

Best Chicken salad recipe in the valley, elegant presentation!

Chipotle Chicken

Served in a wonton cone, perfectly garnished

Duck Canapé

Smoked duck with Mango Chutney and cream cheese in a wonton cup...
Beautiful!

Pork

Roulades

Pork tenderloin stuffed with Couscous and mango chutney

Asparagus wrapped in Prosciutto

Garnished with a caper on a rosette...elegant.

Salami trumpets

Salami Coronets with Boursin Cream cheese

Italiano pipette

Pepperoni, grape tomato, buffalo mozzarella, fresh basil leaves, artichoke heart served with a balsamic shot!

Stuffed mushroom caps

Sweet Italian sausage stuffed in mushroom cap with medley of cheeses and herbs

Pork Charred Riblets!

Grilled to perfection smothered in Mango BBQ sauce, party favorite

Egg rolls

Lean ground pork, julienne vegetables and nappa cabbage served with oriental sauces

Fish and crustaceans

Butter Maine Lobster Brochettes

Chopped Maine lobster rubbed in lemon dill blend and coated with Panko bread crumbs

Bacon wrapped scallop

Sea Scallop wrapped in Smokey bacon served on a skewer

Butter Pecan shrimp

Jumbo shrimp butterflied and dipped pecan batter and rolled in an aromatic mixture of pecans, coconut, and breadcrumbs and skewered

Coconut Shrimp

Jumbo butterflied shrimp rolled in coconut batter and skewered

Cozy Shrimp

Shrimp marinated in soy sauce, garlic and ginger wrapped in a spring roll wrapper

Crab stuffed mushroom

Lump crab meat generously stuffed in a mushroom cap with hint of lemon and fresh herbs..... House favorite!

Panang shrimp

Shrimp marinated in spicy hot ground chili paste with hints of curry, sautéed leeks and coconut cream. Then rolled in spring roll with parsley leaf peeking through... beautiful.

Ahi Canapé

Seared sesame Ahi Tuna served on a English cucumber disc with a mandarin orange sauce and scallions

Jumbo Prawns on ice

Served on a pewter platter over ice with house Baja sauce and cocktail sauce garnished generously with lemons limes and flat leaf parsley

Crab & Artichoke dip

Generous blend of lump crab meat, marinated artichoke hearts and medley of cheeses served with toast points and tri colored corn chips

Margarita shrimp cocktail

Jumbo shrimp served in a decorative margarita glass over fresh cilantro lime and Baja sauce, great butler passed!

Oyster Rockefeller

Baked oysters on the half shell with medley of cheeses and crispy bacon bits

Oysters on the Half Shell

Served over ice with spicy apricot chutney (or) spicy chipotle lime sauce (or) red pepper flaked pineapple sauce

Lobster Bisque shots

Our classic lobster bisque served in a shot glass and garnished with lump crab meat and parsley.. Beautiful! Butler passed only.

Grilled Mahi Tart

Grilled Mahi Mahi in a tortilla tart shell with cilantro cream sauce and crispy bacon bits

Seared Sea Scallop

Large Sea Scallops grilled on site, skewered and served with a chipotle sauce. *requires grill chef

Scallop Ceviche

Southwest ceviche with red onion, scallions, cilantro, tomato, lime juice, chopped sea scallops served in a decorative cucumber cup

Spicy AHi Tuna in Wonton cone**Tequila lime smoked Salmon Pinwheel****Smoked Salmon Rose**

Served with cilantro cream sauce

Citrus Crab Cakes

Lump Crab meat crab cakes infused with Citrus flavors
Grilled on site. Requires a grill chef

Fruit & Vegetable**Artichoke and Parmesan Purse**

Herbed Artichokes paired with parmesan in a phyllo bundle

Asparagus Tips

Fresh cut asparagus spear combined with the delicate flavors of asiago cheese and wrapped in crispy phyllo roll

Caramel Apple Purse

With goat cheese, walnuts & caramel in a filo beggars purse

Portobello Puffs

Grilled Portobello mushrooms with fresh roma tomatoes, red pepper, Monterey Jack and Goat cheese in a light flakey pastry

Boursin Cherry tomato Canapé

Halved cherry tomato, piped with boursin cheese on a focaccia toast point garnished with tri colored pepper

Brie Tartlet

With spicy Apple & walnut chutney... *YUM*

Tomato & Artichoke Bruchetta

With shaved parmesan and garnished elegantly with fresh herbs

Capres Canapé

Mozzarella and tomato with fresh basil and infused basil oil on focaccia toast point

Toasted Macadamia Canapé

Toasted Macadamia Nut Crusted Goat cheese on a focaccia tartlet

Wild mushroom tartlets

Medley of wild mushrooms sautéed with red wine and fresh herbs with parmesan cheese on a tartlet shell

Brie & Fig Bruchetta

Roasted figs with layered brie on toast point