

Passed and Stationary affair

MINIMUM 30 PERSONS

**100 PERSON PACKAGE \$ 90 EVERY THING INCLUDED
WE ARE HERE TO MAKE IT HAPPEN**

CATERED ONLY

**CATERING PRICES WILL BE DETERMINED
BY EACH CLIENTS PERSONAL NEEDS. AND # OF GUESTS**

ADDITIONAL DISCOUNTS WILL APPLY WHEN USING OUR PARTY RENTAL COMPANY

Should you desire something specific?
Let us know and we shall create it for you

AMAZING 8 FEET HIGH BUFFET DISPLAY INCLUDED

Stationary Menu is

*THREE STYLES OF DOMESTIC CUBED CHEESES
6 STYLES WHOLE SMELLY MOIST AND UNIQUE IMPORTED CHEESES
BAKED GARLIC HONEY BRIE EN CROUTE
ALL ITEMS SERVED IN UNIQUE CONTAINERS (UNLIKE YOU HAVE SEEN)
PEPPA DEW SWEET AND SPICY MOIST SOFT PEPPER
STRAWBERRIES
GRAPES
CRYSTALLIZED WALNUTS
MIXED DRIED FRUITS
HONEY
PISTACHIO
ASSORTMENT OF CRACKERS AND FLATBREADS
3 MONTH OLD FIG BALSAM MARINATED CHIPOLLE ONIONS*

*HOMEMADE MEATBALLS
FIVE STYLES OF TOPPINGS (AVAILABLE AND TO BE DETERMINED)
(4 PER GUEST GIVEN)*

Chinese chicken salad served in (hire me first) chopsticks included

PLEASE CHOOSE three MORE ITEMS

CHINESE CHICKEN WRAPS

FIVE LAYERED GRILLED VEGETABLES IN A PUFF PASTRY CASING

WITH A CREAMY TARRAGON SAUCE

GRILLED VEGETABLES

EGGPLANT, ZUCCHINI, YELLOW SQUASH, ROASTED BELL PEPPERS,
ROASTED BREAD ROMA TOMATOES WITH DRESSING ON SIDE

CUBED FRESH FRUIT SKEWERS

MINI CHICKEN FILLED CREPES WITH WILD MUSHROOM SAUCE

Mini Spinach and ricotta cannelloni with a tomato basil sauce

OPENED FACED SMOKED SALMON WITH DILL, ONION, CAPER BABY MIXED
ON WHOLE WHEAT ROUNDS WITH A WASABI SOUR CREAM

Spinach, Vegetable and smoked Gouda filled portabella

MINI FILET WHOLE WHEAT HOAGIE SANDWICH WITH ARUGALA, HORSERADISH CREAM, SUN
DRIED TOMATO FILET AND CARAMELIZED ONIONS WITH SWISS

*MOZZARELLA BALLS ON SKEWERS WITH OLIVES AND SUN DRIED TOMATOES
CARROT STICKS AND CELERY STICKS MILD SAUCE AND SPICY SAUCE
SPINACH, SUN DRIED TOMATO AND GORGONZOLA DIP WITH WARM BAGUETTES
MARINATED MUSHROOMS AND MARINATED JALAPENOS*

Blue cheese cheesecake topped with sweet honey · wrapped toasted chopped walnuts
Garden Vegetable creamy cheesecake with assorted sautéed seasonal vegetables
Pancetta Date creamy cheesecake · crisp pancetta · chopped dates & shallots
Sun Dried Tomato Basil creamy cheesecake · sun dried tomato · fresh basil · herbs

TO BE PASSED

CHOOSE six TYPES

Many Foods served ON AND IN unique funky items

Goat cheese lollipops rolled in various items

Shrimp avocado and lots of goodness in mini taco shells (Pierre favorite)

Raw vegetables Radish, sweet corn, asparagus creamy lemon yogurt inside bib lettuce

Watermelon cubes filled with various balsamic balsms with appropriate chopped food

Fig, prosciutto, asparagus & Gorgonzola with fruit compote on five-herb flatbread

Breakfast radish smoked salmon & avocado inside bib lettuce cup

Cantaloupe melon and Grand Marnier shooter

Blue cheese mousse inside a celery stick with herbed breadcrumbs

Green apple slice with fig & parmagan slice

Edible spoons made with cranberry, curry, lemon dill and basil filled with (trust me)

PARMIGAN BREADED CAULIFLOWER FLORETS WITH A CHIPOLTE CHILI AIOLI

KNISH Russet potatoes, broccoli, dill, Swiss cheese, spices*

THAI COCONUT VEGETABLE SOUP IN A SHOT GLASS

PEAR AND GORGONZOLA TYME THIN CRUST PIZZETTI

Mac & cheese with Gorgonzola and crushed walnuts

Hot artichokes & wild mushrooms tossed in garlic breadcrumbs and parmegian

Skewered mozzarella, pepper, artichoke & sun dried tomato

Garlic bread topped with wild mushrooms, melted Brie and edible flower garnish

Hot artichokes tossed in garlic breadcrumbs Parmigian peppers and filet

Hot artichokes & wild mushrooms tossed in garlic bread crumbs parmegian & filet

Grilled filet (rare) potato pancake, caramelized onion & blue cheese

PULL A PART PORK BEEF OR CHICKEN ON MINI BUNS WITH PLUM BBQ ONION SAUCE

Extra-crusted coconut chicken tenders on a stick with cilantro honey dipping sauce

Skewered orange breaded chicken tenders with guacamole served in a have to hire me

Garlic rosemary grilled chicken on a skewer with a raspberry chipotle sauce

SUSHI FROM MY RESTAURANT SUSHI PLANET WESTLAKE CALABASAS AND CAMARILLO

Shredded lobster in our Grand Marnier sauce in (hire me first)

Fresh water coconut shrimp with mango, habanera sauce

Bacon wrapped scallops or shrimp

PLUS

APPLICABLE SALES TAX

15 % SERVICE CHARGE

IF CHOOSING PACKAGE FOR 100 AT \$90 PER PERSON

BEVERAGES, FLOWERS, DANCE FLOOR LIGHTING NOT INCLUDED