

Hors Doeuvres

Priced each

Starting at \$ 1 to \$5 each

Pick-ups welcome reduced pricing

Reduced pricing for large parties

We can deliver these too

Many Foods served on unique funky items

Presentation unlike any other caterer

Cold

Meat and vegetarian

Buttered mini brioche rolls filled with chicken apple celery mélange

Assorted organic mini cherry tomato tossed with shaved red onion apple cider and extra virgin olive oil with sea salt and fresh cracked pepper
Presented a la pierre

Guava and Mexican cheese cubes

Goat cheese lollipops rolled in various items

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

DATE STUFFED WITH GORGONZOLA WRAPPED WITH PROSCIUTTO

MINI RED, BLACK AND IVORY CORN TACOS FILLED WITH SO MANY UNIQUE THINGS

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

Pepper dew (sweet red mini peppers filled with goat cheese

Cipolle onions marinated in a 12 year old balsamic on a skewer

Watermelon cubes filled with various balsamic balsms with appropriate chopped food

Prosciutto and two styles of melon held together by an herb

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

Apple, celery, cranberry and walnut mini sliders (can add chicken)

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

Celery carrot and vegetable, gazpacho served in (wait and see)

Shrimp gazpacho served in (wait and see)

Goat cheese, sage and apricots on crostini with sun dried tomato slivers

Albacore and cranberry salad inside toasted whole-wheat sandwich

English pea crostini with arugala, roasted tomato and Parmesan cheese

Breakfast radish smoked salmon & avocado inside bib lettuce cup

Parmigan crisp topped with spicy wasabi sour cream ahi, beet knot

Smoked salmon, caper onion & wasabi sour cream on warm potato pancake

Parmigiano crisp cubed blue cheese, almond slither, cranberry & garnish

Classic Greek salad chopped tiny in funky spoon

Cantaloupe melon and Grand Marnier shooter

Blue cheese mousse inside a celery stick with herbed breadcrumbs

Green apple slice with fig & parmigian slice

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

HAM AND SWISS ON AIOLI BAGUETTE WITH CORNICHON

GIANT STRAWBERRY HALF WITH A BLUE CHEESE, MOUSSE AND WALNUT ON TOP

Smoked salmon with red onion and capers with a little sour cream on a spoon

Vegetarian

Can add meat to these

KNISH Russet potatoes, caramelized onions and garlic, seasoning and spices

Garlic edemme (from sushi planet)

PARMIGAN BREADED CAULIFLOWER FLORETS WITH A CHIPOLTE CHILI AILOI

PARMIGAN BREADED BROCCOLI FLORETS WITH A CHIPOLTE CHILI AILOI

KNISH Sweet potatoes, russet potatoes, fresh sage, brown sugar, butter, spices*

KNISH Russet potatoes , caramelized cooked cabbage, spices

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

BABY POTATOES WITH many fillings CHIVES AND GARLIC

FRENCH ONION SOUP IN A SHOT GLASS OR ESPRESSO CUP WITH MINI SPOON

NO CREAM SOUPS GARNISHED A LA PIERRE

Butter Nut Squash
English Sweet Pea
Zucchini
Squash
Broccoli
Cauliflower
Italian Bean
Tomato
Carrot
ASPARAGUS

DATE STUFFED WITH GORGONZOLA

French baguette fig balsamic under sautéed garlic & parsley button mushrooms

*ARTICHOKE AND SWEET CORN TOSSED IN GARLIC TEQUILA BUTTER SERVED ON
ENDIVE*

THAI COCONUT VEGETABLE SOUP IN A SHOT GLASS

PEAR AND GORGONZOLA TYME THIN CRUST PIZZETTI

FETA, ARTICHOKE, BELL PEPPERS AND MOZZARELLA MINI PIZZA

PESTO EGGPLANT, FETA CARAMELIZED ONION AND PINE NUTS PIZZA

Gorgonzola & celery in a mini roasted new potato

Mac & cheese with Gorgonzola and crushed walnuts

Vegetable samosa with a cucumber chunk dip

Brie and raspberry en-croute

Hot artichokes spinach tossed in garlic breadcrumbs and Parmigian

Hot artichokes & wild mushrooms tossed in garlic breadcrumbs and parmegian

Asparagus & Asiago cheese wrapped in phyllo

Baked vegetable, mint and avocado egg roll

Wild mushroom and truffle oil bread pudding squares

Mini pizza assortment given

Bruschetta with my touch on a parmagian crusted garlic crosstini

Hot creamy Brie n a pesto crostini with finely chopped exotic fruits

Skewered mozzarella, pepper, artichoke & sun dried tomato

Mini raw vegetable brochettes with tarragon ranch dip

Manchego and Kalamata olive bites

Portabella mushroom en-croute

Butternut squash soup shooters with cream fraise

Wild mushroom and garlic quesadillas

Goat cheese, sweet chili pepper & caramelized onion quesadillas

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

Hot Meat

KNISH Russet potatoes, chicken, caramelized onions and garlic, seasoning and spices

KNISH Russet potatoes, mild pork chorizo, green chilis, queso quesadilla, spices

Hot artichokes tossed in garlic breadcrumbs Parmigian peppers and filet

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

Mini beef & mushroom en-croute with a port wine sauce

POTATO ONION CURRY GOULASH IN A WAIT AND SEE

Filet, sweet chili pepper & caramelized onion quesadillas

Mini hamburger with caramelized onion & Gorgonzola

Mini hot dogs with the works

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

Filet wrapped around asparagus with artichoke in a Visalia onion sauce

Duck a la orange phylo pouch

Pigs in a blanket with mustard & ketchup (got to have em)

Saved ham, asparagus, provolone, caramelized onion, rosemary flatbread

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

Hot chicken

Hot artichokes tossed in garlic breadcrumbs Parmigian peppers and chicken

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

THAI COCONUT CHICKEN SOUP IN A SHOT GLASS

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

Baby potato filled with grilled chicken, spinach, sun dried tomato, Gorgonzola

Mini pizza assortment given

CHICKEN SKEWER WITH ONION AND PEPPERS

CHICKEN SKEWER

Seafood

**SUSHI FROM MY RESTAURANT SUSHI PLANET WESTLAKE CALABASAS AND
CAMARILLO**

**Platter menu can be emailed for you to choose
Chefs at your event too**

GIANT 6 TIGER SHRIMP SKEWER TAIL ON

Baby scallop in chili sauce served in hire me first

Shrimp gazpacho served in (wait and see)

Baby scallops Ed style served in bib lettuce

Tiger shrimp tossed with cheddar, & scampi butter in a baby red potato

Pecan crusted fresh water shrimp

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

Fresh water coconut shrimp with mango, habanera sauce

Coconut crusted halibut medallions

Coconut crusted baby lobster tail

Bacon wrapped scallops or shrimp

Assorted funky shaped Plastic containers & spoons

Filled with

Bay scallop in a chili sauce

Spicy sashimi ahi with spicy girl sauce from sushi planet and micro greens garnish

Blue cheese mousse with crushed crystallized walnuts

Caramelized onions and goat cheese

Spinach goat cheese and sun dried tomato dip

Mozzarella tomato and pesto