

D I S P L A Y P R E S E N T A T I O N S

T r a d i t i o n a l A n t i p a s t o

Soppressata, Genoa Salami, Pepperoni and Prosciutto
Assorted Imported and Domestic Cheeses
CilieGINE Caprese Salad
Fire Roasted Vegetables with Balsamic Glaze
Marinated Portobello Mushrooms
Selection of Imported Marinated and Cured Olives
Balsamic Braised Cipollini
Tapenades and Spreads
Tuscan Bread, Crostini, Grissini Bread Sticks, and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit and Rosemary Sprigs
Skillet Toasted Whole Almonds

S o u t h e r n A n t i p a s t o

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and Hickory Sausage
Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby, Wensleydale Apricot, and Swiss Cheese
Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon
Selection of Imported Marinated and Cured Olives
Bread and Butter Pickles, Pickled Beets and Marinated Artichoke Hearts
Cream Cheese with Carolina Style Spicy Pineapple Chutney
Black-Eyed Pea Salsa
Creamy Roasted Red Pepper Spread
Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit and Fresh Herbs
Skillet Toasted Almonds

DISPLAY PRESENTATIONS

Asian Display

Cucumber Sesame Noodles with Peanut Dressing
Thai Beef Salad Lettuce Cups
Indonesian Chicken Satay with Peanut Sauce
Miso Glazed Salmon on Bamboo Skewer with Furigake
Fried Shrimp Dim Sum with Mango Chili Dip
Steamed Pork Pot Stickers with Dumpling Sauce
Vegetable Summer Roll with Thai Sweet Chili Sauce (V)
Peking Duck Spring Roll
Crispy Kale Dumplings with Daikon Dipping Sauce (V)

** Upgrade with Assorted Sushi Rolls at Market Price

Tapas Display

Manchego with Quince Paste and Serrano Ham
Sherry Creamed Chicken with Almonds
Ibiza Seafood Salad with Couscous
Grilled Vegetable Platter with Sherry Wine Vinaigrette
Spanish Meatballs Braised in Roasted Red Pepper
and Smoked Paprika Sauce
Smoked Brisket Picadillo Empanada
Marcona Stuffed Bacon Wrapped Dates
Spanish Tortilla with Dried Chorizo

***Chef Attendant Required

DISPLAY PRESENTATIONS

Imported and Domestic Cheeses

With Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds
Imported Crackers, Lightly Toasted Baguette Slices and Pumpernickel Crisps
Garnished with Fresh Herbs
\$9 per person

Classic Smoked Salmon

Accompanied by Capers, Hard-Boiled Eggs, Diced Red Onion, Dill Cream Cheese, and Toast Points

Hot Smoked Salmon Filet

Accompanied by Fresh Herb Salad, Sunchoke Chips, Chive-Shallot Cream Fraiche
and Quinoa Salad with Dried Fruits and Pecans

Lightly Smoked Salmon Tartare on top of Creamy Mascarpone Mousse

Topped with Crisp Radishes, Lemon Zest, Capers, Micro Diced Cucumber and Snipped Chives
Served with Toasted Crostini

Grilled-Chilled Beef Tenderloin

Sliced Served with Caramelized Onion-Horseradish Cream, Dijon Mustard and Herb-Aioli,
Garnished with Gherkins and Goat Cheese Stuffed Peppadews
Accompanied by Silver Dollar Buns

Chilled-Grilled Chicken Breast

Sliced Served with Pesto Aioli and Kalamata Tapenade
Garnished with Tomato Confit, Pepperoncini and Balsamic Braised Cippollini Onions
Accompanied by Silver Dollar Rolls

DISPLAY PRESENTATIONS

Flame Roasted Vegetables and Marinated Mushrooms
Drizzled with Balsamic Reduction

Fresh Fruit and Berries
Accompanied by Dried Fruits

Dips and Spreadables

Choice of 3

Warm Parmesan and Artichoke Fondue with Sliced Baguettes
Warm Spinach and Goat Cheese Fondue with Crostini
Harissa Spiked Hummus with Toasted Pita Chips
Chile Con Queso with Tortilla Chips
Vegetable Tapenade with Garlic Crostini
Tzatziki with Pita Chips
Creamy Roasted Red Pepper Spread with Crostini
Baba Ganoush with Naan Crisps

** Upgrade with Guacamole, Salsa and Tortilla Strips for \$3 per person

Iced Seafood Display

Jumbo Gulf Shrimp
Crab Claws
Oysters on the Half Shell
Accompanied by Cocktail Sauce, Remoulade Sauce, Tarragon Cream, and Lemon Wedges

Gourmet Potato Chip Bar

Spicy Sweet Potato
Kettle Cooked
Purple Potato Chips
Accompanied with Red Pepper and Sundried Tomato Puree,
Yogurt with Fresh Herbs, Spicy Mojo Sauce, and Cheesy Bechamel

DISPLAY PRESENTATIONS

Nacho Station

Crispy Corn Tortilla Chips
Creamy Green Chili Chicken
Chili Spiced Ground Beef

Accompanied by Classic Queso Dip, Black Bean-Roasted Corn Salsa, Pico de Gallo,
Salsa Fuego, Sour Cream, Jalapenos, Black Olives, and Green Onions

** Upgrade with Guacamole

Gourmet Sliders Station

Choice of 2

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles
Crab Cake Po-Boy with Cajun Remoulade and Shredded Lettuce
Southwestern Vegetable with Avocado Crema
Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread
Pulled Pork with Tangy Cole Slaw
Accompanied with Pommes Frites, Garlic Aioli and Ketchup

DISPLAY PRESENTATIONS

Lettuce Wraps (GF)

Choice of 2

Southwestern Achiote Chicken, Roasted Corn and Black Bean Pico, Queso Fresco,
Avocado Lime Crema, and Corn Tortilla Strips

Thai Beef Salad with Shredded Vegetables, Bean Sprouts, Toasted Peanuts, Sriracha Mayo,
and Crispy Rice Noodles

Balsamic Grilled Portobello with Caramelized Onion Hummus, Roasted Red Peppers,
Shredded Radicchio, and Crispy Sweet Potato Threads (V)

Indian Yellow Curry Shrimp with Grilled Pineapple Chutney, Toasted Cashews, Mango Slaw,
Micro Cilantro, and Crisp Plantains

Salad Station

Choice of 2

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach, with Oranges, Hard-Boiled Egg, Red Onion and Sweet and Spicy Nuts
with Warm Bacon Vinaigrette and Red Wine Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Threads,
with Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Peppered Bacon, Bleu Cheese Crumbles
with Roquefort Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets and Goat Cheese
With Herb Vinaigrette Dressing

Baby Kale with Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese and Honey Walnuts
With Pomegranate Champagne Vinaigrette

B U F F E T H O R S D ' O E U V R E S

V e g e t a r i a n

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Mini Mushroom Caps stuffed with Vegetable Ratatouille and Boursin Cheese

Sonoma Grilled Vegetable Pizza with Pepper Jack Cheese and Black Beans

Caprese Skewers with Cilliegini Tomato, Basil and Balsamic

Crispy Vegetable Potstickers with Daikon Dumpling Sauce

Spanish Olive Manchego Croquettes with Saffron Sofrito

Mini Mac-N-Cheese Bites with Creamy Herbed Cheese

Vietnamese Spring Roll with Guava-Lemongrass Sauce

Southwest Vegetable Quesadilla with Avocado Crema

Traditional Greek Spanakopita with Spinach and Feta

Brie en Croute with Fig Jam and Marcona Almonds

Seasonal Vegetable Crudite with Choice of 1 Sauce
Ranch, Blue Cheese or Red Pepper Hummus

Asiago Risotto Croquette with Spicy Marinara Dip

Vegetable Pakoras with Coriander Dipping Sauce

Risotto Cake with Grilled Portobello Caponata

Indian Samosas with Cucumber Mint Raita

B U F F E T H O R S D ' O E U V R E S

V e g e t a r i a n

Watermelon and Feta Skewers with Olive Oil and Black Pepper

Lightly Smoked Salmon Tartare on a Mascarpone Crostini

Smoked Gouda and Pimiento Cheese, Scallion Gougere

Vegetable Portobello Skewers with Balsamic Vinaigrette

Cucumber and Watercress Tea Sandwiches

Black Bean Empanadas with Queso Dip

Artichoke and Goat Cheese Beignets

Smoked Portobello Tartlet

B U F F E T H O R S D ' O E U V R E S

P o r k , P o u l t r y a n d B e e f

Reuben Potato Skins with Corned Beef, Gruyere, Sauerkraut, Pickled Onions, Russian Dressing and Crispy Rye Bread Crumbles

Mini BBQ Beef Chimichanga with Monterrey Jack, Black Beans and Chipotle Crema

Platter of Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

Mini Smoked Chicken Chimichanga with Pepper Jack and Tomatillo Dip

Mini Beef Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Mini Beef and Lamb Gyros with Red Onion and Tzatziki Sauce

Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa

Chicken Porcupines served with Chili-Plum Dipping Sauce

Chicken with Mushroom Duxelle Wrapped in Puff Pastry

Beef, Chicken or Vegetable Empanada with Queso Dip

Tandoori Chicken Skewers with Cucumber Mint Raita

Pepper Jack stuffed Chicken Wrapped in Bacon

Pulled Pork Quesadilla with Avocado Crema

Chicken Guajillo Mole and Plantain Skewer

Thai Chicken Satay with Peanut Sauce

B U F F E T H O R S D ' O E U V R E S

Pork, Poultry and Beef

Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi-Glace

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Spicy Texas Beef Chili in a Mini Potato with Smoked Cheddar and Chives

Thai Beef Salad in a Mini Lettuce Cup with Mint and Crisp Rice Noodle

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade

Grilled Chicken and Andouille Skewers with Spicy Pear Glaze

Tender Cubes of Beef with Porcini-Chianti Marinade

Bacon Wrapped Shrimp with Sweet Chili Marinade

Tender Chunks of Lamb with Ancho Chili Butter

Thai Beef Satay with Indonesian Peanut Sauce

Pork Kabob with Jalapeno Jam Glaze

Grilled Quail Glazed with Pepper Jelly

B U F F E T H O R S D ' O E U V R E S

S e a f o o d

Lobster Risotto Cakes with a Lemon-Basil Rouille

Skewered Salmon with Cilantro Lime Butter

Mini Crab Cakes with Cajun Remoulade

Coconut Shrimp with Mango Chili Dip

Grilled Shrimp with Tomatillo Salsa

Shrimp Empanada with Queso Dip

M i n i N a p a V a l l e y P i z z a s

Southwest Vegetable with Smoked Peppers, Grilled Corn, Black Beans, and Monterrey Jack Cheese

BBQ Chicken with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar

Smoked Chicken with Caramelized Onions, Goat Cheese, and Arugula Pesto

Sicilian-Style with Salami and Sun-Dried Tomato Ricotta

Roasted Shrimp with Oven Cured Tomatoes and Fontina

Buffalo Chicken with Blue Cheese, Celery and Carrots

Hawaiian with Canadian Bacon and Grilled Pineapple

*** flatbread available upon request*

DISPLAY DESSERT PRESENTATION

Jewel Desserts

Choice of 5

May be Displayed or Passed

Mini Tiramisu Waffle Cups with Mocha Mousse

Lemon Bars Topped with Candied Orange

Rich Chocolate Mousse Cups

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars

Hand-Rolled Truffle Pops

Pecan Caramel Diamonds

Mini Amaretto Cannoli's

Mini Chocolate Eclairs

White and Dark Chocolate Dipped Strawberries

Peppermint Fudge (Holiday Item Only)

Mini Cookies *(each flavor is one flavor)*

Macadamia White Chocolate, Mexican Wedding Cookie

Classic Chocolate Chip, Oatmeal Raisin

Peanut Butter, Sugar Cookie

Micro Mini Pies *(each flavor is one flavor)*

Cherry, Chocolate Cream, Pecan, Key Lime,

Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes *(each flavor is one flavor)*

Strawberry, Chocolate, Lemon, Red Velvet,

Carrot Cake with Cream Cheese Icing