

Taste Catering Cafe * Tray Passed Appetizers

Client: _____ Company: _____
 Cell: _____ Ph: _____ Email: _____
 Guest Count: _____ Client: New Existing • Payment: CC or Check • Receipt: Bring Mail Fax Email
 Pick Up or Delivery Address: _____ Suite: _____
 City: _____ Contact: _____ Phone: _____
 Day: M T W Th F Sat Sun ~ Date: _____ 2011 Time Served: _____ -

\$ Choice of Three \$6.75 * Four \$8.75 * Five \$9.75 combined with buffet or plated Service

- Ahi Tuna Jewels marinated in Ponzu nestled in Won Ton Cups topped with Micro Greens
- Puff Pastry Tarts with Roasted Tomato, Caramelized Onions & Feta Cheese
- Belgium Endive w/ Goat Cheese, Hazel Nuts & Grapefruit Section
- Mushrooms filled Italian Sausage, Bread Crumbs, Ricotta & Mozzarella Cheese
- Mushrooms filled with Roasted Shitake Mushroom ,Corn & Sauteed Spinach
- BBQ Hawaiian Guava Meatballs topped w/ white sesame seeds on a banana leaf bed
- Toasted Ciabatta w/ Goat Cheese Spread & Three Olive Tapanade
- Water Biscuits w/ Olive Parsley Salad, Rice Crackers w/ Pickled Veggies
- Savory Tarts filled w/ Carmalized Onions, Fontina Cheese, Fried Onion Nests

\$\$ add an additional \$I for each additional item on this list

- Rosemary Skewered Shrimp marinated with E.V.O.O. , Basil, & Lemon
- Coconut Tiger Shrimp with Sweet Guava Sauce or Mango Sweet Chili Dip
- Mini Caprese Skewers w/ Tear Drop Tomatoes, Mozzarella Balls, and Basil
- Chicken Satay Glazed w/ Orange Tamarind Sauce rolled w/ Cashew & Sesame Nuts
- Profiterole filled with Pancetta Ham, Asiago Cheese , & Caramelized Onion
- Risotto Balls hand rolled with Crimini Mushroom, Fresh Sage & Swiss Cheese
- Smoked Salmon on Pumpernickel w/ Chive, Cream Cheese, Bermuda Onion

\$\$\$ add an additional \$2 for each additional item from this list

- Purple Peruvian Potato piped with Smoked Salmon Mousse
- Mini Crab Cakes w/ Andouille Sausage and Tarragon Sauce
- Maryland Lump Crab Cakes w/ Lemon Grass Chive Aioli
- Peking Duck in Won Ton Cup topped with Plum Sauce, Radicchio & Cilantro
- Feta Cheese Packages bundled w/ Grilled Zucchini, Carrot, Bell Pepper, tied with Chive
- New Zealand Lamb Lollipops w/ Mint BBQ Sauce or Honey Lavender finished with Balsamic
- Watermelon Ball & Basil Skewers topped w/ Balsamic Gelee'
- Scallops in Shell w/ Pancetta Mirin Soy Buerre Blanc & Micro Greens
- Skewered Prawn wrapped with Pancetta

**Tray Passed Menus not combined with Taste Buffet, or Plated Service are quoted seperately.
 Catering Service Minimums may apply for Tray Passed Menu Items & require Taste Chef's.
 Custom Menus including , Gluten Free, Vegan, Vegetarian, & Kosher Style upon request.**