



# CITY FARE

— CATERING —

## HORS D'OEUVRES MENU



# Meat Options



## **Beef or Chicken Teriyaki Skewers**

marinated and grilled, with onions, bell peppers and pineapple, brushed with house teriyaki glaze

## **Beef or Chicken Satay**

tender strips of beef or chicken marinated in Indonesian spices served on skewers with a Thai peanut dipping sauce and cucumber relish

## **Mango Chicken Satay**

skewered breast of chicken strips, marinated and grilled, served with a fresh mango-papaya salsa

## **Barbecue Chicken Skewer**

marinated and grilled with onions, bell peppers, and pineapple brushed with a zesty honey barbecue dipping sauce

## **Martini Chicken Skewer**

tender chicken breast cubes, cocktail olive and pearl onion brushed with Bombay Sapphire dipping sauce

## **Chimichanga Chiquitas**

chicken or shredded beef chimichangas served with pico de gallo and guacamole

## **Beef or Chicken Taquitos**

served with salsa roja and avocado crema

## **Chicken Drumette**

Cajun, southern fried, buffalo, or barbecue served with buttermilk ranch dipping sauce

## **Mini Chicken and Apple Empanadas**

served with house blue cheese dipping sauce

## **Mini Spicy Duck Empanada**

served with a sweet chili dipping sauce

**Mini Beef Empanada**

baked seasoned ground beef-filled turnovers served with green chili cream dipping sauce

**Chicken Egg Roll**

a blend of vegetables, chicken, and Asian spices served with sweet chili dipping sauce

**Baby Back Ribs**

tender pork ribs with our zesty barbecue or teriyaki sauce

**Mini Meatballs**

handmade with our special Angus beef blend served in marinara or roasted garlic cream sauce

**Steak House Slider**

with cheddar, crispy shallots, and garlic aioli, on mini pretzel buns

**Maple Bacon Wrapped Filet Mignon Skewer**

with a demi-glaze dipping sauce

**Beef Wellington Bites**

with a dollop of delicious Dijon sauce

**Mini Gourmet Pizza**

BBQ chicken, pepperoni, vegetarian caponata

**Mini Chicken Quesadilla**

with tomatillo crema

**Mini BBQ Chicken Quesadilla**

with avocado crema

**Pigs In Blankets**

all beef cocktail sausages bundled in puff pastry with ketchup, classic, and Dijon mustards





### **Chicken or Pork Pot Stickers**

with soy-rice vinegar dipping sauce

### **Classic Sausage Stuffed Mushroom**

fresh dollar mushroom caps filled with a blend of Italian sausage and herbs topped with fresh parmesan cheese

### **Petite Focaccia Sandwiches**

charbroiled beef tri-tip with creamed horseradish  
roasted breast of turkey with pesto aioli  
grilled vegetable stack with balsamic drizzle

### **Petite Cheddar Scallion Biscuit**

- ham with apricot chutney
- turkey breast with cranberry relish

### **Mini Chipotle Biscuit**

with adobo pulled chicken and chipotle aioli

### **Prosciutto Wrapped Asparagus**

with balsamic drizzle

### **Mini Quiche Lorraine**

a special blend of vegetables, cheese, and bacon served with roasted red pepper aioli

### **Thai Chicken Lettuce Cup**

marinated ground chicken, bibb lettuce, fresh cilantro and chopped peanuts, with side of sweet chili sauce

### **Steak and Chimichurri Toast**

herb marinated grilled flank steak on toasted baguettes with chimichurri drizzle

### **Roast Beef and Arugula Crostini**

toasted baguette slices spread with goat cheese, topped with thinly sliced tri-tip, arugula leaves, and a dollop of roasted red pepper kalamata relish

# Seafood

## **Shrimp Cocktail**

jumbo shrimp with our house cocktail sauce

## **Grilled Shrimp Scampi Skewer**

served with lemon butter sauce

## **Mojito Shrimp Shooter**

marinated and grilled, served in a disposable shot glass with a mint cilantro sauce

## **Rosemary Garlic Shrimp Skewer**

grilled jumbo shrimp on a rosemary skewer brushed with fresh rosemary and garlic

## **Mini Shrimp Tostada**

round tortilla chips topped with a dollop of fresh guacamole marinated tangy shrimp, and a sprig of cilantro

## **Vietnamese Spring Roll**

shrimp, vegetables, and rice noodles rolled in a fresh rice paper wrapper served with peanut dipping sauce

## **Shrimp Egg Roll**

served with sweet chili dipping sauce

## **Crispy Shrimp Tortilla Roll**

with chipotle aioli

## **Grilled Rosemary Shrimp**

with Boursin cheese on crisp cucumber round

## **Mini Crab Cake**

flaked Dungeness crab meat blended with panko bread crumbs, scallions, and spices served with red pepper aioli or remoulade sauce

## **Crab Stuffed Mushroom**

fresh dollar mushrooms filled with a blend of crab, cheese, and spices

## **Lobster Salad Canapé**

cucumber cup

## **Sushi Roll (6pc)**

spicy tuna, smoked salmon, and California roll

## **Coconut Shrimp**

with pineapple relish



# Vegetarian

## **Mini Cheese Enchilada**

with red chili sauce and guacamole and sour cream garnish

## **Mini Cheese Quesadilla**

salsa roja

## **Mini Brie & Pear Quesadilla**

tomatillo dipping sauce

## **Mini Roasted Vegetable Quesadilla**

chipotle cream dipping sauce

## **Mini Vegetable Quiche**

with a dollop of roasted red pepper aioli

## **Mini Leek & Gruyere Quiche**

with a dollop of basil pesto aioli

## **Petite Sweet Potato Pancake**

with crème fraiche, caviar, and fresh chive

## **Wild Mushroom Tartlet**

mini pastry shells filled with a blend of mushrooms, Grana Padano parmesan and herbs, with a dollop of sour cream and Italian parsley

## **Mozzarella Marinara**

mozzarella cheese sticks rolled in garlic bread crumbs, flash fried, and served with zesty marinara sauce

## **Vegetable Egg Roll**

a blend of vegetables and Asian spices served with sweet chili dipping sauce

## **Vegetable Pot Sticker**

with soy-rice vinegar dipping sauce

## **Vegetarian Sushi Roll (6pc)**

avocado sprouts, sesame cucumber, and green goddess

## **Spinach Filo Triangles**

light, flaky, and delicious



**Portobello Mushroom Slider**

with caramelized onion and balsamic aioli

**Cheese Tortellini Skewer**

with sundried tomato pesto and toasted pine nuts

**Southwest Santa Fe Roll Up (8 pcs)**

black beans, roasted corn, diced tomato, avocado, and creamy chipotle dressing fill these spinach and tomato tortillas

**Belgian Endive Spear**

with a dollop of herb cheese, candied pecan, and honey drizzle

**Caprese Skewer**

pear tomatoes, basil, and fresh mozzarella with balsamic drizzle

**Vineyard Crostini**

roasted red grapes, Fourme D'Ambert blue cheese, and a port reduction splash

**Polenta Rounds**

topped with a mushroom ragu and fontina brulee

**Tomato Feta Tart (8pcs) .**

with caramelized onion and flaky puff pastry crust

**Butternut Squash Quinoa Fritter**

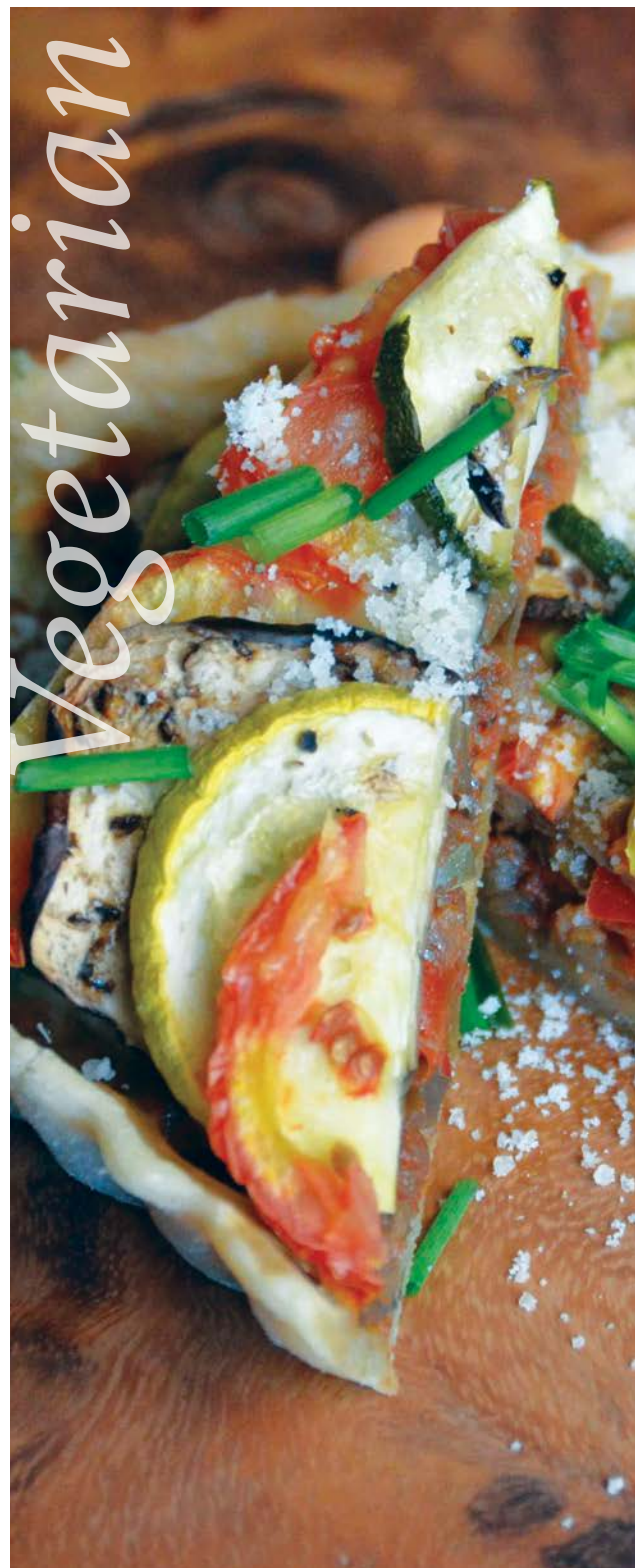
topped with apricot chutney and micro greens garnish

**Grilled Tofu Satay**

with spicy peanut sauce

**Individual Crudités**

with Swiss spinach dip



# Platters



## **Cheese, Fruit, and Cracker Board (serves 15-18)**

an assortment of domestic and imported cheeses served with fresh seasonal sliced fruit and gourmet crackers

## **Sourdough Round**

fresh baked sourdough round filled with our Swiss spinach dip and served with baguette slices and gourmet crackers

## **Crostini Tapenade (serves 15-18)**

toasted garlic/herb baguette slices and grilled ciabatta with capunatina (Sicilian eggplant relish), olive tapenade, and tomato checca

## **Endive Rosette**

red or yellow endive leaves arranged in a sphere of herb cheese forming a beautiful edible flower

## **Antipasti Platter (serves 15-18)**

- salami and pepper beef
- cheddar and provolone cheese
- marinated mushrooms, artichoke hearts, olives, and peppers
- bread sticks, mini baguette slices, and gourmet crackers

## **Charcuterie Board (serves 15-18)**

beautiful display of assorted cheeses, cured meats, fruits, nuts, crackers and breads:

- triple cream brie, goat cheese 'truffles',
- farmhouse blue costello, Wisconsin cheddar,
- and aged parmesan padano (or similar)
- capocollo, calabresa salami, and prosciutto
- strawberries, baby pears (or seasonal)
- grape bunches
- quince paste
- fine crackers, baguette slices, grissini
- variety of roasted nuts

**Warm Parmesan Artichoke Dip**

served with baguette slices and herb crostini

**Baked Brie**

golden brown puff pastry filled with creamy brie, topped with brown sugar and toasted pecans served with baguette slices and gourmet crackers

**Grilled Mediterranean Vegetables (serves 15-18)**

with hummus, baba ganoush and fresh pita

**Vegetable Crudites (serves 15-18)**

an array of cut fresh seasonal vegetables displayed in a garden basket, served with Swiss spinach dip

**Housemade Tortilla Chips (serves 10)**

pico de gallo, salsa, and guacamole

**Fresh Sliced Fruit Display (serves 10)**

beautifully arranged fresh seasonal fruits and berries served with honey cream dipping sauce

**Sushi Platter (60 pc)**

sesame cucumber, green goddess, and California roll with wasabi, ginger, soy sauce

**Sushi Platter (120 pc)**

avocado sprouts, green goddess, spicy tuna, California roll with wasabi, ginger, soy sauce

**Shrimp Cocktail Platter (50 pc)**

jumbo shrimp display with house cocktail sauce

**Shrimp Cocktail Platter (100 pc)**

jumbo shrimp display with house cocktail sauce

