



TASTEFULLY DONE
CATERING & EVENTS

SUMMER COCKTAIL RECEPTION

SELECTION OF EIGHT PASSED HORS D'OEUVRE, DECORATED WITH FRESH FLOWERS

GRILLED CHIPOTLE SHRIMP WITH SPICY SWEET CITRUS SAUCE

LUMPFIN CRABCAKES WITH SAUCE REMOULADE

MARYLAND CRAB WITH AVOCADO IN PHYLLO CUPS

TUNA TARTARE ON ENDIVE LEAVES

SEARED TUNA WITH WASABI MAYO ON SEAWEED RICE CRACKERS

GRILLED SALMON BITES WITH BALSAMIC GLAZE

LEMONGRASS GRILLED CHICKEN SATES WITH PEANUT DIPPING SAUCE

MINI CHICKEN TACQUITOS WITH PICO DE GALLO

SMOKED DUCK BREAST WITH QUINCE JAM ON BRIOCHE

BARBECUED HOISIN DUCK QUESADILLAS WITH CILANTRO

SESAME CHICKEN SKEWERS WITH CITRUS SAUCE

GRILLED SLICED FILET OF BEEF WITH HORSERADISH CREAM ON FICELLE

MINI CHEESEBURGERS WITH RED ONION RELISH

MINI BEEF TACOS WITH PICO DE GALLO

COCKTAIL FRANKS IN BLANKETS WITH DIJON SAUCE

SAVORY LAMB KUFTAS WITH ZA'ATAR AND CARDOMON

GRILLED CORN, SMOKED CHEDDAR AND AVOCADO QUESADILLAS

VEGETABLE SPRING ROLLS WITH SESAME SOY DIPPING SAUCE

HOMEMADE THIN CRUST PIZZAS WITH FRESH MOZZARELLA, BASIL AND TOMATOES

CARAMELIZED ONION AND LEEK TARTELETTES

ARTICHOKE AND PARMESAN CROSTINI

STATIONARY ITEMS

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES

CREAMY HOMEMADE HUMMUS WITH PITA TRIANGLES

CLEAR GLASS BOWLS OF VEGETABLE CRUDITE WITH CREAMY AVOCADO DIP

ANTIPASTO DISPLAY

PROSCIUTTO WRAPPED BREADSTICKS

PARMESAN CHUNKS, BOCCONCINI, BREASEOLA, SOPRESSATA AND MORTADELLA

GRILLED PORTOBELLO, ZUCCHINI AND ROASTED RED PEPPERS

BOWLS OF CRACKED OLIVES GARNISHED WITH GRATED LEMON ZEST

PASSED DESSERTS

MINI BROWNIES, LEMON BARS, PECAN BARS AND FRESH FRUIT SKEWERS

NOVELTY ICE CREAM BARS