



**Cool Canapes -Passed Appetizer**

**Pick 10**

**\$35 A PERSON**

**A Person minimum 100 Guests**

*Grilled and Chilled Spicy Shrimp with Roasted Red Pepper Aioli*

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*Caviar Topped Tostone Key Lime Foam and Chives*

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*Yuzu Yellowtail Snapper Ceviche with Red and Yellow Bell Peppers*

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*Peruvian Covina Ceviche Shot with Tomato and Cilantro*

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*Ahi Tuna Tartare with Ginger and Scallion on a Wonton Plank*

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*Shrimp Salad on Jalapeno Asiago Corn Bread*

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*Salmon Caviar topped Devilled Eggs*

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*Grilled Shrimp Skewer with Roasted Artichoke Lemongrass Aioli*

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*Piri Piri Shrimp Salad*

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*Euro Cucumber rondelle*

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*Curried Crab Salad Topped Mini Pappadam*

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*Seared Tuna Carpaccio on a Wonton Crisp and Wasabi Foam*

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*Wakame Salad Shot*

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*Tiki Shrimp and Black Sesame Seeds*

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*Spiked Andalusian Gazpacho Shot with Drunken Baby Shrimp  
Imported Prosciutto-Wrapped Seasonal Melon*

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*Prosciutto Wrapped Asparagus with Herbed Loxahatchee Goat Cheese*

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*“Cuban Sushi” Ropa Vieja Roll with Rice, Beans Cilantro Crema and Pepper Jack Cheese*

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*Curried Chicken Salad In a Red Potato Bliss cup and sundried cherries*

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*Black Bean and Corn Bruschetta with herbed cheese on a crostini*

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*Belgian Endive with Gorgonzola Cheese and Candied Cumin Scented Walnuts*

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*Watermelon Cube with Feta Cheese Basil Chiffonade and Balsamic Syrup*

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*Stuffed Fresh Fig with Saga Bleu Cheese and Smoked Almond*

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*Curry Roasted Cauliflower with Lemon Tahini Dip*

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*California Role with Pickled Ginger, Wasabi and Soy Sauce*

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Grilled Vegetable Brochette with Basil Pesto Drizzle

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Tostadita with Roasted Corn Salsa and Cilantro Garnish

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Olive and Sundried Tomato Tapenade on a Crostini Round

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Fresh Herb-Marinated Bocconicini and Grape Tomato Skewer

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Focaccia with Caramelized Shallot, Fig Jam and Brie Cheese



### **Staff/ Rental Truck**

Commissary Kitchen Rental 10 Hours

1 Chef

1 Kitchen Manger/Load Set Up 10 Hours

6 Servers 5 Hours- We Bus Tables after food is served

Cake Cutting Included if it applies to your event.

1 Dishwasher 5 Hours Reset Kitchen Day After.

Company Sprinter/Gas to Venue.

**Bartending Available Upon Request**

*Disposables Are **Gold or Silver** Please Pick on color.*

Disposable Appetizer Plate

China Salad Plate

China Dinner Plate

Water Goblet

China Salad

Disposable Cups Tea, Lemonade, water

Disposable Coffee Cups

Disposables Cake Plate

Cocktail Napkin

Flatware Fork

Flat ware Knife

\*\*Aluminum Pans for Leftover Food

**Final Sale will reflect 20% Administration Fee and Taxes.**