



Appetizer Sample Menu

Pistachio Crusted Seared Scallops finished with
Ginger Tangerine Beurre Blanc



Chopped Chicken salad with Thai BBQ flavor,
fresh garlic and Shallot, stuffed in Puff Pastry
Bouche with fresh Chives



Mini Eggplant Parmesan Pan fried, topped with
Tangy Marinara Sauce, Smoked Norweigan
Salmon, Asiago Cheese and Caper



Wild Mushroom Saute with Portabella
mushroom, Oyster Mushroom and Black Forest
Mushroom, sautéed with White Wine, lemon
and Herbs on top Toasted Focaccia Squares

Ginger Jalapeno Rice Cake topped with Goat
Cheese and Julienne of Baby Arugula



Cucumber Dolmas with Thinly sliced English
Cucumber topped with mixture Salsa Fresca,
Dolmas, and Feta Cheese



Medium Rare Tenderloin of Beef Strips on
Pumpnickle Bread Squares with Fresh
Dill Weed Cream Cheese Spread and Pesto
Mayonnaise top



Ruby Red Long Stem Strawberry stuffed with
Chevre Cheese and Julienne of Proscuitto Ham,
topped with Sonoma Black Berry

Cheeses of the World

With France Port Salute Cow's milk, semi soft
with a mild flavor and very delicate finish



Italy's finest Blue Gorgonzola from outside Milan,
Cow's milk rich and creamy, slightly pungent
with flavors of apples, peaches and pears

Mahon Semi Soft cheese from the Balaeric Islands
of Spain, this cheese is aged 4 months, it has a
creamy texture, smooth taste and nutty finish



Cheeses served with Petite toast squares, Sourdough
crostini, and seasoned Italian Bread sticks



And More and More and More

Enjoy from Feast on This . . . Why just cater?