



## *Cocktail Party Menu*

### **One to Two Hour – Cocktail Parties**

1

Lemon chicken brochettes with red and yellow pepper confit  
Smoked salmon terrine with capers, red onions, and flatbread crackers  
Imported cheese and fresh fruit with crackers  
Mediterranean sampler – copanata, black olive, artichoke spread  
Spanikopita – spinach phylo

\$ 13.00

2

Bistro beef miniature sandwiches with caramelized onions and  
beefeater sauce on the side  
Belgian endive with blue cheese, toasted pecans, and dried cranberries  
Smoked salmon mousse on cucumber chips with pumpernickel crunch  
Roasted eggplant and tomato torta with parmesan cheese  
Chicken satay with Thai peanut sauce  
Brie and fresh fruit with crackers

\$ 15.00

3

Smoked duck quesadillas with green chiles and manchego cheese  
Beef bruschetta with horseradish, ancho sauce, and caramelized onions  
Spanish meat balls with spicy chorizo tomato sauce  
Jerk chicken brochettes with mango glaze  
Tea smoked bay scallops with ginger and golden pepper coulis  
Goat cheese and tasso phylo  
Array of fresh vegetable tray with assorted dips  
Assorted miniature desserts Brownies, lemon bars,  
caramel crisp, and pecan bars

20.00

4

Smoked salmon pita canapés with chives and capers  
Fresh fruit brochettes with honey yogurt sauce  
Apple, jicama, and shrimp spring rolls – lemon basil dipping sauce  
Medool dates stuffed with goat cheese and wrapped in bacon  
Thai chicken salad in lettuce cups  
Miniature crab cakes with Cajun mayo  
Imported handcrafted cheese tray with grapes and crackers  
Asian marinated flank steak rollups with carrots and scallions

23.00

### **Two to Three Hour – Cocktail Parties**

1

Grilled ginger lime shrimp  
Smoked trout on miniature corn cake  
Vegetable spring rolls with ginger soy dipping sauce  
Cuban miniature sandwiches – pork loin, Serrano ham, pickles,  
provolone on French  
Potato apple brie torta  
Bistro beef rolled with arugala and truffle oil  
Tomato, mozzarella, and fresh basil brochettes  
Lemon bars

24.00

2

Beef tenderloin miniature sandwiches with ancho glaze  
Tabouleh stuffed cherry tomatoes  
Shrimp cocktail – Traditional cocktail sauce  
Assorted vegetarian maki wasabi, soy sauce, pickle ginger  
Smoked chicken and artichoke hearts in phylo cups with gruyere  
Mushrooms stuffed with spinach and feta cheese  
Chocolate dipped strawberries

28.00

3

Artichoke and calamari cakes with lemon aolli  
Lamb brochettes with lavender and rosemary  
Jasmine rice cakes with Asian caramelized pork and pickled bok choy  
Southwestern spiced shrimp  
Tuna sashimi served on curried wonton chips and wasabi crème and sweet soy  
Miniature hamburgers  
Belgian endive snow peas and cherry tomatoes with goat cheese  
Assorted chocolate truffles

29.00

4

Cocktail lamb chops with Moorish spices  
Samosa ( potato and peas) with mint chutney  
Peruvian bay scallops ceviche with corn and peppers in lettuce cups  
Trio of Shrimp – cocktail, southwestern , and ginger lime  
White gazpacho shooter garnished with white grapes and almonds  
Carved pork loin and tenderloin of beef with assorted rolls and sauces  
Chilled asparagus wrapped with Serrano ham with fig essence  
Imported and domestic cheese and seasonal fruit  
with French bread and crackers  
Grilled vegetable skewers with balsamic dipping sauce

34.00

Hors D oeuvres  
**Fish and Seafood**

Smoked salmon pita canapé  
Smoked salmon mousse on cucumber  
Smoked trout on miniature corn cakes  
Southwestern spiced shrimp wrapped in green chili and bacon  
Southeastern spiced shrimp  
Ginger lime shrimp  
Shrimp cocktail with cocktail sauce  
Crab spring rolls  
Shrimp wontons  
Miniature crab cakes with Cajun mayo  
Tuna sashimi  
Hushpuppies with crawfish  
Smoked shrimp pizzas  
Oysters  
Lobster mango canapé  
Mexican crab canapé  
Salt cod cakes  
Shrimp salad tea sandwich  
Sushi  
Octopus salad Spanish style  
Vegetable spring rolls with shrimp soy ginger dipping sauce  
Tea smoked scallops

**Vegetables**

Copanata bruschetta  
Tapenade canape  
Goat cheese wontons  
Mushroom duxell miniature tarts  
Samosa  
Spinach torta  
Wild mushroom phylo  
Wild mushroom pizza  
Spinach phylo  
Roasted red pepper and goat cheese phylo  
Artichoke fritters  
Marinated olives

## **Vegetables** *continued...*

Vegetable pot sticker  
French cheese puffs  
Tortilla a la Espanola  
Miniature vegetable focaccia sandwich  
Savory palmiers  
Asparagus wrapped in parmesan and phyllo  
Polenta cakes with wild mushrooms  
Apple and jicama spring rolls soy ginger dipping sauce  
Mushroom caps stuffed with mushroom duxell and topped with parmesan cheese  
Hummus  
Grilled vegetable brochette  
Black bean and potato empanadas  
Grape leaves stuffed with saffron rice and peas  
Vegetable pizza  
Cheese and green chili quesadillas

## **Meat and Fowl**

Asian beef rollups with carrots and green onions  
Lamb tenderloin mango canapé  
Spicy lamb brochettes with Moorish spices  
Miniature tenderloin of beef sandwiches  
Miniature brisket of beef sandwiches  
Cuban pork sandwiches  
Chilean grape leaves stuffed with rice and cumin seasoned beef  
Asparagus wrapped in prosciutto and phyllo  
Asparagus wrapped in prosciutto  
Jerk chicken brochettes  
Dates stuffed with goat cheese and wrapped in bacon  
Empanadas – red chili and pork, beef, chicken and green chili  
Thai chicken salad in lettuce cups  
Lemon chicken brochettes  
Mushroom caps stuffed with honey ham  
Duck and green chili quesadillas  
Catering plus house smoked turkey miniature sandwiches  
Ham salad tea sandwich  
Spanish meat balls with spicy tomato chorizo sauce  
Asian ribs  
BBQ ribs  
Chicken satay with Thai peanut sauce

*Catering Plus*

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UPDATED JULY .2010