



Summer 2009 Appetizer Fresh Sheet

All Taste of the Town Catering Buffets include:

Buffet setup

Attendant to Keep Buffet Stocked

Decorations for the Buffet

Linens for the Buffet

When selecting your items try to keep the colors interesting and the flavors complimentary. We would be happy to offer assistance with your selections

Taste of the Town Build Your Own Appetizer Buffet \$12.95-16.95 ++

Additional selections 2.95p.p. based on 100 full priced guests

Displays

Specialty Cheese Display

A Selection of Premium & Domestic Cheese

Served with Dried Fruits, Mixed Nuts
& Gourmet Crackers

Fresh Vegetable Basket

A Variety of Market Fresh Vegetables

Served with Assorted Dips

Fresh Fruit Display

Lavish Display of
Seasonal Fresh Fruit & Berries

Whole Poached Salmon

(Minimum of 50 Guests)

An Artistic Display of Whole Poached Salmon

Served with Dill-Herb Remoulade

Baked Brie

Display of Baked Brie in Puff Pastry
Garnished with Fresh Fruit & Mixed Nuts
Served with Gourmet Crackers & Breads

Mediterranean Platter

Red Pepper Hummus, Mixed Olives
Grilled Asparagus & Bell Peppers
Served with Pita Bread & Gourmet Crackers

Grilled Vegetable Display

Grilled Summer Squash, Bell Peppers
Eggplant, Portobello Mushrooms & Asparagus
Marinated with Fresh Herbs & Olive Oil

Antipasti

Traditional Display of Italian Cured Meats & Cheeses
Marinated & Grilled Vegetables & Mixed Olives
Served with Crisps

Smoked Salmon

A Display of Alder Smoked & Lox Style Salmon
Served with Miniature Bagels & Traditional Garnishes

Barbecue Pork Platter

Hoisin Marinated Pork Loin Served with
Toasted Sesame Seeds
Hot Mustard & Plum Sauce

Asian Specialty Platter

A Selection of Asian Specialties to Include:
Grilled Asparagus, Spring Rolls
Five-Spiced Seared Ahi Tuna, Soy-Lime Grilled Prawns
Sesame Marinated & Grilled Asparagus, Shitake Mushrooms
& Asian Eggplant
Served with Garnishes & Dipping Sauces

*Iced Seafood Display ***

A Bountiful Display of Poached Jumbo Prawns

Grilled Scallops

Oysters on the Half Shell

Crab Claws & Marinated Clams & Mussels

Served with Fresh Lemon Slices, Cocktail Sauce & Gourmet Crackers

COLD CANAPÉS

Buffalo Mozzarella, Tomato & Basil on Crostini

Chive Potato Pancake, Garlic Herb Spread, Smoked Salmon

Five Spice Ahi Tuna & Mango Salsa on Cucumber

Fingerling Potatoes with Pancetta, Sour Cream & Chives

Grilled Asparagus Spring Rolls, Chilled Asian Soy Dipping Sauce

Jumbo Prawns with Cocktail Sauce & Lemon

Grilled Pear, Walnut & Stilton Crostini with Port Wine Reduction

Parma Ham & Asparagus Roulade on Rosemary Crisp

Petite "BLT" Sandwiches on Focaccia

Assorted Miniature Sandwiches on Focaccia

Dilled Shrimp Salad in Phyllo Shell

Sirloin of Beef with Shitake Mushrooms & Roasted Shallots on Crostini

Grilled Chipotle Shrimp Tostatas

Miniature Caprese Skewers

*Assorted Bruschetta- Roma Tomato with Garlic & Basil, Olive Tapenade, &
Cannellini Beans with White Truffle Oil*

Ratatouille & Bonsin in a Crisp Phyllo Shell

Roasted Peppers & Goat Cheese on Cucumber

Petite Filet of Beef on Crostini, Roasted Fennel Pepper Salad

Profiterole with Smoked Salmon Mousse & Baby Dill

Petite Grilled Crab Cake Glazed with Tarragon Aioli

HOT HORS D 'OEUVRES

Wild Mushroom & Sundried Tomato Strudel

Three Cheese Stuffed Mushrooms

BAKED ARTICHOKE & CHEESE FONDUE with GARLIC CROSTINI

Spinach & Feta Spanakopita

Krabbee Cakes with Red Pepper Remoulade

Rosemary Prawn & Scallop Skewers

Chicken Sate with Spicy Peanut Sauce

Dungeness Crab Filled Mushrooms

Beef Skewers, Three Peppercorn Sauce

Salmon Skewers, Citrus Basil Sauce

Caramelized Onion Tarts with Goat Cheese & Oregano

Beef Skewers, Teriyaki Sauce

Coconut Fried Shrimp, Thai Chili Dipping Sauce

Corn & Crabmeat Fritters, Chipotle Cream

Ginger Vegetable Sate with Sweet & Sour Dipping Sauces

Prawn Skewers Provencal with Pancetta & Arugula Oil

Margarita Marinated Prawn Skewers with Lime & Cilantro

Individual Grilled Cheese Sandwiches, Tomato Fennel Relish

*Grilled Petite Polenta Cakes with Crispy Serrano Ham, Cabrales Cheese & Marcona
Almonds*