

Petite Stations

A great accompaniment to a Grand Opening or Cocktail Party. It's Heavy Hors D'oeuvres with a Twist!

Menu One

~HORS D'OEUVRES PASSED~

Smoked Gouda & Caramelized Onion Quesadillas
Mesquite Prawns with Papaya Salsa
Puff Pastry Purse with Brie, Prosciutto & Sun Dried Tomatoes

~::~~

~ MARTINI MASH ~

Yukon Gold Mashed Potatoes
served piping hot, in a real martini glass with the following toppings:
Shrimp & Dill
Velvety Mushroom Sauce
Chicken Curry

~ CROSTINI STATION ~

guests choose from the following:
Garlic Crostini, Herbed Sourdough Crostini, Sea-Salted Bagel Crostini
then design their own crostini:
Mushroom & Walnut Pesto
Mediterranean Grilled Vegetables with Olive Oil
Cannellini & Sage Caviar
Tuscan Tomato, Red Pepper & Basil
Avocado Mousse
Finished off with Cracked Pepper & Parmesan

~ SHORTPLATE SAMPLER ~

asian inspired hors d'oeuvres are individually designed on square plates
as the latest trend in catering; the presentation is fabulous!

California Crab & Avocado Rolls
Thai Coconut Chicken Skewers with Chopped Cilantro
Crispy Wonton Chips

~ MEDITERRANEAN BISTRO ~

silks & chiffon table draping with uncooked pasta display, olive oil bottles, & baskets

Caper Marinated Filet Mignon
marinated filet sliced then, marinated a second time with a very special caper marinade,
served chilled, this dish is outstanding!

Miniature Rolls
displayed with whole breads & parmesan bread sticks

Antipasto Display
greek feta & mozzarella cheese, grilled & marinated eggplant, zucchini, roasted red pepper, artichokes, and imported olives

Israeli Cous Cous with Tomato & Basil

Dessert Selection
Coffee, Decaffeinated Coffee

prices do not include rental, service, or sales tax

GOURMET GOURMET CATERING INC. 28 N. BENSON AVE. UPLAND, CA 91786 (909) 920-6400

Menu Two

~HORS D'OEUVRES PASSED~

Cocktail Corncakes with Mango Salsa

Shrimp Shooters

garnished with lemon twist, served in a shot glass

Grilled Beef Bundles with Scallion Dipping Sauce

~.~

~ MARTINI MÉLANGE ~

our trio of pre-set salads served in a martini glass with tortilla garnish

Brown Derby Cobb

tossed with roasted chicken & blue cheese vinaigrette

Shrimp & Lime Ceviche

Penne Pasta with Sun Dried Tomatoes & Artichoke Hearts

~ LIVE SHOW GRILL ~

quesadillas with be show cooked & served to your guests from hot granite plates

Caramelized Onion & Smoked Gouda

Tres Quesos with Roasted Red Pepper

Bay Shrimp & Artichoke

Guests choose their toppings:

Crushed California Avocados, Salsa Fresca, Sour Cream, Sweet Red Onion

~ WOK ON THE WILD SIDE ~

our traditional asian station with an exotic flair, draped with leopard fabric & rich satins, decorated with a fresh floral arrangement and slightly Asian style prop, served in Chinese "to-go boxes" with chop sticks

Mongolian Chicken... Show Wok Cooked

Strips of chicken breast & vegetables served with tangerine-lemon wok sauce

Sticky White Rice

Asian Pork & Vegetable Dumplings

flash fried & tossed with teriyaki glaze

~ A LITTLE BIT OF HAVANA ~

hors d'oeuvres are individually designed on square plates as the latest trend in catering; the presentation is fabulous!

Mini Cuban Sandwiches

traditional cuban "bolitos" sandwiches with slow roasted pork & chipotle mayonnaise

Grilled Panini Sandwiches with Pecorino Cheese & Hazelnuts

Vodka Tomato Soup Sips

with lemon twist

Dessert Selection

Coffee, Decaffeinated Coffee