

# 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**

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### ~ 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**

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### ~ 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**