

Pastiche

CATERING & EVENTS

HORS D'OEUVRES

PASSED APPETIZER 1.50 per piece

Shrimp Cocktail with Snow Pea

served with Ginger Cocktail Sauce

Coconut Shrimp Kabob

with Mango & Horseradish Dipping Sauce

Cornbread Crostini

topped with whipped goat cheese and pepper jam

Fried Oysters

served in a tasting spoon topped with "Come Back Sauce"

Sweet Pea Pesto Crostini

with whipped lemon feta

PASSED APPETIZER 1.75 per piece

Chicken Kabobs

served with chimichurri dipping sauce

Mini Chicken Pop Skewers

with bleu cheese and honey pepper jam

Brie

topped with sautéed pear and caramelized onion on wafer cracker

Fig and Stilton Bleu

on raisin pecan toast

Small Tomato

filled with cauliflower couscous

Medjool Date Puree

in celery hearts topped with jalapeno waldorf

Wild Mushroom and Gruyere Tart

Fig, Caramelized Onion and Bleu Cheese Tart

Southern Tomato Tart with midnight moon and thyme

Gourmet Mac n Cheese Bites

Camembert Cheese Tart

with brule figs and caramelized onion mousse

Candied Bacon

topped with smoked pimento cheese and candied pecans

Blue Crab Salad

in Joe's mustard sauce served in a tasting spoon

Melon Shooters

filled with melon and jalapeno salsa

PASSED APPETIZER 2.00 per piece

Mini Crab Cakes

topped with smoked tomato remoulade

Sesame Seared Tuna

on a Wonton Chip topped with wasabi crème fraiche

Tuna Takaki

sesame seared tuna with ginger watermelon rind relish

Beef Tenderloin Kabobs

served with creamy horseradish dipping sauce

Beer Braised Short Rib Crostini

with maple bacon bourbon butter

Smoked Salmon

and Chive Cream Cheese on cucumber slice

Demi Tasse of Butter Nut Squash Bisque

with crumbled goat cheese and fried sage

Deviled Quail Egg

with black pepper mustard aioli on toast

The listed signature items can all be tailored to meet your needs and flavor profiles. Our Executive Chef is able to bring your vision alive and our Event Designers will create custom menus to fit your budget, theme and style.

PLACED APPETIZERS

Roasted New Potatoes

filled with spinach and artichoke dip 2.00 per piece

Roasted Potato

filled with farro salad tossed in sundried tomato tapenade 1.50 per piece

Kicked up Deviled Eggs

with Jalapeno's & Red bell peppers 1.50 per piece

Bacon and Eggs "Deviled"

with crispy smoked apple wood bacon 1.50 per piece

Cocktail Meatballs

bathed in a dried apricot tomato sauce 2.00 per piece

Turkey Slider

with brie, sliced cucumber and cranberry chutney 3.00 per piece

Lemon Butter Lobster Salad Roll

6.00 per slider

Beef Tenderloin Slider

with creamy horseradish 6.00 per piece

Beef Tenderloin Slider

with beer fig jam and arugula 6.00 per piece

Beef Tenderloin Crostini

with apple garlic chutney and blue cheese fondue 3.00 per piece

Pork Tenderloin Slider

with Pineapple & Mustard Chutney 3.00 per piece

Savory Gruyere Profiteroles

filled with curry chicken & mango salad Or Apple dill chicken salad 3.00 per piece

Chicken Slider

with goat cheese and tomato marmalade 3.50 per slider

Chicken Slider

with goat cheese, blistered tomato and artichoke relish 3.50 per slider

Speidini

of grape tomato, basil & fresh mozzarella with a pesto glaze 1.75 per piece

Prosciutto, Melon, Grape and Basil Skewer

drizzled with honey infused balsamic 1.75 per piece

Sweet Potato Napoleon

layered with herb cheese topped with sweet basil cream 3.00 per slider

Vegetable Crudit 

with ranch dressing 2.00 per person

Crepes

rolled with Grilled Asparagus & Ham with a feta-ca-per boursin spread 2.00 per person

Cucumber Boat

filled with chipotle shrimp salad 2.00 per person

Stuffed Mushroom

with sun dried tomatoes, artichokes and topped with a gorgonzola mousseline 2.00 per piece

Smoked Salmon Napoleon

with herb cream cheese and shaved cucumbers 3.50 per piece

Everything Bagel encrusted Mahi Lolli-Pop

2.00 per piece

Grilled Shrimp and Pineapple Skewer

with red pepper ginger glaze 2.00 per piece

Southern Tomato Tart

with midnight moon and thyme 2.50 per piece

CHEESES, DIPS & FONDUES

Brie

wrapped in puff pastry filled with almonds and brown sugar garnished with fresh berries 75.00 per wheel

Imported and Domestic Cheese Display

with nuts, fresh berries and crackers 3.50 per person

Mezze Platter

to include hummus, feta and double tomato relish, served with seasoned pita chips 3.00 per person

Fresh ground Hummus

18.00 per quart

Boiled Peanut Hummus

22.00 per quart

Lemon Feta Cheese Spread

22.00 per quart

Pea Pesto

15.00 per quart

Smoked Pimento Cheese Fondue

3.00 per person

Black Bean salsa

20.00 per person

Warm Cannellini Bean & Truffle oil Fondue

served with raw & steamed vegetables & crostinis 3.00 per person

Crab & Artichoke Fondue

with seasoned pita chips 3.50 per person

Hot Spinach & Ricotta Dip

with Baguette croustades & Garlic chips 3.00 per person

Charcuterie Board

12.00 per person