

Hors d'oeuvres at Chaminade

Hot Selections

All selections per 50 pieces

<i>Dungeness Crab Cakes, Whole Grain Mustard Crème and Corn Relish Garnish</i>	\$185-
<i>Oysters Rockefeller</i>	\$185-
<i>Prawns Scampi</i>	\$175-
<i>Porcupine Prawns Wrapped in Shredded Phyllo with Thai-Coconut Dip Sauce</i>	\$165-
<i>Mushroom Caps Stuffed with Dungeness Crab</i>	\$155-
<i>Prawn Brochettes, Curry Butter</i>	\$150-
<i>Sesame Chicken Strips, Teriyaki Sauce</i>	\$125-
<i>Baby New Potatoes stuffed with Asiago Soufflé</i>	\$125-
<i>Pork Loin Skewers, Peanut Sauce</i>	\$125-
<i>Asian Beef Satay, Soy Jus</i>	\$125-
<i>Tandoori Chicken Satay with Spicy Chutney</i>	\$125-
<i>Deep-Fried Ravioli with Pesto Aioli</i>	\$115-
<i>Buffalo Hot Wings, Blue Cheese Dip & Celery Sticks</i>	\$115-
<i>Tempura Artichoke Hearts</i>	\$110-
<i>Assorted Quesadillas, Sour Cream, Salsa and Guacamole</i>	\$110-
<i>Spring Rolls, Honey Mustard Sauce</i>	\$110-
<i>Spinach & Cheese Spanikopita</i>	\$110-
<i>Fried Zucchini Sticks, Ranch Dressing</i>	\$110-
<i>Fried Mozzarella, Marinara Sauce</i>	\$110-
<i>Jalapeño Poppers</i>	\$110-
<i>Petite Vegetarian Quiche</i>	\$110-
<i>Wild Mushroom Bouchées</i>	\$110-
<i>Artichoke Bottoms, Rosemary Stilton Gratinée</i>	\$110-
<i>Sliced Brie Crostini with Orange Horseradish</i>	\$110-
<i>Pot Stickers, Sweet & Sour Sauce</i>	\$110-

Prices subject to applicable sales tax & 20% service charge.
All prices subject to change without notice

Chilled Selections

(All selections per 50 pieces)

Sushi Display , Assorted Sushi Rolls (including California Rolls) and Served with Wasabi with Pickled Japanese Vegetables	\$175-
Combination Sushi & Sashimi Display , Half Sushi, Half Sashimi with Pickled Vegetables & Wasabi	\$200-
Combination Seafood Platter (served with Bagel Chips) Oysters, Prawns, Smoked Salmon & Smoked Trout	\$225-
Oysters on the Half Shell : Lemon Wedges, Cocktail & Mignonette Sauces	\$160-
Jumbo Prawns , Cocktail Sauce	\$190-
Long Stemmed Strawberries (Seasonal) with Whipped Cream & Brown Sugar	\$110-
Dipped in Chocolate, add 50c per Berry; Stuffed with Nut Cream Cheese, add 75c per Berry	

Chilled Canapes

(All selections per 50 pieces)

Artichoke Hearts Stuffed with Caramelized Onions, Niçoise Olives, Fresh Basil, Sundried Tomatoes, Feta Cheese	\$125-
Smoked Turkey on Gorgonzola Toast with Wild Mushroom, Sundried Tomato Pesto	\$125-
Cucumber with Bay Shrimp Mousse	\$125-
Smoked Salmon & Dill Crêpes	\$125-
Vietnamese Rolls Fresh Vegetables and Rice Paper	\$125-
Assorted Crostini with Chef's selection of Fresh Vegetables, Savory Relishes and Seafood	\$110-
Lavosh Filled with Pistachio Cream Cheese & Grilled Vegetables	\$110-
Lavosh Filled with Smoked Salmon & Herbed Cream Cheese	\$110-
Prosciutto-Wrapped Mango and/or Papaya	\$100-
Cherry Tomatoes Stuffed with Herb Mascarpone	\$100-
Grilled Eggplant and Goat Cheese	\$100-
Prosciutto & Melon	\$100-
Bruschetta on Sourdough Crouton	\$100-
Fresh Asparagus wrapped in Phyllo (Seasonal)	\$100-
Tea Sandwiches (Cucumber with Herbed Cream Cheese, Smoked Turkey & Smoked Salmon)	\$100-

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Chef's Specialties

(All specialties serve 40-50 guests)

<i>Whole Poached & Decorated Salmon</i> with Dill Aioli	\$200-
<i>New York Deli Platter</i> , Roast Sirloin & Assorted Sliced Deli Meats & Cheeses, Freshly Baked Rolls & Condiments	\$185-
<i>Chef's Charcuterie of Pâtés and Roast Meats and Sausages</i> Assorted Relishes and Chutney's	\$175-
<i>Venetian Sampler</i> , Bruschetta, House Made Pesto, Roasted Garlic Cloves, Focaccia, Fresh Mozzarella, Roasted Peppers & Eggplant, Niçoise Olives, Black Olive Tapenade	\$170-
<i>Antipasto Display</i> , Assorted Cheeses, Meats, Peppers, Olives, Vegetables & Fresh Basil	\$160-
<i>Display of Regional & Imported Cheese Specialties</i> , Fresh Baked Baguettes & Crackers	\$150-
<i>Baked Brie</i> wrapped in Brioche with Caramelized Onions & Apples, Fresh Fruit Garnish	\$140-
<i>Abundant Display of Seasonal Fruits & Berries</i>	\$125-
<i>Fresh Sliced Vegetables</i> with Herbal Dip	\$85-

Carved Selections

<i>Roast Prime Rib</i> Au Jus with Creamed Horseradish	\$250- (Serves 35-40)
<i>Roast Breast of Turkey</i> with Cranberry Relish	\$200- (Serves 35-40)
<i>Roast Leg of Lamb</i> Au Jus with Mint Jelly	\$185- (Serves 25-30)
<i>Beef Wellington</i> with Béarnaise Sauce	\$225- (Serves 25-30)
<i>Salmon Coulibiac</i> Brioche-enclosed Salmon Fillet with Scallop Mousse & Fresh Spinach	\$170- (Serves 25-30)

Light Snacks

<i>Mixed Nuts</i>	\$25- /pound	<i>Onion Dip</i>	\$20- /quart
<i>Oriental Party Mix</i>	\$12- /pound	<i>Ranch Dip</i>	\$20- /quart
<i>Potato Chips</i>	\$10- /pound	<i>Guacamole</i>	\$30- /quart
<i>Tortilla Chips</i>	\$10- / pound	<i>Salsa Fresca</i>	\$15- /quart

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