

# *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 &amp; 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 &amp; 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 &amp; Sour Sauce</i>	\$110-

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## Chilled Selections

(All selections per 50 pieces)

<b>Sushi Display</b> , Assorted Sushi Rolls (including California Rolls) and Served with Wasabi with Pickled Japanese Vegetables	\$175-
<b>Combination Sushi &amp; Sashimi Display</b> , Half Sushi, Half Sashimi with Pickled Vegetables & Wasabi	\$200-
<b>Combination Seafood Platter</b> (served with Bagel Chips) Oysters, Prawns, Smoked Salmon & Smoked Trout	\$225-
<b>Oysters on the Half Shell</b> : Lemon Wedges, Cocktail & Mignonette Sauces	\$160-
<b>Jumbo Prawns</b> , Cocktail Sauce	\$190-
<b>Long Stemmed Strawberries</b> (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)

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

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## ***Chef's Specialties***

*(All specialties serve 40-50 guests)*

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

## ***Carved Selections***

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

## ***Light Snacks***

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

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