



**All Seasons**  
A CATERING COMPANY

## Passed Hors D'oeuvres

2013

### Seafood

Coconut-Ginger Prawns

Seared Sesame Crusted Ahí Tuna

Served on a Wonton Crisp

with a Wasabi Aioli

\*Mahi Mahi and Rock Shrimp Ceviche

with Avocado & Cucumber

Served In Small Sea Shells

\*gluten free

Petite Ahí Won Ton Taco

With Mango Jicama Salsa

Pecan & Pistachio Baklava

With Poached Salmon

Roasted Corn & Dungeness Crab Cakes

Served with a Meyer Lemon Aioli

### **Meats & Poultry**

\*Napa Valley Spring Rolls

Prosciutto & Arugula Spring Roll

with Goat Cheese & Fresh Fig Jam

\*gluten free

\*Roasted Chicken Bites

with Mango-Lime & Toasted Coconut

\*gluten free

\*Grilled Lamb Skewers Served with a Minted Pomegranate Glaze

\*gluten free

\*Grilled Apricots or Figs

with Gorgonzola Mousse & Crispy Pancetta (Seasonal)

\*gluten free

\*Thai Chicken Satay Skewers

Served with a Sweet & Spicy Peanut Sauce

\*gluten free

\*Ginger Beef Skewers

with Hoisin Glaze

\*gluten free

Roasted Heirloom Tomato Bruschetta

with Fresh Herb Mascarpone & Crispy Pancetta

\*Glass Noodles with Sesame, Chili's, Spicy Thai Chicken

Served in a Small Bento Cup

\*gluten free

Petite Waffle

With Fried Chicken & Real Maple Syrup

\*Dates Stuffed with Mascarpone

& Wrapped with Pancetta

\*gluten free

Kobe Beef Sliders

With Caramelized Onions & Tarragon Aioli

Moroccan Chicken Bisteeya

With Almonds, Currants & Cinnamon

In Crispy Filo Pastry

Petite Boa Shredded Pork Sandwich

With Thai Slaw

## Vegetarian & Cheese

\*Stuffed Mushrooms with Smoked Gouda & Almonds

\*gluten free

Caramelized Onion, Pear Tartlet

With Toasted Walnut & Feta

Sweet Spring Pea & Goat Cheese Puree

Served in a Sesame Cone

\*Caprese Skewer with

Fresh Mozzarella, Pear Tomato, Thai Basil

& Balsamic Glaze

\*gluten free

Petite Popovers

Stuffed with Gruyere'

Pear & Brie Flatbread with Pesto, Baby Arugula & Caramelized Walnuts