

FIG TREE CAFE CATERING MENU

BASE PRICE \$25.95 PER PERSON + TAX

(* DENOTES ITEMS OFFERED AT ADDITIONAL CHARGE PER PERSON)

4-Course Dinner Menu

Choose 2 appetizers for your 1st Course:

- Bruschetta:** Chopped tomatoes with garlic and fresh basil served over grilled country toast
- Meatballs:** Bite sized meatballs served with red wine reduction sauce
- *\$0.25 **Mini caprese:** Buffalo mozzarella cheese, cherry tomatoes, olive oil, balsamic vinaigrette and fresh basil
- *\$0.50 **Teriyaki Chicken:** Bite size mini chicken skewers with teriyaki sauce
- *\$0.50 **Pigs in a blanket:** mini weiner sausages in puff pastry, topped with mustard
- *\$1.00 **Creme cheese and caviar** topped cucumber garnished with chives
- *\$1.25 **Brie topped garlic crostini:** toasted, garlic sliced baguette with brie, drizzled with honey, garnished with chive
- *\$1.25 **Eggplant bruschetta:** sliced, grilled eggplant with goat cheese, cherry tomato and fresh basil
- *\$1.50 **Stuffed mushrooms:** Marinated mushrooms stuffed with sausage (chicken or pork sausage)
- *\$1.50 **Phyllo roll:** Marinated mushrooms, spinach, ham and feta cheese wrapped in phyllo dough
- *\$1.50 **Bacon & Cheddar** puff pastry crisps dotted with ranch dressing, topped with chives
- *\$1.75 **Ricotta blinis:** ricotta cheese and seedless red grape wrapped blinis, drizzled with honey
- *\$1.75 **Greek salad on a stick:** Feta cheese, olive, cherry tomato and cucumber on a skewer
- *\$1.75 **Eggplant and goat cheese roll:** Japanese eggplant with Sonoma goat cheese, roasted red bell-peppers, drizzled with olive oil and balsamic glaze
- *\$1.75 **Pears and walnuts** wrapped in phyllo dough and blue cheese
- *\$1.75 **Turkey and cranberry pikelet:** smoked turkey, cranberry sauce, boiled egg slice over puff pastry cracker, garnished with alfalfa sprouts
- *\$1.75 **Artichoke puff pastry bites:** baked puff pastry stuffed with marinated artichoke, mascarpone cheese, parmesan cheese, smoked ham, rosemary & lemon zest
- *\$1.75 **Bacon wrapped dates** with cream cheese
- *\$2.00 **Eggplant Napoleon:** Plum tomatoes, zucchini, mushrooms, basil, eggplant creme (eggplant, cashews, garlic, olive oil). Drizzled with olive oil and balsamic vinegar
- *\$2.00 **Smoked wild salmon** with goat cheese over cucumber
- *\$2.00 **Shrimp ceviche:** Shrimp, cucumber, cilantro, avocado and fresh squeezed lime. Served with corn tortilla chips
- *\$2.25 **Buckwheat blini with smoked salmon** and horseradish cream
- *\$2.25 **Mini shrimp sandwiches:** Shrimp, cucumber, mayo, caviar, yogurt, hard boiled egg, over sourdough bread
- *\$2.25 **Sliders:** Mini hamburgers with spicy mustard aioli
- *\$2.25 **Bacon n' asparagus:** Asparagus & bacon wrapped in phyllo dough, served with mustard aioli dipping sauce
- *\$2.25 **Smoked salmon puff:** Puff pastry with smoked salmon, crème frsiche, lemon zest. Garnished caviar and dill
- *\$2.25 **Endive salmon salad:** mixture of wild alaskan salmon, tartar sauce, capers over endive, with fresh dill garnish
- *\$2.25 **Shrimp salad on endive:** mixture of shrimp, lemon juice, mayo, chopped green onion, parsley and pimientos served over endive, garnished with chives
- *\$2.50 **Ahi bites:** Lightly seared ahi, topped with house made mango salsa
- *\$2.50 **Phyllo roll:** White crab meat, avocado, scallions, lime, cilantro, sour cream over bite size crispy corn tortilla
- *\$2.50 **Shrimp puff pastry strudel:** Shrimp, cream cheese, green onion, dijon mustard, almond, lemon juice, mayo
- *\$2.75 **Crab Cakes:** House made mini crab cakes with tartar sauce
- *\$2.75 **Spinach, crab & artichoke tarts**
- *\$2.75 **Shrimp cocktail:** Large shrimp individually topped with cocktail sauce and avocado

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Choose 1 salad as your 2nd Course:

Caesar salad: Romaine hearts, house made croutons, caesar dressing and parmesan cheese

Mixed greens: Organic mixed greens with tomatoes, cucumbers and balsamic vinaigrette

Choose 2 entrees as your 3rd Course:

Chicken picatta: Served with lemon caper sauce

Spinach ravioli: Spinach and ricotta cheese stuffed ravioli, with marinated chopped tomatoes and fresh basil

Fettucini pasta: With basil pesto sauce, mushrooms and roasted chicken

Penne bolognese: Penne pasta with house made beef bolognese sauce

Portobello ravioli: Ricotta and portobello mushroom stuffed ravioli, served with mushroom-truffle cream sauce

Asparagus risotto: Arborio rice risotto with parmesan cheese and asparagus

*\$0.75 **Stuffed chicken medallions:** Chicken breast stuffed with sundried tomatoes and mozzarella cheese

*\$1.00 **Vegetarian lasagna:** Three cheese mushroom lasagna with béchamel and marinara sauce

*\$1.50 **Shrimp arrabiata:** Linguini pasta, shrimp, cherry tomatoes, garlic, capers and chili flakes

*\$1.50 **Saffron rice and shrimp** sauteed with asparagus, tomato, onion, cilantro, lemon and white wine

*\$2.00 **Lobster ravioli:** Served with a lobster-saffron beurre blanc sauce, topped with sauteed shrimp and asparagus

*\$2.25 **Top sirloin steak:** Balsamic-rosemary marinated top sirloin steak with mushroom-red wine reduction sauce

Side dishes served with 3rd course:

- Rosemary roasted potatoes
- Mashed potatoes
- Garlic mashed potatoes
- Seasonal vegetables

Choose 1 dessert as your 4th Course:

Creme brulee: Vanilla custard with caramelized sugar top, sprinkled with powdered sugar

Apple pie: Green apples sauteed in brown sugar and cinnamon topped with whipped cream and fresh mint

Bread pudding: House made bread pudding with vanilla ice cream

Key lime pie: Graham cracker crusted key lime pie made with fresh limes

All orders are subject to a delivery fee depending on event location

Wait staff available to provide service throughout dining event for an additional charge

Flatware, silverware, linens, tables, heaters, etc. are available at an additional charge

Large quantity discount available. Minimum order quantity: 40

25% deposit required upon signing of contract - refundable up to 90 days prior to event

Final payment due on or prior to day of event