

# FIG TREE CAFE CATERING

## HORS D'OEUVRES MENU

- \$1.75 Bruschetta: Chopped tomatoes with garlic and fresh basil served over grilled country toast
- \$1.75 Meatballs: Bite sized meatballs served with red wine reduction sauce
- \$2.00 Mini caprese: Buffalo mozzarella cheese, cherry tomatoes, olive oil, balsamic vinaigrette and fresh basil
- \$2.25 Teriyaki Chicken: Bite size mini chicken skewers with teriyaki sauce
- \$2.25 Pigs in a blanket: mini weiner sausages in puff pastry, topped with mustard
- \$2.50 Broccoli bites: Puff pastry sheets with broccoli, shredded carrots and cheddar cheese
- \$2.75 Creme cheese and caviar topped cucumber garnished with chives
- \$2.75 Brie topped garlic crostini: toasted, garlic sliced baguette with brie, drizzled with honey, garnished with chive
- \$2.75 Eggplant bruschetta: sliced, grilled eggplant with goat cheese, cherry tomato and fresh basil
- \$2.75 Stuffed mushrooms: Marinated mushrooms stuffed with sausage (chicken or pork sausage)
- \$2.75 Phyllo roll: Marinated mushrooms, spinach, ham and feta cheese wrapped in phyllo dough
- \$2.75 Bacon & Cheddar puff pastry crisps dotted with ranch dressing, topped with chives
- \$3.00 Ricotta blinis: ricotta cheese and seedless red grape wrapped blinis, drizzled with honey
- \$3.00 Greek salad on a stick: Feta cheese, olive, cherry tomato and cucumber on a skewer
- \$3.00 Eggplant and goat cheese roll: Japanese eggplant with Sonoma goat cheese, roasted red bell-peppers, drizzled with olive oil and balsamic glaze
- \$3.00 Pears and walnuts wrapped in phyllo dough and blue cheese
- \$3.00 Turkey and cranberry pikelet: smoked turkey, cranberry sauce, boiled egg slice over puff pastry cracker, garnished with alfalfa sprouts
- \$3.00 Artichoke puff pastry bites: baked puff pastry stuffed with marinated artichoke, mascarpone cheese, parmesan cheese, smoked ham, rosemary & lemon zest
- \$3.00 Bacon wrapped dates with cream cheese
- \$3.25 Eggplant Napoleon: Plum tomatoes, zucchini, mushrooms, basil, eggplant creme (eggplant, cashews, garlic, olive oil). Drizzled with olive oil and balsamic vinegar
- \$3.25 Smoked wild salmon with goat cheese over cucumber
- \$3.25 Shrimp ceviche: Shrimp, cucumber, cilantro, avocado and fresh squeezed lime. Served with corn tortilla chips
- \$3.50 Buckwheat blini with smoked salmon and horseradish cream
- \$3.50 Mini shrimp sandwiches: Shrimp, cucumber, mayo, caviar, yogurt, hard boiled egg, over sourdough bread
- \$3.50 Sliders: Mini hamburgers with spicy mustard aioli
- \$3.50 Bacon n' asparagus: Asparagus & bacon wrapped in phyllo dough, served with mustard aioli dipping sauce
- \$3.50 Smoked salmon puff: Puff pastry with smoked salmon, crème frsiche, lemon zest. Garnished caviar and dill
- \$3.50 Salmon salad on endive: mixture of wild alaskan salmon, tartar sauce, capers over endive, with fresh dill garnish
- \$3.50 Shrimp salad on endive: mixture of shrimp, lemon juice, mayo, chopped green onion, parsley and pimientos served over endive, garnished with chives
- \$3.75 Ahi bites: Lightly seared ahi, topped with house made mango salsa
- \$3.75 Phyllo roll: White crab meat, avocado, scallions, lime, cilantro, sour cream over bite size crispy corn tortilla
- \$3.75 Shrimp puff pastry strudel: Shrimp, cream cheese, green onion, dijon mustard, almond, lemon juice, mayo
- \$4.00 Crab Cakes: House made mini crab cakes with tartar sauce
- \$4.00 Spinach, crab & artichoke tarts
- \$4.00 Shrimp cocktail: Large shrimp individually topped with cocktail sauce and avocado

All orders subject to delivery fee. Rentals (flatware, linens, tables, etc) and wait staff available at additional charge. Prices are per item. CA sales tax added to all orders. Large quantity discount available. Minimum order quantity: 25