

CHEF'S SIGNATURE HORS D'OEUVRES

MINIMUM 40 PER ITEM

COLD

Asian Vegetable Taco ~ Asian Blend of Vegetables, Light Soy Glaze, Crisp Wonton Taco Shell
Fruit & Cheese Kabob ~ Cantaloupe & honeydew Balls, Aged Cheddar and Irish Dubliner Cheese
Sausage & Cheese Kabob ~ Double Smoked Farmer Sausage, Cheddar Cheese and Grape Tomato
Fresh Tomato Bruschetta ~ on a Herb Crostini
Grilled Zucchini Roulade ~ Roasted Red Pepper, Whipped Cream Cheese
BLT Canapé ~ Crisp Bacon, Radish Sprouts, Grape Tomato, Smoked Sea Salt Mayo, on a Sundried Tomato Crostini
Spinach & Artichoke ~ in a Crisp Wonton Cup
Taro Chip ~ Avocado, Black Bean, Roasted Corn
LA CHEFS Deviled Eggs ~ with Bacon and Caramelized Onion
Cucumber Canape ~ Fresh English Cucumber filled with Dill & Lemon Cream Cheese
Seven-Layer Taco Shot ~ Refried Beans, Sour Cream, Salsa, Shredded Cheese, Diced Tomato, Green Onion, Black Olives, Blue Tortilla Chips
Sesame Crusted Tofu ~ Pickled Beet Puree

HOT

Cocktail Meatballs in LA Chefs Signature BBQ Sauce (2 meatballs per serving)
Assorted Chicken Wings ~ Your Choice of flavour : (Minimum 20 per flavor)
Hot ~ BBQ ~ Teriyaki ~ Buffalo ~ Chili Lime ~ Curried ~ Salt & Pepper ~ Roasted Red Pepper
Mini Quesadilla ~ filled with a blend of cheese, roasted tomato and green onion
Salted Pork Bites with Curried Pineapple Glaze
Asian Potstickers with a Sweet Chili Glaze
Crisp Pork Spring Rolls with Plum Sauce
Spinach & Artichoke Hearts Stuffed Mushrooms with Roasted Garlic and Cream Cheese
Chorizo Empanadas ~ Chorizo Sausage, Mozzarella Cheese, Puff Pastry Case, Smoked Tomato Crema
Mac & Cheese ~ a classic, Macaroni with a 7 Cheese Blend and Toasted Panko
Risotto Cake with Butternut Squash, Pecans & a Cranberry Orange Gastrique
Papas Rellenas ~ BBQ Beef stuffed Potato Croquette
Southern Fried Chicken Bites with Bleu Cheese Fennel Dipping Sauce
Mini Grilled Cheese ~ Grilled Mini Brioche, Cherry Tomato, Welsh Cheddar, Caramelized Onion