

## TRAY PASSED APPETIZERS

### WITH BUFFET

choice of three \$6.99 | four \$8.99 | five \$9.99

### STANDALONE

choice of three \$13.99 | four \$14.99 | five \$15.99

Ahi tuna jewels poke marinated in ponzu sauce nestled in wonton cups topped with micro greens

Puff pastry tarts with roasted tomatoes, caramelized onions and feta cheese

Belgian endive with goat cheese, hazelnuts and grapefruit section

Mushrooms filled with italian sausage, breadcrumbs, ricotta and mozzarella cheese

Mushrooms filled with roasted shitake mushroom, corn and sautéed spinach

BBQ hawaiian guava meatballs topped with white sesame seeds on a banana leaf bed

Toasted ciabatta with goat cheese spread and three olive tapanade

Grilled asparagus salad on avocado toast

Savory tarts filled with caramelized onions, fontina cheese, fried onion nests

Asian potstickers with ginger dipping sauce

Salmon cakes with lime aioli

Chicken wings with apple cider and fish sauce glazed micro cilantro and wasabi

### Add \$1 for each additional item chosen from this list

Rosemary skewered shrimp marinated with EVOO, basil, and lemon

Coconut tiger shrimp with sweet guava sauce or mango sweet chili dip

Mini caprese skewers with tear drop tomatoes, mozzarella balls, and basil

Chicken satay glazed with soy mirin buerre blanc, rolled with cashews and sesame seeds

Grilled shrimp escabeche pickled salad, heated with seranos

Risotto balls hand rolled with crimini mushroom, fresh sage, and swiss cheese

Smoked salmon on pumpernickel with chive, cream cheese, and bermuda onion

Bikini paninis with buffalo mozzarella, tomato, and prosciutto di parma

### Add \$2 for each additional item chosen from this list

Purple peruvian potato piped with smoked salmon mousse

Mini crab cakes with andouille sausage and tarragon sauce

Maryland lump crab cakes with lemon grass chive aioli

Peking duck in won ton cup topped with plum sauce, radicchio and cilantro

New zealand lamb lollipops with mint BBQ sauce or honey lavender sauce finished with balsamic

Scallops in shell with pancetta mirin soy buerre blanc and micro greens

Skewered prawn wrapped with pancetta

Crispy rice with tuna, takaki and unagi

Smoked white fish on potato crisp and caper relish

CANCELLATIONS MUST BE MADE WITHIN 7 DAYS OF EVENT DATE.  
CANCELLATIONS MADE LESS THAN 7 DAYS PRIOR TO EVENT'S WILL BE CHARGED IN FULL.  
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