



HORS D'OEUVRES MENU:

Guests will be greeted with beautiful flower laden trays playing host to a variety of mini-culinary creations.
Please choose from the following hot and cold hors d'oeuvre selections.

DISPLAYED HORS D'OEUVRES

ASSORTED SUSHI ROLLS (\$3.9/person)

Philadelphia Roll, California Rolls, Spicy Tuna Rolls and Vegetable Rolls

KOREAN BBQ SHORT RIBS (\$4/person)

Marinated in Sweet Soy Sauce and served with Jasmine Rice

GREEN PAPAYA SALAD (\$3/person)

Bean Sprouts, Julienne Cucumber, Shredded Red Cabbage with Sweet and Sour Dressing

CHICKEN LETTUCE WRAP STATION (\$3.6/person)

Ginger Chicken, Iceberg Lettuce, Bean Sprouts, Scallions, Cilantro with Sweet Chili Sauce

FINE DOMESTIC & EUROPEAN CHEESE PLATTER (\$2.5/person)*

Parrano, Blue Stilton, Iberico, Saint André, Brie and Manchego Cheese with Crackers, Dried Fruits and Fresh Bread

CURRENT ISRAELI COUSCOUS SALAD (\$2.5/person)

Served at room temperature tossed with Lemon-Mint Vinaigrette

ROASTED CORN SALAD (\$2.5/person)

Tomatoes, Romaine, Cucumber with Cilantro-Lime Dressing

INDIAN RED LENTIL DIP (\$1.50/person)

*Red Lentils simmered in Onions, Garlic, Ginger and a blend of Spices
Served with Pita Bread*

ASIAN MEATBALLS (\$1.65/person)

Glazed with Sweet Soy Sauce

SAFFRON RISOTTO BALLS (\$2/person)

Stuffed with Mozzarella Cheese, served with Marinara Sauce

www.toastcatering.com

P: 858.208.9422

toast

CATERING

CHIPS AND DIPS (\$2.50/person)

Lemon Laced Hummus, Warm Spinach-Artichoke Dip served with Pita Chips

BRUSCHETTA STATION (\$3.85/person)

Plum tomatoes with garlic and capers; Green olives tapenade; Sicilian Eggplant Caponata served with Crostinis

TRAY PASSED HORS D'OEUVRES

MINI KOBE SLIDERS (\$3.75/person)

Black Diamond White Cheddar served with Truffle Aioli

TOMATO AND BASIL PIZZETTE (\$1.50/person)

Mini Pizzas with Organic Cherry Tomatoes, Mozzarella Cheese and Fresh Basil

SMOKED SALMON MOUSSE (\$2.85/person)

Served in Savory Cones topped with Tobiko Caviar and Dill

BEEF TENDERLOIN CROSTINI (\$3.00/person)

Tarragon Remoulade, Shaved Manchego Cheese and Truffle-Oil

SAM'S FAMOUS QUESADILLAS (\$1.5/person)

Smoked Turkey, Brie, Mango Chutney, Cilantro and Jalapenos

THAI CHICKEN SATAY (\$1.95/person)

Marinated Chicken Skewers served with Sweet and Spicy Peanut Sauce

ARGENTINIAN BEEF SKEWERS (\$2.10/person)

Marinated Beef Skewers served with Cilantro Chimichurri

CRISPY BEEF WONTONS (\$1.20/person)

With Chili-Lemon Aioli

PROSCIUTTO WRAPPED TIGER SHRIMP (\$3/person)

Served with Port-Balsamic Reduction

CURRIED CHICKEN SALAD (\$1.5/person)

Shredded Roasted Chicken mixed with Oprah's favorite Curry Dressing on a Crostini Bread

SPICY AHI POKE SALAD (\$1.5/person)

Marinated Sushi Grade Ahi Tuna, served on Sliced Cucumber

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CLASSIC MARYLAND CRAB CAKES (\$2.25/person)

With Kaffir lime Aioli

CURRIED BUTTERNUT SQUASH SOUP SHOOTERS (\$2.6/person)

*Roasted Butternut Squash Soup served in Demitasse with Crème Fraîche
And Candied Pecans*

TOMATO BURGERS (\$2.20/person)

Sun-dried Tomatoes, Goat Cheese and Mascarpone and Basil on Financier Almond Buns

MINI PORK OR CHICKEN TAMALES (\$2/person)

With Tomatillo Sauce and Sour Cream

ROASTED GARLIC POLENTA (\$1.5/person)

Served with Caramelized Red Onions, Blue Cheese and Fried Sage

MINI ASIAN DUCK TACOS (\$3.5/person)

Braised Duck Leg served with Asian Slaw in a Wonton Taco

MOROCCAN CHICKEN B'STILLA (\$2.50/person)

*Braised Chicken in Ras El Hanout Seasoning, wrapped in Phyllo Dough
Topped with Fig Spread*

SWEET FINALE

SEASONAL FRUIT PLATTER (\$1.5/person)

ASSORTED MINI PASTRIES (\$2.25/person)

*Tiramisu, Coconut Meringue Tartlet, Pistachio Cranberry, Raspberry Crème Brûlée, Lemon
Meringue Tartlet, Mango Mousse, Apple Streudel*

MINI ITALIAN CANOLLI* (\$1.8 to \$2.15/person)

Filled with Mascarpone Cream

CHOCOLATE TRUFFLES* (\$2 to \$2.5/person)

Dark Chocolate, Coffee, Peanut, Hazelnut Praline

BITE SIZE COOKIE CUBES (\$1.40/person)

Peanut Butter Crunch, Chocolate Raspberry Martini



TRUFFIES (TRUFFLE STUFFED COOKIES) (\$2.15/person) **
Dark Chocolate Toffee, Chocolate Hazelnut

MINI CHOCOLATE ASSORTMENTS (\$2.25/person)
Hazelnut Cream Puff, Opera, Chocolate & Coffee Crème Brulée Tartlet, White Chocolate & Berries, Chocolate Eclair, Chocolate & Crème Brulée Square, Chocolate & Praline Crème Brulée

MINI CUPCAKES (\$1.85/person) ***
Almond, Chocolate, Lemon, Red Velvet & Vanilla

CHEESECAKE LOLLYPOPS (\$2.25/person) ***
*New York Cheesecake, Red Berry Cheesecake, Coffee Cheesecake
Chocolate Cheesecake*

*: Price depends on number of guests

** Minimum order of 36

*** Minimum order of 48