

# Taste Catering Passed Appetizers

## APPETIZERS

Choice of Three \$6.75 \* Four \$8.75 \* Five \$9.75 with buffet

Choice of Three \$13.95 \* Four \$14.95 \* Five \$15.95 standalone

- Ahi Tuna Jewels marinated in Ponzu nestled in Won Ton Cups topped with Micro Greens
- Puff Pastry Tarts with Roasted Tomatoes, Caramelized Onions and Feta Cheese
- Belgium Endive with Goat Cheese, Hazel Nuts and Grapefruit Section
- Mushrooms filled Italian Sausage, Bread Crumbs, Ricotta and Mozzarella Cheese
- Mushrooms filled with Roasted Shitake Mushroom, Corn and Sauteed 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
- Water Biscuits with Olive Parsley Salad, Rice Crackers with Pickled Veggies
- Savory Tarts filled with Carmelized Onions, Fontina Cheese, Fried Onion Nests
- Asian Potstickers with Ginger Dipping Sauce
- Salmon Cakes with lime aioli

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

- Rosemary Skewered Shrimp marinated with E.V.O.O. , 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 Cashew, and Sesame Nuts
- Profiterole filled with Pancetta Ham, Asiago Cheese, and Caramelized Onion
- Risotto Balls hand rolled with Crimini Mushroom, Fresh Sage, and Swiss Cheese
- Smoked Salmon on Pumpernickel with Chive, Cream Cheese, Bermuda and Onion

**Add an additional \$2 for each 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 finished with Balsamic
- Scallops in Shell with Pancetta Mirin Soy Buerre Blanc and Micro Greens
- Skewered Prawn wrapped with Pancetta

**Catering Service Minimums may apply for Tray Passed Menu Items and require a Taste Chef.  
Custom Gluten Free, Vegan, Vegetarian, and Kosher Style menus available upon request.**