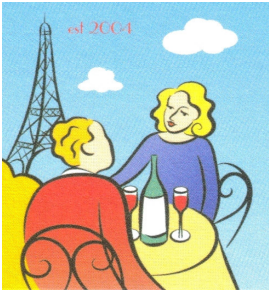


A Table for Two Private Chef Service

*Hot and Cold Appetizers
Minimum order is 2 dozen of any item*

Almond Crusted Shrimp Cakes <i>Presented with lemon soy aioli dip, may be served warm or at room temperature. .</i>	\$17.00 per dozen
New Orleans Style Crab Cakes <i>Presented with a spicy remoulade dip, may be served warm or at room temperature</i>	\$14.00 per dozen
Cajun Egg Rolls <i>Egg rolls filled with chicken, black beans, roasted corn, andouille sausage, and cheese Presented with spicy mustard and sweet and sour dipping sauces.</i>	\$12.00 per dozen
Artichoke and Parmesan Tartlets Duck a'la Orange Beggars Purse	\$11.00 per dozen \$13.00 per dozen
“Pigs in a Blanket” All Grown Up <i>Chicken apple sausage is rolled in puff pastry with caramelized onions, then baked and finished with Crème fraiche and housemade fig preserves.</i>	\$16.00 per dozen
Deep Fried Mac and Cheese Bites <i>Our 6 cheese mac and cheese is lightly tempura battered and deep fried to finish. Presented with marinara sauce for dipping</i>	\$ 8.00 per dozen
Marinated Baby Lamb Chops <i>With chimichurri sauce</i>	\$15.00 per dozen
Miniature Wellingtons <i>Your choice of beef with mushroom duxelle and pate, chicken with spinach and Boursin cheese, or salmon with scallop mousse. Each is hand formed, wrapped in puff pastry, and baked to finish.</i>	\$15.00 per dozen
Petite Chicken Cordon Bleu <i>Chicken breast, Swiss cheese and ham rolled in seasoned bread crumbs</i>	\$14.00 per dozen
BLT Tomato Bites <i>All the flavors of the classic BLT in a lightly roasted cherry tomato</i>	\$ 7.50 per dozen
Meatballs <i>Your choice of Swedish, Italian, or Sweet and Sour. Each meatball is about 2 ounces.</i>	\$18.00 (50 pieces)
Miniature Quiches <i>With a crust of phyllo pastry, your choice of fillings: classic cheese, mushroom and spinach, crab</i>	\$10.00 per dozen
BBQ Chicken and Jalapeño Jack Dumplings <i>With BBQ sauce and crisped onions, this is a modern take on the traditional Asian dumpling</i>	\$12.00 per dozen
Chicken Tikka Masala <i>Boneless breast of chicken marinated in yogurt and spices, then grilled and finished in a tomato cream sauce. Presented on a skewer, with miniature pita breads</i>	\$14.00 per dozen



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Smoked Salmon Lollipops

Thinly sliced smoked salmon is wrapped around a boursin-style cheese bonbon with herbs and placed on a pretzel stick

\$14.00 per dozen

Artichoke Truffles

Goat cheese, cream cheese, marinated artichokes, lemon zest, rolled together in cotija cheese.

\$20.00 (25 pieces)

Mozzarella Antipasto Kebabs

Mild, delicious Mozzarella cheese is threaded on a skewer along with chunks of sun-dried tomatoes, a wedge of tender artichoke heart, olives and basil leaves.

\$12.00 per dozen

Vegetarian Stuffed Grape Leaves

House grown and preserved grape leaves stuffed with rice and herbs. Presented with a cucumber dip.

\$13.00 per dozen

Chilled Shrimp with Gazpacho Relish.

Grilled and chilled rosemary marinated shrimp is presented in a miniature martini glass with a chunky Gazpacho relish. (mini martini glasses, and miniature forks are included)

\$17.00 per dozen

Spicy Corn Fritters with Mango Salsa

Fresh corn, eggs and ground chipotle are the components of this fritter that is quickly pan fried. Topped with a cool fresh made mango salsa, and a touch of sour cream.

\$9.00 per dozen

Crepe, Mushroom and Gruyere Torte **each torte is cut into 24 pieces*****

A total of 14 layers are in this showstopper, with slow roasted mushrooms and Gruyere cheese. Baked, then chilled and cut into wedges for service. Each wedge is topped with sour cream, dill, and caviar.

\$50.00 per torte

Ahi Tuna Canapés

Thin rare sliced seared ahi tuna served on sticky rice cakes and drizzled with wasabi sauce

\$19.00 per dozen

Vietnamese Wrapture

Ground pork with hoisin, mint, and basil wrapped in rice paper.

\$15.00 per dozen

Spinach Pie Diamonds

Spinach, feta, leeks is layered between fresh made pastry layers. Baked, then chilled and cut into diamonds

\$15.00 per dozen

Polenta Crostini with Blue Cheese and Balsamic Red Onions

A crostini made of polenta is topped with Maytag blue cheese, and sweet braised red onions.

\$ 14.00 per dozen

Prosciutto Wrapped Melon Balls

Sweet cantaloupe and honeydew melon balls are wrapped with prosciutto and basil. A classic treat!

\$ 11.00 per dozen