



SAMPLER MENU

- Seasonal gourmet soup samplers served in demi tasse cups
- Crisp Avocado Egg Roll with Citrus soy marinade
- Crispy Tuscan fries coated with fresh herbs and shaved Parmesan in bamboo cones
- 3 cheese Potato Spring Rolls with warm drawn Butter and Sour Cream
- Spinach and Mushroom Strudel with Dijonaise
- Thai Spring Rolls with Sweet and Sour Sauce
- Pan seared Japanese Dim Sum and siomai (assorted varieties) with soy
- Sweet Potato and Shitake mushroom Tempura with Orange Marmalade
- Crisp Potato Cakes with Apple Sauce and Sour Cream
- Baby twice baked potatoes stuffed with sour cream, chives and bacon bits
- Sweet potato fries with vanilla fluff dip served in bamboo cones
- Caramelized Onion Tartlets with goat cheese and Dijonaise sauce
- Miniature Brie and baby pears in Pastry with Raspberry Preserves
- Grilled garlic toast rounds with Bruchetta and Melted Provolone on ornate plates
- Baby Gourmet Grilled brie Sandwiches with warm cream of tomato bisque
- Fire roasted vegetable and feta flatbread with Romesco glaze
- Baby truffle Mac-n-cheese samplers
- Summer vegetable rolls wrapped in rice paper with sweet chili sauce
- Baby Baked Ziti samplers with micro garlic knot
- Individual crisp vegetable crudité in colored shot glasses with homemade dips
- Tomato and mozzarella skewers set on pipettes with balsamic chaser
- Miniature Kobe beef Sliders with caramelized onions and melted sharp Cheddar
- Miniature Kobe beef sliders with sautéed mushrooms and imported provolone
- Traditional Franks-N-Jacket with Deli Mustard
- Micro Coney Island style hot dogs set in miniature buns with deli mustard, sauerkraut and micro brewery beer shots
- Mongolian Beef with scallions & mushrooms in Chinese containers with chopsticks
- Miniature Beef Bouchees with mushrooms, filet tip and topped with horseradish Dip
- Authentic Italian mini meatballs with sampling forks with ricotta and herb topping
- Baby grilled Rubeen sandwiches wrapped in deli paper with Thousand Island dip
- Sautéed Japanese Beef Sate set on flaming pupu burners with Ginger Dipping Sauce
- Crispy Orange Beef on flavored skewers with Tangerine Glaze
- *Dijon Encrusted New Zealand Baby Lamb Racks with Mint Demiglace
- Miniature Philly cheesesteak sandwiches with A-1 mayo
- Baby Meatball parmesan Heros with warm marinara dip
- Spicy boneless short ribs with bourbon glaze set on baby sampling forks
- Southwest Chicken Spring Rolls with Avocado Ranch Dip
- Moo Shoo Duck Lettuce Wraps rolled in rice paper with sweet chili sauce
- Crispy roast duck breast with pomegranate chili sauce and fresh pomegranate arils
- Sesame Chicken in Chinese containers with Peanut Sauce
- Grilled Chicken Caesar Flatbread with Parmesan glaze
- Miniature grilled Chicken Quesadillas with Guacamole and Sour Cream
- General Tso's Chicken served in miniature Chinese containers with Hoisin Glaze
- Tempura style chicken drummers with citrus glaze
- Southern fried chicken and savory herb waffle skewers served in tall shot glasses with warm organic maple syrup dip
- Sautéed Japanese Chicken Sate on flaming pupu burners with Roasted Cashew Dip
- Seared Assorted Tuna Samplers with spicy mayo & seaweed salad on Asian spoon
- Panko Crusted Grouper Filets with Horseradish dip
- Spicy Tuna Tar Tar spring rolls
- Individual Costa Rican Ceviche set in baby martini glasses with Lime Garnish
- Mojito Sea Bass with lime, rum and sugar reduction and Citrus Salsa
- Tequila Grilled Ahi Tuna with Lime Salsa
- Bayou Seafood Cakes with cilantro butter Sauce
- Rainbow Rolls with Wasabi, Soy and Ginger
- Asian Pan Seared Salmon Cakes with creamy miso and sake sauce
- Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce
- Pan seared baby bay scallops served with hoisin butter sauce and sautéed spinach