



Name:

Phone:

Date:

Email:

Event:

Type: Tapas / Cocktail

Minimum Guest: 75

Location:

Time:

Budget:

# Tapas Cocktail

Cocktail Hour:

## Butler Style Pass around Hors D'euvres

\*Please choose 8 for under 100 guest, Choose 10 for 100 guest and up\*

### Fish

Sliced sesame crusted Ahi Tuna on Croutons

Fresh Asparagus tips rolled with smoked Salmon (with Wasabi Cream & Caviar Garnish)

Smoked White Fish Mousse in Pastry Crown

Norwegian Smoked Salmon with fresh dill on potato latke and caviar garnish

Norwegian Smoked Salmon on Triangle pastry shell

Belgian Endives with Salmon Mousse

Peruvian Style Ceviche in a cucumber crown

Red Bliss Potatoes with Caviar and Parve Sour Cream and Chive Garnish

Mock Seafood Stuffed Mushroom Caps Topped with Japanese Bread Crumbs

Faux crab cake, cauliflower puree, habanero and lime jam

Mock Shrimp tied with Rice Paper with Asian Ginger Dip

Fresh Atlantic Seared Salmon on a Wonton Crisp Topped with Arugula Cream

Sea Bass "scallops" on lemon Grass

Grilled Salmon sauté served with Peanut Thai Sauce

## Veggie

Mini Brochettes with Fresh Tomatoes and Basil

Oriental Spring Rolls with Plum Sauce

Spanakopita with Fresh Spinach and garlic in a pastry shell

Assorted Burekas

Vegetarian Style Kibbe with Tehini Dip

Potato Tartlets with Apple Sauce

Grape leaves stuffed with rice and fresh herbs, served with tofutti tzatziki dip.

Porcini crispy risotto balls, cherry tomato vinaigrette.

Smoked yellow miso tofu stuffed silver dollar mushrooms

Shitake and chestnut cappuccino, served in espresso cup with truffle oil and garlic crumble.

Truffle Risotto Croquet, Infused Lemon-Basil Drizzle

Assorted Mini Quiches

Moroccan Cigars with Tahini dip

## Poultry

Coconut macadamia Crusted Chicken tenders with a Mandarin Sauce

Grilled Baby Chicken sauté served with Peanut Thai Sauce

Curried Chicken and Apple Canapés

Smoked Duck Roulade with Wild Berry Compote

Sweet chili marinated chicken cubes, black eggplant mousse and mango cilantro chutney.

French Crepe skins Filled with Duck Confit Tied with a braised leek (extra charge)

BBQ Duck on Blue Corn Toasted Tortilla (extra charge)

## Beef/Veal

Argentinean Style Beef empanadas with Salsa

Mini Veal Wellington with Sun Dried Tomato Puree

Moroccan Beef Pockets

Sliced London Broil Steak on danish pumpernickel with honey mustard sauce and

3 pepper salsa

Fresh juicy fig wrapped in facon on a skewer, fig infused balsamic reduction, black salt.

Crispy mini vine leaf cones, sumac seasoned lamb, tofutti tzatziki dip, micro cilantro.

Homemade Franks in a blanket with mustard dip

Beef Yakimaki on a stick with sweet soy sauce glaze

Mini Rubens with Corned Beef, Cole Slaw and Parve Cheese

Baby lamb chops with mint aju (extra charge)

**\*Cocktail stations option available. Please call our office for more information\***

## Butler Style Pass-around Tapas

### Spectacular Martini Salad bar

\*Choose 2\*

#### Tropical Quinoa and Kale Salad

Kale lettuce with quinoa, red onions, cilantro, strawberry, mango and avocado with mandarin vinaigrette

#### Terra Chip & Spinach Salad

Julienned peppers, onions, sliced mushrooms and fresh spinach

Garnished with terra chips. Dressed with creamy tomato dressing

#### House Salad

Mix of mesclun greens, diced cucumber, tomato, red onions, roasted peppers and portobello mushroom

Garnished with sliced almonds and raisins.

#### Oriental Salad

Pea pods, bok choy, and other oriental-style vegetables with a sesame oil and ginger dressing

Garnished with a ramen noodle crunch.

#### Caesar Salad

Classic Caesar salad with our home made Parve Caesar dressing with baby tomatoes.

Topped with grated cashew.

#### Mexican Salad

Romaine lettuce, diced cucumber, tomato, red onion, mushroom and avocado.

Topped with salsa dressing and garnished with crunchy tortilla chips

#### Broccoli Salad

Broccoli, raisins, diced red onion and cashew. Topped with ranch dressing

#### Fall Salad

Mixed baby green leaves, avocado, beets. Topped with creamy balsamic dressing

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8100 N University Dr, Tamarac, FL 33321. Office: 954-800-2051 Email: [Elegantkoshercatering2006@gmail.com](mailto:Elegantkoshercatering2006@gmail.com)

All items are per person and subject to taxable service charge, 6% Florida State sales tax & fees, Unless otherwise noted Elegant Catering keeps the rights to change food & service prices at any time.

## Fish:

\*Choose 1\*

### Maple glazed Salmon:

Maple glazed soy salmon served on a bed of water crest salad. Garnished with black and white toasted sesame seeds.

### Pesto Salmon:

Basil Pesto salmon on a bed of angel hair noodles. Garnished with toasted pine nuts.

## Entrees:

\*Choose 3\*

### Mini BBQ brisket burgers

Served with Cole slaw

### Mini Franks

Served with French fries in newspaper cones

### Grilled baby chicken skewers

With Orzo and mushrooms and caramelized onions

### Fried chicken tenders

Served with onion rings

### Pepper steak

With vegetable lo mein served in a miniature Chinese take-out box

### General T'so chicken

On fried rice served in a miniature Chinese take-out box

## Beef Sliders

With tomato and onion served with French fries in newspaper cones

## Grilled Chicken Sliders

With tomato and onion served with French fries in newspaper cones

## Yellow Gazpacho Shot

Garnished with yellow cherry tomato

## Green Avocado Gazpacho Shot

Topped with fresh dill and corn tortilla chips

## Butternut Squash Soup

Caramelized apple & facon

## Cinnamon Carrot Soup Shooters

With maple glazed facon

## Persimon & Serrano Sushi Bites

Sushi rice, avocado and fresh salmon

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## Desserts:

### Passed Around Mini Desserts

Elegant butlers to pass around a delicious selection of mini desserts

#### Petit Fours

List to include: Cannes cheese cake, Almendrado, Mini tart tatin, Brownie cuadrado, Mini lemon tart, Baklava, Bomba upside-down, Marzipan choco base, Mini pecan tart, Alfajores cookies, Apricot ball, Macaroons, Greibe, Baba au rum, Giandulla and more.

Mini cup fresh fruit salads.

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