



**BIANCHINI'S
MARKET**

Community • Quality • Service

Hors D'Oeuvres Menu

Platters and Displays

Minimum 10 orders per item.

Appetizer #1 | \$4.50 per person

Antipasto: A Sumptuous Platter of Salame, Prosciutto, Mortadella, Italian Cheeses, Olives and Pepperoncini. Accompanied with Pesto Mayonnaise, Sliced Baguette and Grissini.

Appetizer #2 | \$4.99 per person

Imported Cheese with Grapes: The Perfect Selection of the Finest Imported Cheeses Rich in Flavors and Textures. Accompanied by Dried Fruit, Assorted Crackers and Sliced Baguette.

Appetizer #3 | \$3.00 per person

Bouquet Fruit Display: Seasonal Fresh Fruit Selection. A colorful display on any table.

Appetizer #4 | \$3.50 per person

Mediterranean Sampler: A Flavorful Combination of Hummus, Couscous, Tabouleh and Marinated Olives. Accompanied with Crispy Pita Triangles.

Appetizer #5 | \$3.00 per person

Vegetable Crudite: A Crisp and Colorful Assortment of Seasonal Vegetables Including, Carrots, Celery, Zucchini, Red and Green Bell Peppers, Cauliflower, Broccoli Florettes and Sweet Cherry Tomatoes. Served with a House Made Dipping Sauce.

Appetizer #6 | \$3.95 per person

Assorted Pates: The Perfect Accompaniment to Wine or Cocktails. Served with Fresh Sliced Baguette and Crackers.

Artichoke Jalapeno Dip #7 | \$3.99 per person

Artichoke Jalapeno Dip: Served in a Sourdough Round. Accompanied by Sourdough Slices, Gourmet Crackers and Chips.

Bianchini's Mediterranean Bruschetta Bar #8 | \$3.50 per person

Our Feta and Roasted Red Pepper Torte, Artichoke Dip and Roasted Garlic Hummus. Accompanied by Pita Crisps, Gourmet Crackers, Grilled Flatbreads and Crostini.

Bianchini's Original Hummus #9 | \$2.95 per person

Housemade Original Hummus and Pita Bread.

Spinach Dip #10 | \$3.99 per person

Spinach Dip in a Sourdough Round Accompanied by Sourdough Slices and Gourmet Crackers.

Vegetable Landscape #11 | \$3.95 per person

Baby Carrots, Jicama, Roasted Red Potatoes & Variety of Grilled Vegetables Served with Thai Peanut Sauce & Blue Cheese Dip.

Seafood

Minimum 10 orders per item. 2 pieces per person.

Appetizer #12 | \$4.95 per person

Mini Crab Cakes Served with Chili Remoulade.

Appetizer # 13 | \$5.25 per person

Classic Chilled Prawns Served with Cocktail Sauce and Lemon Wedges.

Appetizer #14 | \$4.95 per person

Mushroom Caps Stuffed with Crabmeat.

Appetizer #15 | \$3.75 per person

Seared Ahi Tuna Served on Croutes.

Appetizer #16 | \$3.85 per person

California Rolls: Avocado, Crab and Cucumbers Wrapped in Nori and Rice.

Appetizer #17 | \$3.95 per person

Prawns Marinated with Dill and Sliced of Cucumber on Croute.

Appetizer #18 | \$5.50 per person (minimum order for 30)

Decorated Whole Poached Salmon, Served with Dill Mayonnaise, Lemon Aioli and Cocktail Rye Bread.

Appetizer #19 | \$5.50 per person

Oysters on Half Shell with Cocktail Sauce and Lemon Wedges.

Appetizer #20 | \$4.25 per person

Petit Potato Blinis Topped with Caviar and Crème Fraiche.

Appetizer #21 | \$3.25 per person

Crabmeat and Cheese Mini Enchiladas in Chile Verde Salsa.

Appetizer #22 | \$5.25 per person

Skewered Chili-Lime Prawns with a Sweet Chili Sauce on the Side.

Appetizer #23 | \$4.25 per person

Cucumber Rounds Topped with Zesty Crab Salad.

Appetizer #24 | \$4.50 per person

Dim Sum Delight: Assorted Dim Sum Pieces, Displayed in a Bamboo Wok and Served with Assorted Dipping Sauces.

Appetizer #25 | \$5.25 per person

Prawns Wrapped in Smoked Bacon, Served with Tangy Barbecue Sauce.

Appetizer #26 \$5.25 per person

Grilled Shrimp with Wasabi Guacamole.

New Seafood Items:

Appetizer #27 | \$4.10

Salmon Croquettes Served with Lemon Garlic Mayonnaise.

Appetizer #28 | \$3.50

Crostini with Cream Cheese, Thin Sliced Cucumber and Smoked Salmon.

Poultry

Minimum 10 orders per item. 2 pieces per person.

Appetizer #29 | \$2.95

Chicken Skewers with Teriyaki Sauce.

Appetizer #30 | \$2.85

Empanadas Filled with a Mixture of Mince Chicken Breast and Vegetables.

Appetizer #31 | \$2.85

Mini Tacos Filled with Chicken. Accompanied with Chipotle Sauce, Fresh Salsa and Guacamole.

Appetizer #32 | \$2.85

Cocktail Chicken Fajita.

Appetizer #33 | \$2.95

Satay Chicken Skewers with Thai Peanut Sauce.

Appetizer #34 | \$2.85

Greek Grilled Chicken, Spinach and Feta Cheese in a Phyllo Tartlet.

Appetizer #35 | \$2.95

Grilled Jamaican Jerk Chicken Skewers with Creamy Mango Sauce.

Appetizer #36 | \$2.85

Mini Tostada Topped with Lime Marinated Chicken and Avocado Salsa.

Appetizer #37 | \$2.85

Buffalo Chicken Drumettes (Blue Cheese Dipping Sauce).

Appetizer #38 | \$2.95

Chicken and Mushrooms in a Phyllo Cup.

Appetizer #39 \$2.85

Tuscan Chicken Roulade: Spiral Slices with Fresh Sage, Asiago Cheese and Roasted Peppers.

New Poultry Appetizers:

Appetizer #40 | \$2.95

Bacon Wrapped Chicken Bites: Tender Morsel of Chicken Wrapped in Bacon with A Creamy Dijon Dip.

Appetizer #41 | \$2.95

Banderillas : A Combination of Chicken and Chorizo on a Skewer with Aioli.

Appetizer #42 | \$2.95

Asian Chicken Pot Stickers with Ginger Sauce.

Appetizer #43 | \$2.95

Mini Chicken Tandoori Kabobs.

Appetizer #44 | \$2.95

Pollo con Limon: Skewered Chicken Strips Marinated in a Lemon Garlic Sauce.

Appetizer #45 | \$2.95

South Pacific Chicken Skewer: Skewered Strip of Chicken with a Peach Tamarind Glaze.

Appetizer #46 | \$2.95

Mini Hawaiian Chicken Kabobs with Pineapple.

Meat

Minimum 10 orders per item. 2 pieces per person.

Appetizer #47 | \$3.10

Beef Satay with Thai Peanut Sauce.

Appetizer #48 | \$2.85

Sweet Italian Sausage Stuffed Mushroom Caps.

Appetizer #49 | \$3.25

Mini Finger Sandwiches in Choices of : Roast Beef, Ham, Turkey with Cranberry Sauce, Chicken Salad, Smoked Salmon with Dill Cream Cheese.

Appetizer #50 | \$3.25

Mini Sliders Choices:

- Turkey Sliders with Chili Cheese Mayo.
- Pulled Pork Sliders.
- Chicken Little Sliders (grilled chicken patties and cheese with a fruity salsa).
- Chipotle Sliders (mini burger, creamy chipotle mayo, cheese and sweet Hawaiian rolls).
- Touchdown Brat Sliders (bratwurst and sauerkraut).

Appetizer #51 | \$3.10

Grilled Beef Roll Stuffed with Vegetables in a Teriyaki Sauce.

Appetizer #52 | \$3.10

Tender Beef Skewers Served with Peppercorn Demi-Glaze Sauce.

Appetizer #53 | \$3.25

Mini Cheeseburgers in Paradise with Pickles.

Appetizer #54 | \$2.85

Cocktail Pigs in a Blanket.

Appetizer #55 | \$3.25

Asian Baby Back Ribs with Teriyaki Sauce.

Appetizer #56 | \$2.95

Crispy Grissini Wrapped in Prosciutto.

Appetizer #57 | \$2.95

Cowboy Roll: Fresh Spring Roll with Grilled Flank Steak, Pickled Red Onions, Gorgonzola and Wasabi Mayo.

New Meat Appetizers:

Appetizer #58 | \$2.95

Mini Fiery Beef Satay Skewers with Peanut Sauce.

Appetizer #59 | \$3.10

Kobe Mini Cheeseburgers in Paradise with Pickles.

Appetizer #60 | \$2.95

Latin Grilled Flank Steak Canape on Handmade Tortilla Chip with Chimichurri Sauce.

Appetizer #61 | \$3.10

Seared Beef on Parmesan Garlic Crostini with Artichoke Aioli.

Tapas #62 | \$2.95

Pinchitos Morunos (mini pork kabobs, pork is marinated with freshly cumin and garlic).
Chorizo Empanadas (golden brown pastry filled with a spicy sausage mixture).

Appetizer #63 | \$3.25

Mini Tamales with Pork.

Vegetarian

Minimum 10 orders per item. 2 pieces per person.

Appetizer #64 | \$2.95

Vietnamese Spring Rolls with Spicy Dipping Sauce.

Appetizer #65 | \$3.15

Traditional Potato Latkes Served with Apple Sauce.

Appetizer #66 | \$3.15

Spinach & Feta Phyllo Sapanakopita.

Appetizer #67 | \$2.85

Grilled Vegetable Quesadilla with Monterrey Jack Cheese. Served with Fresh Salsa.

Appetizer #68 | \$3.15

Stuffed Mushroom Caps with Spinach and Boursin Cheese.

Appetizer #69 | \$2.95

Fresh Mozzarella Cheese, Roma Tomato and Fresh Basil on Crostini.

Appetizer #70 | \$2.95

Latin Trumpets: Tortilla Cones Filled with Black Beans, Cheese and Vegetables.

Appetizer #71 | \$2.95

Roasted Mini Red Potatoes Stuffed with Sour Cream, Cheese and Chives.

Appetizer #72 | \$2.95

Polenta Triangles with Sun-Dried Tomato & Pesto.

Appetizer #73 | \$2.95

Tartlets Stuffed with Sauteed Fresh Vegetables and Cheese.

Appetizer #74 | \$2.95

Bruschetta Topped with Gorgonzola Cheese, Kalamata Olives and Grilled Red Pepper.

Appetizer #75 | \$2.95

Vegetarian Mini Aram Sandwiches.

Appetizer #76 | \$2.95

Focaccia Bread Filled with Spinach, Artichoke, Jack Cheese and Italian Herbs.

Appetizer #77 | \$2.60

Deviled Eggs and Chives.

Appetizer #78 | \$2.85

Spicy Black Bean Wrap with Cilantro, Cream Cheese, Red Onions and Olives.

Appetizer #79 | \$2.95

Spring Rolls, Cellophane Noodles, Carrots and Cilantro. Wrapped in Rice Paper.

Appetizer #80 | \$2.95

Brie en Croute Wrapped in Puff Pastry, Baked until Golden Brown. Served with Gourmet Crackers and Sliced Baguette.

Appetizer #81 | \$2.95

Toasted Blue Cheese & Caramelized Onion in a Phyllo Purse.

Appetizer #82 | \$2.95

Crostini with Roma Tomato, Chevre & Chunky Olive Tapenade.

Appetizer #83 | \$2.95

Bruschetta Topped with Eggplant and Sweet Pepper.

New Vegetarian Appetizers:

Appetizer #84 | \$ 2.95

Grilled Tofu Skewers (tofu, zucchini, bell peppers) with Sriracha Sauce.

Appetizer #85 | \$2.95

Southwestern Nachos Potato Skins (fresh salsa, pickled jalapenos, chopped scallions, cilantro, sour cream on cheese skins).

Appetizer #86 | \$2.95

Butternut-Squash Bruschetta & Walnuts. Served on Crostini.

Appetizer #87 | \$2.95

Goat Cheese & Sweet Pear Phyllo Purse Drizzled with Port Wine Sauce.

Appetizer #88 | \$2.95

Strawberry Brie Bruschetta: Imported Brie and Fresh Strawberry on Crispy Toast with Rosemary Syrup.

Appetizer #89 | \$3.25

Three Layer Dip Cup (beans, guacamole, fresh salsa, sour cream and cheese) & Tortilla Chips.

Appetizer #90 | \$2.95

English Cucumber Rolls (stuffed with julienne vegetables) served with Ranch Dip.

Appetizer #91 | \$2.95

Hummus with Roasted Red Peppers & Olives on Crostini.

Appetizer #92 | \$2.95

Grapes and Cheese Appetizer on Crostini.

Appetizer #93 | \$2.95

Soba Noodles in a Spoon (ginger, sesame, scallion, soba noodles).

Carving Station

On site carver is required. Minimum 30 people per item.

Appetizer #94 | \$5.95

Marinated Tri-Tip Serve with Mini Rolls, Horse Radish Cream Sauce, Mayonnaise and Dijon Mustard.

Appetizer #95 | \$5.75

Oven Roasted Turkey Breast Served with Mini Rolls, Cranberry Sauce, Mayonnaise and Dijon Mustard.