Hors D’Oeuvres Menu

Platters and Displays

Minimum 10 orders per item.

Appetizer #1 | $4.50 per person

Appetizer #2 | $4.99 per person

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

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

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

### 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 Drummettes (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

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).

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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.