# HORS D'OEUVRES



# **BIANCHINISMARKET.COM**

Prices and Items subject to change, availability and seasonality. We are happy to accommodate special dietary needs.

Sugar free and Gluten free selections available. Alternative grains and other substitutions available.

# PLATTERS AND DISPLAYS



#### APPETIZER NO. 1

# Antipasto - \$6.95

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

### APPETIZER NO. 2

# Imported Cheese with Grapes - \$6.95

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

### APPETIZER NO. 3

### Bouquet Fruit Display - \$5.95

Seasonal Fresh Fruit Selection, Colorful, Beautiful on Any Table at Any Gathering.

#### APPETIZER NO. 4

#### Mediterranean Sampler - \$5.95

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

#### APPETIZER NO. 5

# Vegetable Crudite - \$4.95

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 NO. 6

### Artichoke Jalapeño Dip - \$4.95

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

#### APPETIZER NO. 7

# Bianchini's Mediterranean Bruschetta Bar - \$5.95

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

#### APPETIZER NO. 8

# Bianchini's Original Hummus - \$4.35

Housemade Original Hummus and Pita Bread.

#### APPETIZER NO. 9

#### Spinach Dip - \$4.75

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

#### APPETIZER NO. 10

#### Vegetable Landscape - \$5.95

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

#### APPETIZER NO. 11

#### Mexican Display - \$5.35

Tri-Color Tortilla Chips, Guacamole, Jalapeño Peppers, Fresh Salsa, Fresh Roasted Pepper Sauce and Green Tomatillo Sauce.



# SEAFOOD

Any item can be modified to be gluten free or vegan.

Minimum 10 orders per item. Prices are per person. Organic options available at additional cost.

APPETIZER NO. 12

# Spiced Shrimp and Avocado Crostini - \$5.95

Creamy Avocado, Shrimp, Chili Powder, Lime, and Cilantro on a Crostini.

APPETIZER NO. 13

Mini Crab Cakes - \$6.15

Served with Chili Remoulade.

APPETIZER NO. 14

#### Classic Chilled Prawns - \$6.15

Served with Cocktail Sauce and Lemon Wedges.

APPETIZER NO. 15

#### Crab Stuffed Mushrooms - \$6.15

Mushroom Caps Stuffed with Crabmeat.

APPETIZER NO. 16

Ahi Tuna - \$5.95

Seared Ahi Tuna Served on Croutes.

APPETIZER NO. 17

#### California Rolls - \$5,35

Avocado, Crab and Cucumbers Wrapped in Nori and Rice.

APPETIZER NO. 18

# Deviled Eggs - \$4.75

With Sour Cream, Chives and Salmon Roe.

APPETIZER NO. 19

#### Marinated Prawns - \$5.45

Prawns Marinated with Dill and Sliced Cucumber on Croute.

APPETIZER NO. 20

#### Whole Poached Salmon - \$6.95

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

30 Order Minimum.

APPETIZER NO. 21

#### Oysters on Half Shelf - \$6.95

Served with Cocktail Sauce and Lemon Wedges.

APPETIZER NO. 22

#### Petite Caviar Blinis - \$5.95

Petit Potato Blinis Topped with Caviar and Crème Fraiche.

APPETIZER NO. 23

# Mini Ahi Tuna Poke Wonton Bowls -\$5.35

Mango, Avocado and Scallions.

APPETIZER NO. 24

# Prawn Skewers - \$5.95

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

APPETIZER NO. 25

#### Dim Sum Delight - \$5.95

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

APPETIZER NO. 26

#### Bacon Wrapped Prawns - \$6.25

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

APPETIZER NO. 27

#### Grilled Shrimp - \$5.95

Served with Wasabi Guacamole, Served in Gluten Free Cup.

APPETIZER NO. 28

# Salmon Croquettes - \$5.95

Served with Lemon Garlic Mayonnaise.

APPETIZER NO. 29

# Smoked Salmon Lavash Pinwheels - \$4.95

Wrapped with Herb Cream Cheese.

APPETIZER NO. 30

# Salmon Crostini - \$4.95

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



# POULTRY

Any item can be modified to be gluten free or vegan.

Minimum 10 orders per item. Prices are per person. Organic options available at additional cost.



Chicken Skewers
with Teriyaki Sauce
\$4.00

APPETIZER NO. 32

### Empanadas - \$4.00

Filled with a Mixture of Mince Chicken Breast and Vegetables.

APPETIZER NO. 33

#### Mini Tacos - \$4.00

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

APPETIZER NO. 34

#### Cocktail Chicken Fajitas - \$4.00

Party Nibblers Filled with Chipotle Chicken and Peppers.

APPETIZER NO. 35

#### Satay Chicken Skewers - \$4.00

Served with Thai Peanut Sauce.

APPETIZER NO. 36

#### Chicken Spanakopita - \$4.00

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

APPETIZER NO. 37

#### Jerk Chicken Skewers - \$4.00

Grilled Jamaican Jerk Chicken Skewers with Creamy Mango Sauce.

APPETIZER NO. 38

#### Mini Tostadas - \$4.00

Topped with Lime Marinated Chicken and Avocado Salsa.

APPETIZER NO. 39

#### Buffalo Chicken Drummettes - \$4.00

Served with Blue Cheese Dipping Sauce.

APPETIZER NO. 40

# Chicken and Mushroom Cups - \$4.00

Chicken and Mushrooms in a Phyllo Cup.

APPETIZER NO. 41

#### Tuscan Chicken Roulade - \$4.00

Spiral Slices with Fresh Sage, Asiago Cheese and Roasted Peppers.

APPETIZER NO. 42

# Bacon Wrapped Chicken Bites - \$4.00

Tender Morsel of Chicken Wrapped in Bacon with a Creamy Dijon Dip.

APPETIZER NO. 43

#### Banderillas - \$4.00

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

APPETIZER NO. 44

#### Pot Stickers - \$4.00

Asian Chicken Pot Stickers with Ginger Sauce.

APPETIZER NO. 45

#### Mini Chicken Tandoori Kabobs - \$4.00

Light, Spicy, and Delicious Tandoori-Style Chicken Kabobs.

APPETIZER NO. 46

#### Pollo Con Limon - \$4.00

Skewered Chicken Strips Marinated in a Lemon Garlic Sauce.

APPETIZER NO. 47

#### South Pacific Chicken Skewer - \$4.00

Skewered Strip of Chicken with a Peach Tamarind Glaze.

APPETIZER NO. 48

#### Hawaiian Kabobs - \$4.00

Mini Hawaiian Chicken Kabobs with Pineapple.

APPETIZER NO. 49

# Chicken Southwestern Egg Rolls - \$4 nn

Stuffed with Chicken, Black Beans and Monterey Cheese.

APPETIZER NO. 50

### Chicken Taco Cups - \$4.00

Wonton Cups Stuffed with Chicken, Fresh Salsa, and Cheese. Garnish with Sour Cream and Green Onions.



# MEAT

Any item can be modified to be gluten free or vegan.

Minimum 10 orders per item. Prices are per person. Organic options available at additional cost.

APPETIZER NO. 51

#### Rope Sausage Crostini - \$4.00

Sliced Rope Sausage on Crostini with a Dollop of Mustard and Ketchup.

APPETIZER NO. 52

#### Mini Bacon Quiche - \$4.00

Bacon, Leek and Cheddar Cheese Mini Quiche.

APPETIZER NO. 53

Beef Satay - 4.00

Served with Thai Peanut Sauce.

APPETIZER NO. 54

#### Stuffed Mushrooms - \$4.00

Sweet Italian Sausage Stuffed Mushroom Caps.

APPETIZER NO. 55

#### Mini Finger Sandwiches - \$4.00

Choice of Roast Beef, Ham, Turkey with Cranberry Sauce, Chicken Salad, Smoked Salmon with Dill Cream Cheese.

APPETIZER NO. 56

### Teriyaki Beef Roll - \$4.00

Grilled Beef Roll Stuffed with Vegetables in a Teriyaki Sauce.

APPETIZER NO. 57

#### Beef Skewers - \$4.00

Tender Beef Skewers Served with Peppercorn Demi-Glaze Sauce.

APPETIZER NO. 58

#### Mini Cheeseburgers - \$4.00

Mini Cheeseburgers in Paradise with Pickles.



APPETIZER NO. 59

#### Pigs In A Blanket - \$3.85

Cocktail Pigs in a Blanket.

APPETIZER NO. 60

Asian Ribs - \$4.15

Asian Baby Back Ribs with Teriyaki Sauce.

APPETIZER NO. 61

# Prosciutto Wrapped Cantaloupe - \$4.00

Cantaloupe Wrapped in Prosciutto.

APPETIZER NO. 62

### Cowboy Roll - \$4.00

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

APPETIZER NO. 63

### Mini Kobe Cheeseburgers - \$4.50

Kobe Mini Cheeseburgers in Paradise with Pickles.

APPETIZER NO. 64

# Steak Canape - \$4.00

Latin Grilled Flank Steak Canape on Handmade Tortilla Chip with Chimichurri Sauce. APPETIZER NO. 65

#### Beef Crostini - \$4.00

Seared Beef on Parmesan Garlic Crostini with Artichoke Aioli.

APPETIZER NO. 66

### Tapas - \$4.00

Pinchitos Morunos (Mini Pork Kabobs, Pork is Marinated with Fresh Cumin and Garlic) and Chorizo Empanadas (Golden Brown Pastry Filled with a Spicy Sausage Mixture).

APPETIZER NO. 67

#### Pork Tamales - \$4.25

Mini Tamales with Pork.

APPETIZER NO. 68

# Roast Beef and Arugula Crostini - \$4.00

Red Peppers, Olives, Thyme Relish, Goat Cheese, Thin Slices of Roast Beef and Arugula.

APPETIZER NO. 69

# Antipasto Kabob - \$4.00

Cheese Tortellini, Marinated Roasted Tomato, Kalamata Olives and Salami.

APPETIZER NO. 70

# Prosciutto Crostini - \$4.00

With Lemony Fennel Slaw.

# APPETIZER NO. 71 Mini Sliders - \$4.00

# 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.



# VEGETARIAN



APPETIZER NO. 72

#### Mini Caprese Skewer - \$3.95

Mozzarella Ball Cheese, Cherry Tomatoes and Basil, Drizzled with Olive Oil and Balsamic Vinaigrette.

APPETIZER NO. 73

### Carrot Roulades - \$3.95

With Radish and Herb Goat Cheese, Garnished with Chevril Sprigs.

APPETIZER NO. 74

# Caramelized Balsamic Onion Crostini - \$3.95

Sweet Caramelized Onions and Rosemary with Creamy Buffalo Mozzarella.

APPETIZER NO. 75

# Vietnamese Spring Rolls - \$3.95

Served with Spicy Dipping Sauce.

APPETIZER NO. 76

#### Traditional Potato Latkes - \$3.95

Served with Apple Sauce.

APPETIZER NO. 77

# Spanakopita - \$3.95

Spinach and Feta Cheese in a Phyllo Tartlet.

APPETIZER NO. 78

### Vegetable Quesadilla - \$3.95

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

APPETIZER NO. 79

#### Stuffed Mushrooms - \$4.00

Stuffed Mushroom Caps with Spinach and Boursin Cheese.

APPETIZER NO. 80

#### Caprese Crostini - \$4.00

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

APPETIZER NO. 81

#### Latin Trumpets - \$4.00

Tortilla Cones Filled with Black Beans, Cheese and Vegetables.

APPETIZER NO. 82

#### Stuffed Red Potatoes - \$4.00

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

APPETIZER NO. 83

#### Polenta Triangles - \$3.95

With Sun-Dried Tomato and Pesto.

# VEGETARIAN (CON'T)

Any item can be modified to be gluten free or vegan.

Minimum 10 orders per item. Prices are per person. Organic options available at additional cost.

APPETIZER NO. 84

Tartlets - \$3.95

Stuffed with Sautéed Fresh Vegetables and Cheese.

APPETIZER NO. 85

Bruschetta - \$3.95

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

APPETIZER NO. 86

Aram Sandwiches - \$3.95

Vegetarian Mini Aram Sandwiches.

APPETIZER NO. 87

Stuffed Focaccia - \$3.95

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

APPETIZER NO. 88

Deviled Eggs - \$3.75

Deviled Eggs and Chives.

APPETIZER NO. 89

Spicy Black Bean Wrap - \$3.95

With Cilantro, Cream Cheese, Red Onions and Olives.

APPETIZER NO. 90

Spring Rolls - \$3.95

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

APPETIZER NO. 91

Brie en Croute - \$3.95

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

APPETIZER NO. 92

Blue Cheese and Onion Pastry - \$3.95

Toasted Blue Cheese and Caramelized Onion in a Phyllo Purse.

APPETIZER NO. 93

Tomato Crostini - \$3.95

Crostini with Roma Tomato, Chevre and Chunky Olive Tapenade.

APPETIZER NO. 94

Eggplant Bruschetta - \$3.95

Bruschetta Topped with Eggplant and Sweet Pepper.

APPETIZER NO. 95

Grilled Tofu Skewers - \$3.95

Grilled Tofu, Zucchini and Bell Peppers with Sriracha Sauce.

APPETIZER NO. 96

Southwestern Nachos Potato Skins - \$3.95

Fresh Salsa, Pickled Jalapeños, Chopped Scallions, Cilantro, Sour Cream on Cheese Skins

APPETIZER NO. 97

Butternut Squash Bruschetta - \$3.95

Butternut-Squash Bruschetta and Walnuts. Served on Crostini.

APPETIZER NO. 98

Goat Cheese and Pear Pastry - \$3.95

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

APPETIZER NO. 99

Strawberry Brie Bruschetta - \$3.95

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

APPETIZER NO. 100

Three Layer Dip Cup - \$4.25

Beans, Guacamole, Fresh Salsa, Sour Cream and Cheese Layered in Cup. Served With Tortilla Chips.

APPETIZER NO. 101

English Cucumber Rolls - \$3.95

Stuffed With Julienne Vegetables. Served with Ranch Dip.

APPETIZER NO. 102

Hummus Crostini - \$3.95

Hummus with Roasted Red Peppers and Olives on Crostini.

APPETIZER NO. 103

Grape and Cheese Crostini - \$3.95

Grapes and Cheese Appetizer on Crostini.

APPETIZER NO. 104

Soba Noodles in a Spoon - \$3.95

Ginger, Sesame, Scallion and Soba Noodles.



APPETIZER NO. 105

Vegetarian Curry Potatoes Samosas - \$3.95

Onion, Potato, Peas, Mixes of a Fragrant Medley of Herbs and Spices Wrapped in a Chickpea Blended Flour Triangle.

APPETIZER NO. 106

Crispy Asiago Asparagus - \$3.95

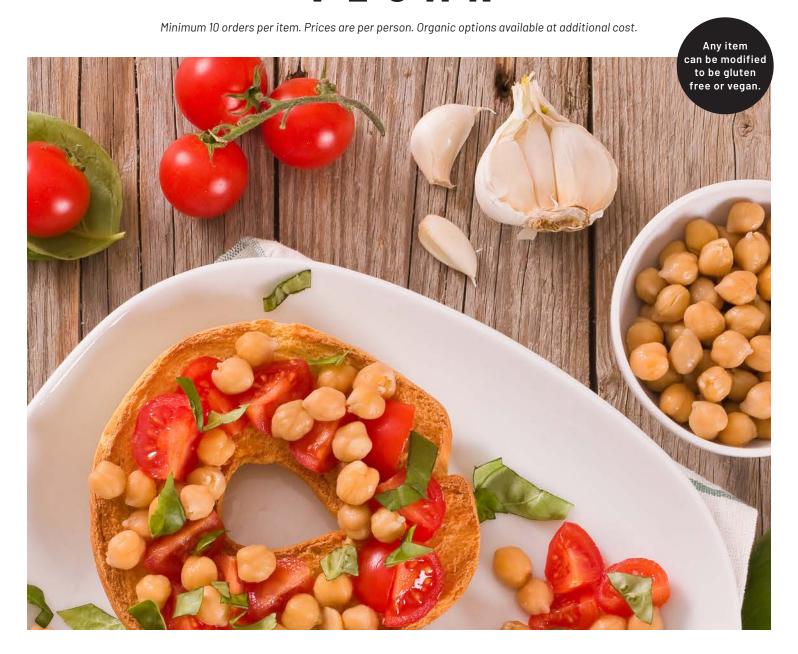
Asparagus Spear With Savory Asiago Cheese Wrapped in a Crisp Buttery Phyllo.

APPETIZER NO. 107

Portobello Slider - \$3.95

Grilled Portobello Mushrooms, Fresh Tomato, Roasted Red Pepper and Goat Cheese in a Light Flaky Pastry.

# VEGAN



APPETIZER NO. 108

# Healthy Tzatziki Canapes - \$3.95

Sliced Round Cucumber, Sliced Cherry Tomato and Sliced Pita Bread Garnished with Fresh Mint.

APPETIZER NO. 109

# Sweet Potato Tartare - \$3.95

Avocado, Dijon Mustard, Sesame Seeds, Diced Red Onion and Lemon Juice on Sweet Potato.

APPETIZER NO. 110

# Smoked Beans on Rosemary Flatbread - \$3.95

Smoked Beans on Rosemary Flatbread Topped with Smoked Cannellini Beans, Fresh Garlic and Drizzled with Olive Oil. Garnished with Sliced Greek Olives.

APPETIZER NO. 111

# Chickpea Bruschetta - \$3.95

Chickpea Bruschetta with Sundried Tomato Garnish and Sliced Cherry Tomato on a Wafer Cracker.

# CARVING STATIONS

On-site carver is required. Minimum 30 people per item. Prices are per person.

Any item can be modified to be gluten free or vegan.

# Marinated Tri-Tip - \$10.00

Served with Mini Rolls, Horseradish Cream Sauce, Mayonnaise and Dijon Mustard.



APPETIZER NO. 113

Oven Roasted Turkey Breast - \$9.50

Served with Mini Rolls, Cranberry Sauce, Mayonnaise and Dijon Mustard.