

Appetizer Ideas And Savory Bites for Festive Events

Take home appetizers to help make any occasion special.

Two dozen is the minimum required to place an order.

Asian Seasoned Ahi Tuna with
Black Sesame Seeds on
Crispy Wonton Crackers or
in English Cucumber Cups
*Market Price

Crispy Cashews
With Thin Sliced Garlic and Sage
\$14 per pint*
2 Pint minimum

Blue Cheese, Spiced Pecan,
Arugula, and Prosciutto Bites
\$42 per two dozen

Fresh Fruit Skewers
Made with best available fruit
\$60 two per dozen

Parmesan Prosciutto Biscotti
Taking biscotti to a new height,
making it an appetizer with cheese
and prosciutto. Yum!
\$36 per two dozen

Endive Spears
With White Bean Sun-dried
Tomato Hummus
\$40 per two dozen

Chive and Cheddar Scones with
Applewood Smoked Pork
and Dijon Butter
\$48 per two dozen

Puff Pastry Tart
With Sundried Tomato Walnut
Pesto, Roma Tomatoes,
and Rosemary
Half Sheet (30-40 pieces)
\$50

Herbed Puff Pastry Cheese Twists
\$32 per two dozen

Mini Chicken Salad Croissant
Sandwiches
\$4.75 per piece
15 piece minimum

Zucchini and Feta Tart
On a tender, crisp
Puff Pastry Crust
Half Sheet \$50

To Be Served Warm:

Gruyere Cheese Gourgeres
These little puffs are light, cheese-y,
egg-y and delicious. They can be
eaten warm, fresh out of the oven,
or stuffed with the filling of your
choice.

Prepared for you to bake at home
\$16 per two dozen

Smoked Salmon Cakes
With a Lemon Tarragon Aioli
\$80 per two dozen

Sweet Onion Tartlets
With Crème Fraiche and
Caraway Seed
And Black Olive Tapenade
\$72 per two dozen

Appetizers Platters and Displays for Festive Events

There is a 10 person minimum required to order any of the following platters:

Antipasto Platter

Grilled Asparagus, Roasted Red Peppers, Marinated Baby Artichokes, Portobellos with Crispy Shallots, Roasted Garlic, Finociano Salami, Hard Cooked Eggs with Crispy Prosciutto, Mixed Olives,

Grapes, Crostini

(Selection can and will vary. If you have specific requests, please let us know.)

\$10.00 per person

Crudite Platter

Roasted Red Pepper Cream Cheese, Pumpkin Cumin Dip, Roasted Garlic Hummus or Black Olive Tapenade served with Celery Scoops, Carrots, English Cucumbers, Edamame, Endive Spears, Blanched Snap Peas, Asparagus, Pita

Chips, or Crostini

(Selection can and will vary. If you have specific requests, please let us know.)

\$7 per person

Finger Caesar Salad

With house made Croutons, Reggiano Parmesan and Lemony Caesar Dressing

\$4 per person

Grilled Beef Tenderloin

Served with Pt. Reyes Blue Cheese, Rosemary Walnuts, and a Red Wine and Bing Cherry Sauce

Small Rolls to Accompany

\$25.00 per person

Cheese Platter

An assortment of three-five cheeses for the best tart, smooth, tangy, hard, and sharp combination of cheeses that we can assemble. Accompanied by Nuts, Dried or Fresh Fruit, and Crostini

\$95 / feeds 10 to 15

Whole Brie wrapped in Puff Pastry

With Housemade Chutney and a freshly baked baguette (This is a 2.2 pound wheel wrapped in pastry and ready for you to pop in the oven)

\$50 / feeds 10 to 12

Juniper Berry Rubbed Planked Salmon

Served with Crostini, Spinach Pesto, And Lemon Aioli

\$95 / Serves 18 to 20 as an appetizer

Platter of Seasonal Grilled Vegetables

Portobello Mushrooms, Asparagus, Baby Artichokes, Cippolini Onions, Roasted Red Peppers, Cluster Tomatoes, Small Corn Cobs, and Roasted Garlic.

(Selection can and will vary. If you have specific requests, please let us know.)

\$7 per person

Please let us know if you are looking for something you do not see. We encourage you to be creative. All orders must be paid for at the time of ordering or secured with a credit card number. 48 hours advance notice needed for most items...

Thanks for thinking of us. We look forward to helping you create memorable moments with delicious food...

Karen's Bakery-Café and Catering Kitchen

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