



Hors d' oeuvres

- Pan seared tenderloin of beef on a crisp corn cake with herb-grilled shitake mushroom and caramelized shallot relish.
- Tender sea scallops lightly seasoned and served on a parmesan/Asiago crisp and topped with cilantro pesto garnish.
- Sambuca / shitake jumbo Atlantic shrimp wrapped in crispy pancetta and served on a decorative mini-plate over a creamy shitake mushroom sauce.
- Rich duck liver foie gras on toast points with ripe kiwi, red onion relish, and tart fresh seasonal raspberries.
- Herb encrusted baby lamb chops with rosemary, thyme, and Dijon.
- Homemade roasted Maine lobster bisque served in an espresso demi-glass with fresh lobster medallion and sour cream garnish.
- Crisp plantain tostones topped with imported aged brie, sweet roasted bell pepper and fresh chopped oregano chiffonade.
- Seared marinated soy ginger Asian churrasco strips on brochettes served with a hoison dipping sauce.
- Crisp wonton cups filled with a tangy mango salsa and topped with tender duck confit and garnished with a seasonal berry.
- Double stuffed sweet crab claws cooked golden brown and served in our signature cocktail sauce.
- Golden phyllo triangles stuffed with seasoned tender spinach and aged feta cheese baked to perfection.
- Tender marinated chicken sates seared to perfection and served with a homemade chimichurri garlic sauce.

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- Homemade multi-colored ravioli fried to a golden crisp and served over a roselite/basil cream sauce.
- Brochette of homemade tortellini and fresh sun-dried tomato marinated in basil Asiago pesto with seasoned chicken medallions.
- Sesame lobster medallions on toast points with fresh bell pepper garnish and coated in teriyaki glaze.
- The freshest sushi in town including spicy tuna rolls, bagel salmon roll, California rolls, nori, and sashimi all creatively presented by our sushi chef.
- Tomato/basil crositini with fresh cilantro and Vidalia onion topped with grated parmesan.
- Fresh sushi grade tuna tartar on a crisp Asian rice cake served with refreshing cucumber and sesame sautéed scallions.
- Filet Mignon Medallion with pimento red pepper, aged gorgonzola cheese served on mini burgundy glaze-brushed baguettes.
- Smoked salmon mousse served with multi-color caviar and aged sour cream on a spoon.
- Fresh crisp asparagus spears stuffed with herbed tangy goat cheese and wrapped in imported cured prosciutto.
- Fall patty pan squash stuffed with tender sea scallops and a pesto garlic goat cheese.
- Fresh New Zealand mussels stuffed with pancetta, Manchego, caramelized leeks and presented in their own shells.
- Marinated buffalo mozzarella and tear drop tomatoes. Brochettes garnished with basil chiffonade in zesty vinaigrette.
- Our unique blackened spiced chicken served on a black bean and corn salsa. Presented in a crisped wonton cup and topped with aged sour cream.
- Duxelle of mushrooms pesto confit on a French baguette crouton with fresh grated Asiago and prosciutto Julienne.
- Savory, fresh Atlantic salmon cakes with shallots, sweet red and yellow peppers, and Italian parsley. Topped with a fresh Dill Aioli.

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- Miniature, open-face Reuben sandwiches with corn beef and 1000 island dressing
- Coconut shrimp “Classical Key West” with dipping sauce
- Spicy island conch fritters with cocktail sauce
- Cucumber crisps with smoked salmon
- Cucumber with veggie mousse
- Fried crabmeat striped ravioli in pink tomato cream sauce
- Fried cheese tortellini with marinara sauce
- Homemade savory gourmet SoBe meatloaf served on a small plate with rich Burgundy demi-glaze, roasted garlic mashed potatoes, and sautéed tender shallots
- Rich, savory three-cheese seafood macaroni and cheese served on a tangy parmesan crisp cup and topped with a seasonal, pan-seared scallop
- Caviar and vodka – Rich, imported caviar served in a mini-baked potato, topped with aged sour cream and accompanied by a mini-shot bottle of vodka
- Shrimp toast stuffed with herb cheese
- Mini-black bean & spicy shrimp quesadilla
- “Tostones” with caviar & sour cream, topped with egg yolk and purple onion
- Jerk filet of pork skewers with guava puree glaze
- Curry chicken skewers with a coconut dipping sauce
- Portabella mushrooms stuffed with seafood and herbs
- Mini-stuffed, seasonal zucchini oreganata with seasoned bread crumbs, provolone, and tomatoes
- Canape with brie and raspberry served on a homemade cracker

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- Seafood jambalaya served in a small 4oz. cup
- Crab cake served on a spoon with Cajun mayonnaise
- Wonton cup filled with black bean and corn salad and topped with sour cream
- Mini-Cajun pork on a baguette
- Sesame chicken satay with sweet & sour dipping sauce
- Assorted mini-parfait shooters – (strawberry, mocha, lemon, berry)
- Artichoke hearts served with aged parmesan, garlic, fresh herbs & spices
- Flatbread - Focaccia mini-bread rounds topped with delicious fillings and garnishes
- Fillo pastries – Layers of fillo dough hand-shaped into flowers and filled with delicious fillings
- “Chile con queso” tortilla trumpets – Pan seared sweet & hot chiles and corn, blended with Monterey Jack cheese, rice & black beans
- Tortilla crisps – Hand-cut tortillas form mini-cups for holding delicious fillings
- Spring rolls – Thin spring roll wrappers surround exotic fillings

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