

# Piattini Buffet. . .

## The Small Plate Affair (#1)

### **Choose Up to Four Selections from List #1:**

#### **'One Potato, Two Potato, Three Potato Bar!'**

*Guests' Will Fill Disposable Martini Glasses with the Following:*

Garlic Whipped Mashed Potatoes: *Cheddar cheese, chopped bacon, sour cream, scallions and savory brown gravy*

Buttery Sweet Mashers: *Mini marshmallows, brown sugar, maple syrup, candied walnuts*

#### **'Eggstravanza!' ~Classic Deviled Eggs by the Dozen**

*Egg yolks blended with sour cream, mayonnaise and minced red onions with Dijon mustard and dash of Tabasco*

#### **Fruit & Cheese Platter**

*A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts, gourmet and flatbread crackers with Lavosh*

#### **Vertical Vegetable Crudite Culinary Display**

*Unique display of fresh seasonal vegetables in clear glass vases elevated at various height with lemon tarragon sauce*

#### **Lime Jalapeno Hummus**

*A blend of pureed chick peas, jalapenos, cilantro and lime juice crowned with pita wedges*

#### **Italian Batons**

*Plump grape tomatoes with fresh Mozzarella skewers drizzled with Balsamic glaze*

#### **Bruschetta Rustica & Bruschetta Polenta Platter**

*Toasted baguettes topped with Roma tomatoes, garlic and chiffonade basil and polenta wedges with sun-dried tomato salsa*

#### **Chicken Bruschetta**

*Toasted baguettes topped with grilled chicken breast and caramelized onions dotted with pesto*

#### **AlbÓndigas Rojo**

*Tender handmade meatballs poached in spicy red sauce*

#### **Chix Stixs**

*Chicken breast flavored with lemon and garnished with snow peas on sticks*

#### **The Girl from Empanada**

*Hand made crescents filled with Panamanian flavored shredded chicken breast and seasonings*

#### **Musabi (moo-soo-bee)**

*Hawaiian sushi staple! Fried Spam on sushi rice with avocados, cucumbers with black sesame seeds wrapped with nori*

#### **Wee Brie**

*Raspberry and brie encased in puff pastry baked golden*

#### **Sassy Samosas**

*Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry*

#### **It's Greek to Me!**

*Triangle filo pastry filled with spinach and Feta baked golden*

#### **Antipasto Piatti!**

*A bountiful array of marinated artichoke hearts, marinated mushrooms, pepperoncinis, roasted red peppers, imported olives, Provolone, Genoa salami, sliced baguettes and imported crackers*

# Piattini Buffet. . .

## The Small Plate Affair (#2)

### Choose Up to Four Selections from List #2:

#### **Jack Daniels Sliders**

*Marinated steak grilled and sliced with caramelized onions and horseradish mayo on freshly baked cocktail rolls*

#### **Ahi Yakitori**

*Seared skewered Ahi tuna drizzled with Q-sabi sauce (creamy sauce of wasabi and cucumbers)*

#### **Sorry Charlie!**

*Sushi grade Ahi tuna marinated in lime juice with a blend of exotic Asian seasonings on disposable wonton spoons*

#### **“Shaken Not Stirred” Shrimp Martinis**

*Plump shrimp with house made Pico de Gallo, avocados, spicy cocktail sauce served in disposable martini glasses AND chilled shrimp served with spicy cocktail sauce and lemon wedges*

#### **Smoked Salmon**

*Served with toasted baguettes with whipped cream cheese, capers and chopped Bermuda onion*

#### **Coco Lopez**

*Plump shrimp rolled in flaky coconut served in corn tortilla baskets with marmalade drizzle*

#### **Spicy Gazpacho Shooters**

*A blend of tomatoes, cucumbers, peppers and onions with plenty of seasonings with a suspended plump shrimp*

#### **Mejillones a la Vinagreta**

*Chilled green lipped mussels on the half shell with a vinaigrette with tri-colored peppers and scallions with a dash of red pepper sauce served on silver platter with shredded lettuce (beautiful presentation)*

#### **Crab Rangoon**

*Morsels of snow crabmeat, cream cheese and spices wrapped in crisp spring roll wrapper served with soy sauce and sweet n sour sauce*

#### **Steak & Thai'ed**

*Skewered Thai flavored steak with fresh mint served with a lime, jalapeno and mint sauce*

#### **Cali Mini Crab Cakes**

*Served with spicy Remoulade sauce*

#### **Mini Beef Wellingtons**

*Beef tenderloin medallions with imported mushrooms wrapped in French style puff pastry*

#### **Artfully Displayed Steak OR Chicken Satay (OR Combo)**

*Marinated in a blend of coconut milk and spices beautifully displayed on fresh pineapple stems with spicy peanut sauce*

#### **Scallops Wrapped in Bacon~Served with honey mustard sauce**

#### **Maki Sushi**

*Smoked salmon with fresh spinach leaves, roasted sesame seeds hand and double rolled in nori and rice paper*

#### **Norwegian Smoked Salmon Platter**

*Served with whipped cream cheese, chopped eggs, capers, lemons, minced red onion with mini bagels, mini cocktail rye bread and sliced baguettes*

#### **Mediterranean Medley Platter**

*An assortment of roasted red pepper hummus, marinated artichoke hearts, spanokopitas, Kalamata olives, dolmades, Greek feta with flatbread crackers and seasoned Pita chips*

**\$34.95 per Person**

**Subject to 18% Service Charge Plus Local Sales Tax**