

TK&A
Custom Catering

THE CALIFORNIAN
SAMPLE WEDDING HORS D'OEUVRE
100 GUESTS - 4 HOUR EVENT

THE CALIFORNIAN SAMPLE HORS D' OEUVRE MENU



A SELECTION OF BUTLER SERVED HORS D'OEUVRE

ROASTED GARLIC CHEVRE TARTLET

Caramelized Garlic with Goat Cheese, Black Olive and Roasted Pepper

DUXELLE CHOUX

Choux Pastry Puff filled with Wild Mushrooms, Cheese and Walnuts

THE DISPLAY ONE

A SELECTION OF IMPORTED AND DOMESTIC CHEESES

Dilled Havarti Black Wax Cheddar Jarlsberg Swiss

&

MAPLE WALNUT BRIE

Warm Maple caramelized Walnuts baked in Puff dough with Carr's Wafers and Baguette

FRESH FRUIT OF THE SEASON

Honeydew Melon Cantaloupe Pineapple Strawberries Red Grapes

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THE DISPLAY TWO

PIZZA MARGHERITA

Fresh Mozzarella, Parmesan, Tomato and Fresh Basil

BASIL CHICKEN ROULADE

Lavosch Roulade of Pecan, Basil and Breast of Chicken filling with Crème Fraiche and Basil Chiffonade

MEDITERRANEAN MEATBALLS

Roasted in Oregano and Lemon Demi Glace

GARDEN FRESH VEGETABLES

*Jicama Carrots Asparagus Red Pepper Belgian Endive Blue Lake Green Beans
Crushed Herb Crème*

CALIFORNIA ROLLS

Local Favorite Filled with Crab, Avocado, and Cucumber Topped with Wasabi

THE SWEET & COFFEE

CHOCOLATE DIPPED STRAWBERRIES

WEDDING CAKE

Provided by Client

GLAMOUR COFFEE BAR

FRESHLY BREWED DECAFFEINATED FRENCH ROAST COFFEE

*Half & Half Sugar Sweet & Low
Cinnamon Sticks Shaved Chocolate Whipped Cream*

ESTIMATED HORS D' OEUVRES MENU BUDGET

(\$30.00 - \$50.00 per person)

This pricing includes cost of food, coffee service and labor; prices may vary depending on menu, venue or rental selection