

Elegant Events Catering Inc.

Passed Hors d'oeuvre Selections

Ahi tuna tartare on crispy wonton with wasabi aioli
Baby new potato filled with French goat's cheese and sun dried tomato mousse
Tandoori chicken in filo cups with lightly curried crème fraiche and mango garnis
Duck confit a l'orange in mini filo cups with citrus crème fraiche
Smoked salmon mousse rosette on Belgian endive
Asian marinated prawn wrapped in snow peas
Mini poblano chili and Cotija cheese relleno tartlet
Spanikopita tartlet with spinach and feta cheese
Wild mushroom ragout tartlet
Dungeness crab wontons
Shrimp scampi filled mushroom tops
Italian sausage and Parmesan filled mushroom tops
Goat's cheese and fresh fig tartlet (seasonal)
Dungeness crab filled mushroom tops with Havarti gratin
Black bean and cheese floutas with cilantro crema
Mini potato pancakes topped with smoked salmon, sour cream and chives
Achiote grilled prawns wrapped in Pancetta
Prosciutto di Parma picks with Midori marinated fresh melon
Red chili seared tri tip on crispy tortilla round with mango salsa
Barbecued pulled pork on crispy tortilla round with green apple slaw
Seared Day Boat scallop on fingerling potato canapé with pea puree and fresh mint
Black olive tapenade on fingerling potato canapé with feta cheese
Mini buckwheat blini with sour cream and Osetra caviar, chive garnis
Poached pear with arugula, English Stilton and walnut on toasted brioche
Cuban shredded beef and golden raisin empanadas
Spanish chorizo and golden potato empanadas
Mini grilled fennel, Italian sausage, goat cheese and sun dried tomato pizzettas
Mini flat bread rounds with hummus and Moroccan chicken, tahini puree
Mini flatbread rounds with Baba Ghannoj, Greek marinated lamb and tzatziki
Rack of lamb "lollipops" parsilier
Apple wood smoked bacon wrapped Day Boat scallops
Serrano ham wrapped Mission figs filled with Manchego cheese
Mini Maryland style crab cakes with caper remoulade
Boccacini mozzarella filled risotto balls - Suppli al telefono
Polenta canapé with Pesto and scampi style prawn
Smoked sausage skewer with raspberry -jalapeno dipping sauce
Seared New York Steak Bites (Choose Your Own Sauce)
Cambozola Cheese Fondue, Brandy Cream Demi-Glace, Béarnaise, Tomato-Tarragon Cream,
Nawlins Creole, Zinfandel Demi-Glace, Jack Daniels Wild Mushroom, Caribbean Jerk BBQ,
Creamy Marsala with Sun Dried Tomatoes, Guinness and Gruyere Fondue

1077 The Alameda San Jose CA 95126 408-971-1880
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Buffet Hors d'oeuvre Selections 1

"Large Presentations, Dips, Fondues and Spreads"

- Beautiful cascading sliced fresh fruit presentation
- Flowing display of fresh vegetable crudite with Romesco dipping sauce
- Imported cheese and pate display with crackers and baguette
- Gourmet antipasti display of cured meats, grilled and roasted vegetables and relishes
- Full sides of Scottish smoked salmon accompanied by mini bagels, honey mustard and garnishes
- Deluxe seafood bar with oysters, prawns, and snow crab w/ mignonette and cocktail sauces
- Jumbo prawn cocktail display with cocktail sauce and fresh lemon
- Balsamic marinated fresh asparagus wrapped in Prosciutto di Parma
- Assorted English tea or lavash pinwheel sandwiches
- Halved baby artichokes with rosette of garlic aioli
- Hot artichoke and three-cheese fondue served with sourdough squares
- Guinness dark beer and Gruyere cheese fondue with chunky bread squares
- Chunky chili con queso dip with tri-colored tortilla chips
- Hummus dip with toasted pita wedges
- Baba Ghannoj (smoked eggplant) with toasted pita wedges
- Spinach and jicama dip in a sourdough boat with chunky bread squares
- Caramelized onion and shallot dip in a sourdough boat with chunky bread squares
- Mucho macho Mexican multi layered dip with tri-colored tortilla chips
- Fire roasted salsa and chunky fresh guacamole with tri-colored tortilla chips

"Crostoni Bar displayed in oversized martini glasses"

Accompanied by baskets of fresh baked toasty garlic and herb baguette rounds

- Black olive tapenade
- French goat's cheese and sun dried tomato mousse
- Classic tomato pomodoro
- Chicken with Gorgonzola cheese, caramelized onions and walnuts
- Wild mushroom ragout
- Eggplant caponata
- Confit of tri colored sweet bell peppers in a spicy sweet and sour gastrique
- Pesto of Artichokes, Walnuts and Parmesan
- Classic Spinach Dip
- Cheesy Artichoke Spread
- Smoked Salmon and Tarragon Cream Cheese Spread

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"Asian and south of the border favorites"

Beef or chicken Taquitos
Brie and mango filled quesadilla wedges
Green chili and cheese quesadilla wedges
Carne asada, pollo, or carnitas mini tacos, True Mexican style
Mini beef tamales
Mini wild mushroom and goat cheese tamales
Nachos with cheese sauce and jalapeno rings
Vegetarian pot stickers with chili-mint dipping sauce
Pork pot stickers with fresh ginger-tamari sauce
Shrimp Sui mai
BBQ steamed pork buns with hoisin sauce
Assorted display of fresh made sushi
Vietnamese prawn and fresh herb summer rolls

"The Carvery"

Your selection of meats, Chef carved to order
The Carvery always includes silver dollar rolls and gourmet sauces

Whole Roast Tenderloin of Beef
Herb Crusted New York Strip
Grilled Tender Tri-Tip of Beef
Whole Roast Pork Loin
Whole Roast Pork Tenderloin
Greek Marinated Leg of Lamb
Roast Breast of Turkey
Smoked Sausage Encased in Puff Pastry
Filet of Salmon Encased in Puff Pastry with Wild Mushroom Duxelles
Spiral Sliced Brown Sugar and Honey Baked Ham

"Action Stations"

Let our Chefs prepare these items to order for your guests
Fajita Station, Beef, Chicken, Shrimp and Vegetarian
Pasta Station, Penne Pasta or Tortellini with guest's choice of three sauces
Quesadilla Station, several fillings, custom made
Stir-fry Station, Beef, Chicken, Shrimp, Vegetarian

"Sweet Endings"

An impressive display of mini pastries including:
Mini cream puffs and éclairs, Mini fresh fruit tarts,
Chocolate dipped strawberries, Mini nut tarts, Petit fours,
Caramel silk squares, Mini assorted truffles,
Chocolate dipped Madeleine's, and Mini lemon meringue pies

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"On Skewer"

Malaysian chicken satay with spicy peanut sauce
Teriyaki chicken and grilled pineapple skewer
Chicken skewer with chipotle aioli and red chili tortilla crust
Fajita grilled chicken, onion and sweet pepper skewers
Fajita grilled carne asada (beef), onion and sweet pepper skewers
Szechwan beef and pepper skewers
Jamaican "jerked" chicken skewers
Moroccan saffron chicken skewers
Smoked sausage skewer with BBQ apricot Dijon dipping sauce
Pork tenderloin satay with red Thai coconut curry dipping sauce
Portobello mushroom, red pepper and grilled zucchini skewer
Teardrop tomato, bocconcini mozzarella and fresh basil skewer
Andouille sausage and shrimp skewers with Creole mustard sauce
Seasonal fresh fruit skewers

"Meatballs, Wings and Meaty things"

Cocktail meatballs, Stroganoff style with sour cream demi-glace
Cocktail meatballs in our house smoky BBQ sauce
Italian cocktail meatballs marinara
Italian meatballs in pesto cream
Mexican cocktail meatballs in a chili Colorado mole
Swedish meatballs with loganberry jam
Cocktail meatballs in our house secret BBQ grape jelly sauce
Sweet and sour meatballs with pineapple and peppers
Grilled chicken wings in our smoky BBQ sauce
Teriyaki chicken wings
Jamaican "jerked chicken wings
Chili and lime marinated chicken wings
Classic Hot wings with Bleu cheese dipping sauce
Grilled smoked sausage rings in sweet and sour sauce with pineapple
Italian sausage rings with onions and peppers in marinara
Mini Asian marinated riblets
Mini BBQ riblets
Smoked sausage wrapped in puff pastry with whole grain mustard
Carolina BBQ pulled pork and apple slaw on mini rolls
Virginia ham with honey mustard on mini cheddar biscuits
Seared tri-tip with creamed horseradish on mini rolls
Almond chicken salad in cream puff shells