

# BARTENDERGIRL CATERING

# Hors D'Oeuvres & Canapés Menu

Perfect for your formal occasion

Savor the tastes of these splendidly seasoned new hors d'oeuvres



### **Seafood Crepe Bundle**

Yes, we have gone to the sea, but this time we have netted a tasty armful. Not only do we have the always favorite shrimp, but in addition, we've added scallops, crabmeat and lobster. This mouth-watering collection is mixed in a rich cream sauce of Brie and Fontina cheese, seasoned with parsley and green onion, then all is nestled in a delicate crepe bundle. An absolute show stopper!

## **Assorted Crostini**

This Mediterranean inspiration features Spicy Shrimp Crostini: two mini shrimp sit atop a spicy layer of Harissa sauce. Roasted Peppers Crostini: fresh Gorgonzola cheese garnishes a blend of roasted red and yellow peppers. Pesto Chicken Crostini: a moist mixture of chicken, pesto sauce and wonderful herbs. Spinach and Goat Cheese Crostini: a petite pizza crust topped with an array of garden fresh vegetables.



٠



# Beef Sate with Teriyaki Sauce

A generous cut of tenderloin is glazed with a not too spicy but, savory Teriyaki sauce. Made only from the highest quality ingredients - this inviting taste and look of the product is maintained even after a quick browning or when baked to our suggested time and temperature. The popularity of the 6" authentic woven sate continues to evolve at every kind of entertaining function.

#### **Asian Chicken Sate**

Our delicately woven Grade A chicken breast is glazed with a spicy and tangy Korean Bulgogi sauce. Made only from the highest quality ingredients, this inviting taste and look of the product is maintained even after a guick browning or when baked to our suggested time and temperature. The popularity of the 6" authentic woven sate continues to evolve at every conceivable type of entertaining function.





# Pastry Café Collection

A very special assortment of sweet pastries featuring: Apple Crumb Barquette, Baked Lemon and Almond Tarté Tartin, Frangipane Black Forest, Carrot Cake Sableé, Cranberry Pistachio Tart, Chocolate Pecan Brownie, and a delicious Raspberry Linzer. Seven carefully selected surprises to complement the most discriminating of sweet tables.



**PRODUCT:** Assorted Miniature Pastries **PRODUCT DESCRIPTION:** More mini desserts from Appetizers And, Inc. This time a distinct selection of pastries that serve as the crowning achievement to the end of a meal. Rumball, Raspberry Genoise, Apricot Coulis, Mocha Gateau, Hazelnut Ganache, Chocolate Mousse, Amaretto Ganache Square.



**PRODUCT:** Vegetables Quesadilla PRODUCT DESCRIPTION: A new kind of guesadilla filled with flavor. Each individual flour tortilla captures the spicy flavor of jalapeno peppers, tomatoes, red, yellow and green bell peppers, onions and poblano peppers. Complement that with the mellow taste of mild Cheddar and Monterey Jack cheese. Now accent it all with cilantro and a touch of garlic. The zesty flavor of the Southwest comes home!



**PRODUCT:** Beef Fajita **PRODUCT DESCRIPTION:** The Southwest rides again! Now, we have brought together the tangy tastes of fajita spice mix including shredded poblano & red peppers, cilantro, onion and lime juice. Add to that, tender beef and gather it into a crispy tortilla wrapper. The wrapper folds-in at one end so all the flavor is sealed in. It's a perfect example of the increasingly, popular beef fajita at a whole new level of taste excitement!



PRODUCT: Smoked Chicken Quesadilla **PRODUCT DESCRIPTION**: We've taken the traditional style quesadilla and given it a new look. But that's not all. Start with a delicious combination of chunks and shredded chicken, mild Cheddar and Monterey Jack cheese, and spicy jalapeno peppers. Now add tomatoes, red, yellow and green bell peppers, cilantro, poblano peppers, onions and a touch of garlic. Roll it in a flour tortilla and you have a cornucopia of flavor in an all new presentation.

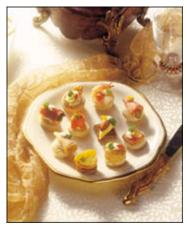


**PRODUCT:** Chicken Fajita

**PRODUCT DESCRIPTION:** The Southwest success continues. Now, we have brought together the tangy tastes of fajita spice mix including shredded poblano & red peppers, cilantro, onion and lime juice. Add to that, strips of chicken breast and gather it into a crispy tortilla wrapper. The wrapper folds-in at one end so all the flavor is sealed in. It's a perfect example of the increasingly, popular beef fajita at a whole new level of taste excitement!



PRODUCT: Chicken & Goat Cheese Flauta **PRODUCT DESCRIPTION**: The fiery taste of hot pepper spices is complemented by delicious, chopped chicken breast and wonderful goat cheese. Red pepper, yellow pepper, jalapeno pepper, onion and garlic are tempered with cilantro, carefully selected Grade A chicken breast and goat cheese. This "fire & ice" combination is wrapped in a corn tortilla. Together, we affectionately call it "muy buena."

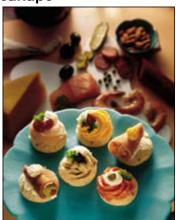


**PRODUCT:** The Canape Collection

**PRODUCT DESCRIPTION:** Each mouth-watering assortment is handmade with these exquisite taste sensations: Apricot with Blue Cheese, Smoked Turkey Breast, Asparagus in Proscuitto, Ham Comet, Salmon Rose, Brie Cheese Wedge, Shrimp Canape, Scallop Medallion, Blue cheese in Pastry Shell, Smoked Duck - a total of 50 delicious Canapes.

## **SEARCH RESULTS**

## canape



**PRODUCT:** Deluxe Cold Canapes

PRODUCT DESCRIPTION: Each mouth-watering assortment is handmade with these exquisite taste sensations: Shrimp with cocktail sauce (9), Chicken and Ripe Olive (9), Smoked Salmon with a Caper (9), Cheddar cheese with a Smoked Almond (9), Salami Cornet stuffed with a Spanish Olive (6), Ham Horn with Ham Mousse (6)-- a total of 48 delicious canapes all on light rye bread rounds.



**PRODUCT:** Coconut Shrimp

PRODUCT DESCRIPTION: Somewhere out in the Pacific Rim came this delightful combination of seafood and coconut. Meaty shrimp with tail-on are accented with cream of coconut, pineapple juice and a touch of salt, sugar and spice. Then dipped in bread crumbs and coated with the natural flavors of coconut. In the land of trade winds and coconut trees, we've added the flavor of the sea to provide a feast of uncompromising quality.



PRODUCT: Brie with Raspberry in Phyllo
PRODUCT DESCRIPTION: Yet another classic from the pages of
French cuisine. Raspberry preserve, a bite of soft cheese with
overtones of almond - voila! Our recipe for this delicious hors
d'oeuvre is all the above with the addition of a delicate, flaky
phyllo wrapper. Brie cheese, accented with slivered almonds and
now, the flavor of raspberries. We humbly submit this level of
perfection raises the bar!

**COUNT:** 4/25

100/pieces