



AHOT DISH

Specialty Catering



Cold Hors D'oeuvres

Baby Spinach, Feta and Toasted Pine Nut Phyllo Cups
Marinated Asparagus Bundles, Prosciutto & Garlic-Herb Cheese
Beef Tenderloin Crostini, Red Pepper Confit & Horseradish Cream
Asian Chicken Noodle Salad in Lettuce Leaves
Assorted Sushi, Sashimi and California rolls
Italian Antipasto Skewers, Fresh Mozzarella and Italian Meats
Herb Goat Cheese and Roasted Pepper Crostini, Basil Pesto
Chicken Salad Phyllo Cups, Golden Raisins and Candied Pecans
Endive Spears with Blue Cheese & Caramelized Apple Spread
Classic Jumbo Shrimp Cocktail
Seafood Martini:
Seared Scallop, Shrimp with Mango Salsa, Lobster Salad served in
mini martini glasses

Delicious Dips & Salsas

Caramelized Onion
Blue Cheese & Caramelized Apple
Spinach & Artichoke
Seven Layer Asian Chicken and Steamed Vegetable Dip
Tangy Pineapple, Scallion and Crab Dip
Black Bean and Roasted Corn Salsa
Mango Salsa
House Made Tomato Salsa
Assorted Flavored Hummus

We are happy to prepare special orders!

Please call:

Chef Jennifer Broberg-Owner

Email: simmered@earthlink.net