



# A TASTE OF ELEGANCE

FINE CATERING

Thank you for calling on A Taste of Elegance Catering!

We are pleased to present a small sampling of some of our most popular Hors d'oeuvres we prepare for cocktail parties. You may choose from one of these menus exactly as printed, mix and match, or we can customize a menu to fully meet your unique taste.

## COCKTAIL MENU SAMPLINGS

Regardless of what you choose, be prepared to be wowed!

Being chef owned we take great pride in quality and presentation in all the food we prepare. From choosing the best ingredients possible to styling our food to entice the taste buds, A Taste of Elegance will take great care to feed your senses!

831.643.0627

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## MENU

### *Island Style Cocktail Party!*

#### DELECTABLE FOOD STATION

##### **Nigiri and Maki Sushi**

*displayed on Glass Blocks for a "Fire and Ice" Effect with an Assortment of Nigiri and Maki Sushi*

#### PASSED HORS D'OEUVRES

##### **Tostones with Garlic Chicken**

*Crispy Fried Plantains topped with Shredded Garlic Chicken with Lemon "Pickled" Onion Jam*

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##### **Fiery Jumbo Shrimp Lollipops**

*Standing Straight-up on Bamboo Trays served with Jamaican Barbeques Sauce*

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##### **Mini Cuban Style Steak Sandwiches**

*Panini Pressed Sandwiches prepared with Tender Steak, Smoked Ham, Swiss Cheese, Pickles, and Mustard*

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##### **Jerk Pork Skewers**

*Tender Jerk Pork prepared with a blend of Citrus and Spice served with Honey-Lime Mustard Sauce*

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##### **Pollo Asada with Mango Salsa**

*Brown Sugar And Rum Glazed Chicken Breast Tenders served with Sweet and Spicy Mango Salsa*

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##### **Grilled Summer Vegetables Flatbread**

*Grilled Vegetables served over Garlic Flatbread served with a Grilled Pineapple Chutney*

~CONTINUED~

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## **Spicy Corn Cakes with Guacamole**

*Fresh Corn Patties prepared with Cilantro and Lime  
served with Chunky Guacamole*

## **PASSED DESSERT**

### **Petit Passion Fruit and Raspberry Trifle**

*Petit Trifle prepared with Layers of Moist Cake and Raspberries  
served with Passion Fruit Cream*



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## MENU

### *Classic Cocktail Reception*

#### AT THE TABLE

*Self-service Finger Food Display served with Fresh Figs, Herbs, and Grapes*

#### Caramel Brie

*Ripe Triple Cream Brie covered with Soft Caramel shingled with Crisp Pecans served with Assorted Crackers*

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#### Petit Charcuterie

*Prosciutto di Parma Sliced Paper Thin, Thick Sliced Dry Salami, and Country Pâté served with Spicy Mustard, Cornichons, and Crusty Sliced Baguettes*

#### HORS D'OEUVRES

#### Jumbo Shrimp Lollipops

*Standing Straight-up on Bamboo Trays served with Spicy Horseradish Cocktail Sauce*

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#### Thai Lettuce Rolls

*Glass Noodle Wrappers filled with Crunchy Vegetables and Tofu served with a Piquant Peanut Sauce*

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#### Beef Fillet Canapé

*Tender Steak Roasted Medium Rare served on Crostini with a Spread of Sundried Tomatoes and Caramelized Onions*

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#### Seared Duck Breast on Scallion Pancakes

*Five Spice Seared Duck Breast served on Petit Scallion Pancakes with Hoisin and Chili Oil*

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#### Field Mushroom and Gruyere Tarts

*Earthy Mushrooms prepared with Fresh Herbs and Shallots served in Flakey Pastry with Shaved Gruyere*

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**Cumin Scented Baby Lamb Chops**  
*Lollipops of Moist Baby Lamb Chops*  
*Rubbed with Cumin and served with*  
*Cucumber Yogurt Sauce*

## PASSED DESSERTS

**Brownies Truffle Balls**  
*Decadent Bites of Chocolate served on Cocktail Skewers*  
*passed in Martini Glasses*

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**Petite Panna Cotta**  
*Creamy Panna Cotta served on a Petite Tasting Spoon*  
*with Stewed Berries*



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## MENU

### *Just Desserts*

#### DELECTABLE SWEET STATION

##### **The Chocolate Bar**

*Confection Attendant Chiseling Slabs of Assorted Flavored Fudge served from a Marble Bar*

#### PASSED DESSERTS

##### **Warm Cookies with Cold Milk**

*Little Warm Chocolate Chip Cookies served with Icy Cold "Shots" of Milk*

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##### **Mini Gelatos**

*Miniature Bowls of Pistachio and Blood Orange Gelato served in Petit One Inch Bowls*

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##### **"Coffee and Doughnuts"**

*Doughnut Holes Speared on Cocktail Pick served in Foamy Espresso with Cream and Sugar*

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##### **Miniature Strawberry Shortcakes**

*Petit Shortcakes with Fresh Strawberries and Vanilla Bean Whipped Cream*

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##### **Triple Melon Kebabs**

*Sweet Summer Melons of Cantaloupe, Honeydew, and Watermelon Balls Skewered served with Honey-Greek Yogurt Dipping Sauce*

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##### **Chocolate Banana Paninis**

*Hazelnut-Chocolate Spread on Pound Cake Sandwiched with Fresh Bananas and Lightly Grilled*



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