

# Sargent's Fine Catering

## *Butlered Hors d'oeuvres*

*Passed and served on decorated trays or served buffet style*

*Please choose from*

### ***Beef***

*\*Beef tenderloin brochettes with salsa verde and sunshine aioli*

*\*Beef tenderloin croûte with Roquefort and red onion compote*

*\*Beef tenderloin with Roquefort mousse*

*Thin slices of beef tenderloin atop a crostini toast with sautéed shitake and bleu cheese mousse*

*Mini hamburgers with pickles and mustard and gruyere cheese*

*Mini open-faced Reuben sandwiches with Thai remoulade*

*Spicy beef empanaditas with chunky avocados relish*

### ***Fish***

*\*Ahi tuna tartar*

*A thin cucumber round filled with tuna tartar marinated in sake sauce, sprinkled with black sesame seeds and drizzled with wasabi cream*

*Assorted sushi available*

*Spicy tuna, crunchy shrimp, and vegetable nori rolls served with wasabi mayonnaise and pickled ginger*

*Cucumber cups topped with smoked salmon, red onions and chive crème fraîche*

*Gravlox on potato rounds with lemon crème fraîche*

*Gravlox with goat cheese mousse on pepper toast*

*Orange and ginger lacquered salmon with coriander and coconut served on a yucca chip*

*\*Pan-seared rare sashimi tuna on sesame bun*

*Salmon mousse in puff shell*

*Silver Palate's smoked catfish mousse in tart shell*

*Smoked salmon lollipops*

*Cold smoked Alaskan salmon and herbed cream cheese wrapped in a tortilla and skewered with a popsicle stick*

## ***Poultry***

*Curried chicken crepe bite*

*\*Duck confit empanadas*

*Gingered chicken cakes with cilantro-lime mayonnaise*

*\*Mini Peking duck pancakes with plum salsa*

*Roasted curry spiced chicken, rolled in a delicate crepe with fresh chives  
and accented with spicy peanut sauce*

*Silver Palate's chicken liver pate on French bread croutons*

*Smoked chicken quesadillas with tomato plum salsa*

*\*Smoked duck with sun-dried cherry chutney on toasted brioche*

*Spicy chicken satay sticks with peanut dipping sauce*

## ***Pork***

*Asparagus prosciutto roulades*

*Mini southern country ham biscuits*

*Corn profiteroles with BBQ pulled pork and carrot bourbon slaw*

*Ginger orange pork brochettes*

*Mini orange muffins with ham and spicy mustard*

*Mini pork tenderloin croutes with apple pear chutney and parmesan sauce*

*Mini southern ham and biscuits*

*Mushroom caps stuffed with seasoned pork and herbed bread crumbs*

*Prosciutto wrapped scallop brochettes with béarnaise*

*Risotto croquettes filled with gruyere, prosciutto and fresh basil*

*Risotto cakes stuffed with asiago, Parma Prosciutto and sage*

*Stuffed cherry tomatoes with scallions and hickory smoked bacon  
We call them BLT shooters*

## ***Country pate***

*Served on French bread croutons with saffron infused aioli and cornichons*

## **Shellfish**

**\*Bite-size Asian crab cakes with Thai remoulade and toasted black sesame seeds**

**Bite-size Maryland crab cakes with homemade green goddess**

**Crab and corn cake**

*Fresh crab blended with roast corn, gently pan-fried and topped with mango salsa*

**Cucumber cups filled with a shrimp remoulade, capers and artichokes**

**\*Edible wonton spoons with shrimp remoulade**

*Smoked salmon, tuna tartar, Southwest black bean and smoked pork also available*

**\*Lobster en Bouchée with fresh béarnaise**

**\*Mushroom caps stuffed with crab and toasted almonds**

**Shrimp and macadamia nut fritters with tropical tartar**

**Shrimp and snow pea skewers with Thai emerald dipping sauce**

**Warm creamy crawfish dip with hints of sherry and brandy**

*Served with asiago bread toast points*

*May substitute shrimp or crab*

## **Vegetarian**

**Artichoke and gorgonzola crostini**

**Asian vegetable spring rolls with sweet and sour mango sauce**

**Assorted Domestic and Imported Cheeses**

*Brie, havarti, cheddar, and bleu and including artichoke cheesecakes and cheese torta (layered provolone and chevre with basil pesto and sun-dried tomatoes) Decorated with a fresh seasonal fruit garnish.*

*Served with assorted crackers and breads. \$4.50 per guest*

**Assorted tea sandwiches**

**Avocado and goat cheese mousse crostini**

**Basil cheese crostini**

*Toasted baguette brushed with olive oil and spread with creamy parmesan and fresh basil*

**\*Buckwheat blinis or mini potatoes with crème fraiche and caviar**

**Caramelized onion, gruyere cheese, caper and toasted walnut tart**

**Chive pancake with crème fraiche and red onion confit**

**Classic open-faced tomato and cucumber sandwiches**

**Cream of wild mushroom soup served in demitasse cups**

## ***Vegetarian (continued)***

### ***Fresh Vegetable Crudités***

*Including steamed asparagus, green beans, little potatoes, Snow peas, sugar snap peas, etc .Served with our homemade curry mustard dip and decorated with a whole vegetable garnish. \$4.00 per guest*

### ***Gruyere cheese puffs with goat cheese mousse***

### ***Herbed vegetable roulades***

*Creamed cheese with herbs and seasonings rolled with fresh minced vegetables and spinach leaves in a flour tortilla*

### ***Italian polenta topped with mushroom tapenade and crème fraiche***

*Other toppings: Salsa classico and cilantro sour cream, smoked pork and basil pesto*

### ***Mediterranean mini pizzas with roast tomato, basil pesto, black olives and feta cheese***

### ***New potatoes with brie and caramelized onions***

### ***Oven roasted tomato and fresh mozzarella served on flat bread and topped with fresh basil***

### ***Rotolo crostini***

*Fresh mozzarella, roast tomato and pesto set atop a garlic toast round*

### ***Tiny parmesan and black olive shortbreads with parsley pesto and goat cheese***

### ***Toasted pita chips with spicy hummus and cucumber salad***

***\*Some hors d'oeuvres may have a higher price due to market conditions.***

***Most items are suitable for cocktail buffet. Please ask for details.***

***Prices subject to change due to market changes.***

## ***Southwest/Mexican Hors d'oeuvres***

### ***Beef and Black Bean Burrito***

(Shredded beef, black beans, Monterey Jack cheese, peppers, onions and spices in a flour tortilla)

### ***Beef or Chicken Fajitas***

### ***Cheese Quesadilla Trompeta***

(Fresh julienne vegetables, fresh cilantro, Monterey Jack and cheddar cheeses rolled in a flour tortilla)

### ***Chili-lime shrimp and sausage skewer***

### ***Empanadas***

Bite-size turnovers filled with Mexican flavors such as chorizo  
(Your choice of beef, vegetable, chicken, shrimp, lobster or pork)

### ***Tortilla chips with homemade guacamole and salsa Mexicana classica***

### ***Santa Fe Chicken Springroll***

(Smoked chicken with crushed tomatoes, jalapenos and fresh cilantro in a spring roll wrapper)

### ***Shrimp seviche on corn chips***

### ***Smoked Chicken-Tequila Burrito***

### ***Southwest Springroll***

(Spicy Chorizo sausage, black beans and Monterey Jack cheese blended with Southwestern spices)

### ***Stuffed Jalapeno Popper***

(Tender bits of smoked chicken blended with crushed tomatoes, jalapenos  
and fresh cilantro wrapped in a springroll)

## **Desserts**

### ***Assorted Tarts***

(Bread pudding, chocolate pecan, and creamy lime)