



### **Recommendations from the Chef as you make your selections:**

*If planning an appetizer or small plate event, we recommend selecting 5-7 savory items, and 1-2 sweet items. For pricing the event, we determine quantities and price based on the specific items selected, and the quantities of each that will be eaten based on your overall menu. This is done in consultation with you based on your knowledge of the guests and their tastes. We are happy to customize any item to adhere to dietary guidelines, allergies, or preferences.*

## **Warm Appetizers**

*Shrimp Toast with Parmesan and Sherry*

*Choice Angus Beef Tenderloin Bites on Silver Fork with Horseradish*

*Grilled Chicken Whole Wheat Slider with Organic Greens and Herb Aioli*

*Grilled Shrimp Skewer with Roumalade Sauce*

*Waterchestnut and Bacon Rumaki with Sweet Chili Sauce*

*Frenched Rack of Lamb Chop with Rosemary, Lemon, Garlic – Grilled to Medium Rare*

*Angus Beef Tenderloin or New York Strip - carved and served with small rolls and Horseradish Sauce*

*Seared Sea Scallop with Remoulade Sauce and Arugula Chiffonade on Porcelain Spoon*

*Seasonal Fresh Fish in Panko Crust with Spicy Lemon Aioli in Butter Lettuce*

*Baked Salmon Bites with Dill and Capers in Porcelain Spoons*

*Seared Tuna with Wasabi Aioli on Porcelain Spoons*

*Green Pea Puree with Crème Fraiche with Parmesan Crisp on Porcelain Spoons*

*Warm Slow Roasted Beef Brisket in Petite Rolls*

*Ginger Garlic Chicken Skewers*

*Spinach Artichoke Toast with Parmesan and Sherry*

*Warm Curried Squash Soup (or other season soups) in Petite Amuse Bouche Glasses*

*Grilled Lamb Skewers (marinated in Lemon, Garlic, and Rosemary)*

*Spinach Puffs with Choux Pastry, Swiss, and Parmesan*

*Barbequed Baby Back Ribs with Smoky Sweet Sauce*

**Connie Blanchard – Blanchard Catering, Inc. 612-801-9963**  
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### **Warm Appetizers continued**

*Asian Chicken Skewers with Spicy Peanut Sauce*

*Savory Meatballs in the Style of Provence on Silver-plated Forks (or in chafer)*

### **Cool Appetizers**

*Premium Wild Caught Cold Boiled Shrimp with Cocktail Sauce*

*Smoked Salmon with Capers, Cream Cheese, Lemon, Gluten Free Crackers or Baguette Rounds*

*Savory Puff Pastry Palmiers with Pesto, Sundried Tomatoes, Goat Cheese, and Parmesan*

*Andalusian Gazpacho in petite glasses*

*Raw Premium Vegetables with Spicy Sundried Tomato Dip*

*Pancetta Rounds with Greens, Dried Fig, Blue Cheese, and Spicy Sauce*

*Roasted Vegetables with Chimichurri Mayonnaise*

*Hummus (Classic, Edamame or Spinach Artichoke) with Pita*

*Charcuterie and Cheese Board with Premium Hard Cheeses, Brie and Blue, Prosciutto, Hard Salami with optional additions of Pate, Fruit, Olives, Breads, or Crackers*

*Olive Tapenade with Crusty Bread*

*Roasted Tomato Reduction with Garlic and Balsamic with Grilled Breads*

*French Handmade Pate d'Campagne with Baguettes and Cornichons*

*Bruschetta with Tomatoes, Fresh Mozzarella, and Balsamic Crème*

*Chicken Salad on a Cucumber Round or Endive Leaf or Petite Croissant*

*Mediterranean Skewers of Hard Salami, Zucchini, Mozzarella, Tomato, and Basil Oil*

*Raw Vegetables with Herb Yogurt (or Sour Cream) Dipping Sauce*

*Homemade Focaccia Sandwich Squares with Chèvre, Prosciutto (or Grilled Zucchini) and Spring Greens*

*Classic Cheese Board (Cheddar, Blue, Brie, Havarti) with cheese knives, breads, crackers and fruit*



**Sweet Bites**

*Quad Ghirardelli Chocolate Espresso Brownies*

*Chocolate Chip Cookies*

*Oatmeal Lace Cookies (no Gluten added)*

*Lemon Squares*

*Key Lime Squares*

*Balsamic Strawberries with Honey Yogurt*

*Caribbean Butter Rum Infused Pound Cake Bites with Rum Whipped Crème on the side*

*Chocolate Covered Strawberries (or other seasonal fruit)*

*Cheesecake Bites*

*Fresh Fruit Skewers*