



HORS D'OEUVRES MENU

A one of a kind taste experience



Quality & Service

We use only the freshest ingredients to create that savory.

Made from scratch Daily!

Ph (925) 252-6498 .

sales@greencuisinecatering.com

PASSED HORS D'OEUVRES

HOT

Priced by the Dozen (12 pc.)

Must order a minimum of 2 dozen per selection

TERIYAKI CHICKEN SKEWERS

Tender pieces of chicken marinated in house teriyaki and grilled over an open flame. \$46

CHICKEN SATAY SKEWERS

Boneless chicken in a spicy Thai marinade and served with peanut dipping sauce. \$46

CHICKEN OR BEEF EMPANADAS

Made with braised chicken or beef, cheese and our special sauce. \$48

VEGETARIAN OR VEGAN EMPANADAS VG

Seasonal roasted vegetables, feta cheese and our special sauce. \$48

HAWAIIAN EMPANADAS

Baked pastry stuffed with spam ham, pineapple and mozzarella cheese \$46

CHICKEN WINGS

Oven roasted chicken wings tossed in your choice of fresh made bbq sauce, buffalo hot sauce, habanero bbq Sauce, or teriyaki glaze. Served with a platter of celery, carrots and your choice of home made buttermilk ranch or blue cheese dressing. \$46

MINIATURE CRAB CAKES

Bite sized crab cake served with our house remoulade sauce. \$58

HAWAIIAN COCONUT PRAWNS

Crispy fried prawns with a golden flavor of coconut and slight hint of lemon served with our sweet chilli sauce. \$60

CAJUN PRAWNS GF

Grilled cajun prawns skewered and seasoned with our own cajun spice drizzled with garlic aioli sauce. \$60

SMOKED BACON WRAPED SCALLOPS SKEWER

Juicy scallops surrounded crispy bacon topped with a butter garlic sauce \$60

LEMON GARLIC BUTTER PRAWNS GF

Sautéed prawns skewered with our lemon garlic butter topped with fresh parsley \$60

MEATBALLS

All beef meatballs smothered in our own BBQ sauce. \$46

MAC-POTATO CHEESEBALLS

Crunchy deep fried potato & macaroni and cheese with chives and bacon topped with ur homemade BBQ sauce \$46

ASPARAGUS WRAP GF

Roasted asparagus spears drizzled in olive oil and wrapped in prosciutto. \$50

SMOKED JALAPENO BACON POPPER GF

Smoked jalapeño stuffed with a combination of creamy garlic cream cheese and cheddar cheese wrap in bacon. \$48

ITALIAN CROSTINIS VG

Topped with basil pesto, sun-dried tomatoes, garlic cream cheese and shredded parmesan. \$48

STUFFED POTATO SKINS GF

Fingerling potato skins twice baked with cheddar cheese, bacon sour cream and chives. \$48

STUFFED MUSHROOMS VG

Button mushrooms filled with a delicious blend of seasoning, basil and Parmesan cheese. \$46

SPINACH & ARTICHOKE PUFF PASTRY BITES VG

Flaky puff pastry filled with creamy filling of fresh spinach and artichokes, Italian seasoning, and parmesan cheese \$48

GRILLED VEGETABLE KABOBS VG - GF

Fresh zucchini, onion, bell pepper, mushrooms and yellow squash seasoned and grilled to perfection over an oak wood fire. \$50

SLIDERS

Served on a soft roll and with house BBQ sauce.

Wood fired pork tenderloin. \$55

Pulled pork. \$55

Grilled chicken breast. \$58

Wood fired Tri Tip. \$62

Vegetarian wood fired portobello. \$60

Impossible BBQ meatball vegan slider. \$60

PASSED HORS D'OEUVRES

COLD

Priced by the Dozen (12 pc.)

Must order a minimum of 2 dozen per selection

ANTIPASTO SKEWERS GF

Chunks of imported Genoa salami, bocconcini cheese balls, artichoke hearts, vine-ripened cherry tomatoes, pimento stuffed green olives layered between fresh basil leaves drizzled with balsamic and olive oil. \$54

BOCCONCINI SKEWERS VG - GF

Vine-ripened cherry tomatoes layered between fresh basil leaves and bocconcini cheese balls, drizzled with balsamic and olive oil. \$46

CAPRESE SKEWERS VG - GF

Artichoke hearts, olives, vine-ripened cherry tomatoes and mozzarella cheese balls, drizzled with balsamic and olive oil. \$50

GOAT CHEESE COVERED GRAPES VG - GF

Grapes wrapped in goat cheese then rolled in roasted pistachios and drizzled with honey. \$46

FRESH FRUIT SKEWERS V - GF

Hand cut fresh fruit. May include watermelon, fresh strawberries, grapes, cantaloupe, pineapple and honey dew. \$48

BRUSCHETTA V

Crostini topped with Roma tomatoes, fresh garlic, and sweet fresh basil. \$45

CREAM CHEESE AND PEPPER JELLY CANAPÉ VG

Whipped cream cheese with a chipotle apricot pepper jelly served on a crostini. \$45

MELON WRAP GF

Seasonal melon wrapped in prosciutto. \$55

SHRIMP COCKTAIL GF

Jumbo shrimp served with house made cocktail sauce. \$60

SHRIMP CEVICHE GF

House made shrimp ceviche served on a crispy corn tortilla tostada. \$60

SMOKED SALMON CANAPES

Smoked salmon mousse served on a multi grain cracker topped with capers and dill. \$55

DEVEILED EGGS GF

Southern-style deviled eggs with paprika sprinkled and chives on top. \$46

GOAT CHEESE CROSTINI VG

Served with caramelized onions and goat cheese. \$46

SMOKED SALMON ROSETTES

Made with cream cheese, dill and capers served on crostini. \$60

CALIFORNIA ROLLS

Served with fresh crab, avocado and cucumbers. \$60

PROSCIUTTO PARMESAN CHEESE ROLL

Pinwheels of puff pastry with a layer of prosciutto, a combination of mozzarella and parmesan cheese topped with dijon mustard. \$60

MINI SPAM MASUBI

Rice block with a slice of grilled spam on top, wrap together with nori. \$60

MEXICAN SHRIMP COCKTAIL SHOOTER GF

House made shrimp mexican cocktail with crisp cucumber, tomatoes, red onions, cilantro and avocado topped with a cracker and served on shooter glass. \$60

BUFFET HORS D'OEUVRES

CLASSIC THREE CHEESE DISPLAY

Assortment of colby, cheddar and pepper jack cheeses. Served with a variety of crackers and grapes. **\$7.75**

ARTISAN CHEESE BOARD

Local artisan cheeses paired with seasonal fruits and a variety of nuts. Served with an assortment of breads and crackers. **\$8.95**

ANTIPASTO CHEESE BOARD

Chunks of imported Genoa salami, bocconcini cheese balls, artichoke hearts, Vine-ripened cherry tomatoes, pimento stuffed green olives and garnished with thinly sliced prosciutto. **\$10.95**

BAKED BRIE EN CROUTE

Double creme brie baked and topped with fresh fruit compote. Served with an assortment of breads and crackers. **\$8.75**

CLASSIC CHARCUTERIE BOARD

Delightful board with imported salami, pepperoni and prosciutto, brie cheese, manchego, asiago and goat cheese. Garnished with strawberries, red and green grapes, spread preserve, dry fruit and almonds. Served with assortment of crackers and bread. **\$11.95**

DELUXE CHARCUTERIE BOARD

Deluxe board with imported Genoa salami, saucisson sec, and prosciutto, brie cheese, smoked gouda, manchego, asiago and cranberry goat cheese. Garnished with assorted berries and grapes, fig preserve, stuffed olives, dry fruit and pistachios. Served with assortment of crackers and bread. **\$12.95**

THE ULTIMATE CHARCUTERIE BOARD

Freshly made board with imported salami, saucisson sec, pepperoni and prosciutto, brie cheese with apricot preserve, smoked gouda, habanero cheese, parmesan, gorgonzola and cranberry pistachios goat cheese. Garnished with assorted berries and grapes, covered chocolate pretzels, fig preserve, stuffed olives and artichokes, dry fruit and cashews. Served with assortment of crackers, crostinis and bread slices. **\$14.95**

TROPICAL FRUIT PLATTER (Subject to seasonality, freshness and quality.)

Delicious and colorful fruit board including pineapple, mango, kiwi, strawberries, blueberries, blackberries, green and red grapes and oranges. **\$7.50**

FRESH FRUIT PLATTER (Subject to seasonality, freshness and quality.)

Hand cut fresh fruit. May include watermelon, fresh strawberries, grapes, cantaloupe, pineapple and honey dew. **\$5.75**

BLOSSOM SWEET BOARD

Exquisite combination of berries, grapes, assorted mini cheesecakes, salty and covered chocolate pretzels, butter and caramel pop corn, assorted cheese cubes, assorted croissants and variety of nuts. Served with caramel and chocolate dip. **\$14.95**

CRUDITÉ DISPLAY

Fresh vegetables including broccoli, cucumber, tri color bell peppers, baby carrots, celery and juicy cherry tomatoes. Served with house buttermilk ranch dip. **\$5.75**

GREEN CRUDITÉS BOARD

Healthy organic vegetables including persian cucumber, tri color carrots, mini sweet peppers, broccolini, celery, red cabbage, radishes and juicy cherry tomatoes. Served with our delicious homemade hummus and creamy feta ranch dip. **\$7.50**

ROASTED VEGETABLE BOARD

Organic roasted vegetables including asparagus, tri color carrots, mini sweet peppers, zucchini, squash, red onions, lemons and juicy tomatoes. Garnished with olives, mozzarella cheese balls and sweet fresh basil. Served with grilled bread and our delicious homemade mint yogurt creamy dip. **\$9.50**

ARTICHOKE & SPINACH DIP

House made artichoke & spinach dip served with sliced baguettes. **\$7.50**

SMOKED SALMON DISPLAY

Whole side of Pacific Salmon, smoked in house, accompanied with mini bagels, cream cheese, chopped eggs, red onions and capers. **\$9.95**

BOURBON GLAZED SALMON

Sweet and smoky salmon cooked to perfection topped our homemade bourbon glazed and served with sweet orange slices, crostinis and fresh baked baguettes. **\$9.95**

OLIVE FOCACCIA BREAD

House made bread served with pancetta and caramelized onions **\$5.00**

SEVEN LAYER DIP IN A CUP

Cup layered with homemade refried pinto beans, fresh guacamole, sour cream, homemade fresh salsa, shredder cheddar cheese and topping with chives and homemade tortilla chips. **\$6.50**

MEXICAN CORN IN A CUP

Delicious fresh sweet corn in a cup topped with mayonnaise, cheese, fresh lime and tahin. **\$6.50**

MEXICAN FRUIT CUP (Subject to seasonality, freshness and quality.)

Hand cut fresh fruit. May include watermelon, mango, cantaloupe, pineapple, jicama, and honey dew. Topped with tahin and slice of lemon. **\$6.50**

STATIONED HORS D'OEUVRES

SHRIMP CEVICHE BAR

House made shrimp mexican ceviche with crisp cucumber, tomatoes, red onions, cilantro and avocado topped with tortilla chips and served on martini glass. **\$9.50**

FISH CEVICHE BAR

Fresh tilapia marinated in freshly squeeze lemon juice with crisp cucumber, tomatoes, red onions, cilantro and avocado topped with tortilla chips and served on martini glass. **\$9.50**

MEXICAN NACHO BAR

Seasoned ground beef, melted queso, jalapeños, black olives, salsa fresca, sour cream and house made tortilla chips. **\$8.50**

STREET TACO BAR

Seasoning chicken and beef cooked to perfection with corn tortillas, Spanish rice and refried or whole beans. Topped with diced onions and fresh chopped cilantro, limes, radishes and homemade roasted green and red salsa. **\$15.50**

CHIPS AND GUACAMOLE BAR

Freshly made guacamole, with salsa pico de gallo and homemade tortilla chips. **\$7.75**

TRI TIP CHILLI BAR

House made Tri Tip chilli. Topped with fritto corn chips, shredded cheddar cheese, and diced onions. **\$9.50**

MARTINI MASHED POTATO BAR

Roasted garlic mashed potatoes accompanied with sour cream, green onions, grated cheese, crispy bacon bits and crispy fried leeks, served on martini glass. **\$9.50**

BAKED POTATO BAR

Baked russet potatoes accompanied with sour cream, butter, green onions, grated cheddar cheese, crispy bacon bits and jalapeños. **\$8.00**

CARVING STATION

Served with fresh baked rolls and accompaniments.

Roasted turkey breast \$350.00 (serves 50)

Wood fired pork tenderloin \$325.00 (serves 50)

Wood fired prime rib of beef \$680.00 (serves 50)

Bourbon honey glazed ham \$325.00 (serves 50)

Wood fired tenderloin of beef \$680.00 (serves 50)

100.00 carving fee

ITALIAN PASTA BAR

Three cheese ravioli, fresh penne and spaghetti pasta with your choices of marinara and alfredo sauce. Topped with parmesan cheese, chili flakes and served with fresh garlic bread. **\$10.50**

Add grilled chicken and Italian sausage for \$9

CAESAR SALAD BAR

Chopped organic romain lettuce tossed with our house made caesar dressing. Topped with croutons and parmesan cheese. **\$10.50**

Add grilled chicken \$4.50

SMORES BAR

Graham crackers, Hershey's chocolate and marshmallows, campfire provided! **\$7.75**



LEVELS OF SERVICE

Deliver and Set up Buffet

(PRICE PER GUEST AS LISTED)

We will deliver and set up your buffet on your table in disposable containers complete with disposable table cover, service ware, heavy duty disposable / compost-able plates, condiments, and everything you'll need for a complete buffet.

15% Gratuity will be added

Full Service Catering

(ADDITIONAL \$3.95 PER GUEST)

A full service buffet including carving station, buffet linens, quality service ware, full size dinner napkins, heavy duty disposable / compost-able appetizer plates.

Gratuity is not included

Full Service Catering with Cooking on Site

(ADDITIONAL \$7.95 PER GUEST)

Our professional staff will prepare and finish your appetizers.

And build your stations in full view of your guests. Our chef will carve and slice the juiciest most tender meat available onto each guest's plate at our carving station.

Includes, buffet table linens, quality service ware, full size dinner napkins, appetizer china plates and stainless, martini glasses, forks and knives.

This is the ultimate experience.

Gratuity is not included