



we are passionate about food!

www.hautecuisinecaterring.net | 550 E. Remington Drive, Sunnyvale CA 94087 | 408-685-2058 | info@hautecuisinecaterring.net

PASSED/PLACED APPETIZERS

VEGETARIAN

Grilled Peach Crostini

mascarpone, honey, fig glaze

Dates Stuffed with Goat Cheese or Gorgonzola and Walnuts

Warm Dates with Shaved Parmesan

warm dates sautéed in butter and stuffed with shaved parmesan

Belgian Endive Bites

filled with apple or pear with blue cheese *or* toasted pecans & dried cranberries *or* goat cheese & walnuts

Grilled Vegetable Skewers (vegan)

zucchini, yellow squash, bell pepper, mushroom, onion served with Thai peanut sauce *or* fresh herb sauce

Mini Roasted Bell Pepper Boats

basil sauce, goat cheese, and pine nuts

Assorted Puff Pastry Bites

cheese | potato | spinach & cheese

Spanakopita

puff pastry stuffed with cheese & spinach

Crostini Olivada (vegan)

tomatoes, olive tapenade

Tomato Bruschetta with Crostini & Balsamic Glaze (vegan)

Caprese Skewers with Cherry Tomatoes & Mozzarella

balsamic glaze

HC Signature Artichoke-Eggplant Caponata Tarts (vegan)

Watermelon Bites with Feta, Basil and Balsamic Glaze

Beet Napoleons with Goat Cheese & Thyme

Soup Shots (choose one)

HC Secret Recipe Gazpacho Shots (cold) (vegan)

Avocado Yogurt Soup (cold)

Creamy Mushroom Soup

Butternut Squash Soup (vegan)

Tomato Bisque (vegan)

Sesame Seed Crusted Tofu Bites (vegan)

hoisin sauce, scallions

Tofu Bites (vegan)

pesto *or* marinara sauce *or* vegan pesto

Vegetable Spring Rolls (vegan)

sweet chili and Asian dipping sauces

Miniature Cheese Pizzas

Mushroom Tartlets

Stuffed Mushroom Caps (choose one)

sun-dried tomatoes, artichokes, cheese & herbs *or* sautéed mushrooms, onions, herbs & cheese *or* creamy truffle risotto

Miniature Quiches

classic French (bacon and cheese) | spinach | sautéed mushrooms | cheese

Miniature Corn and Green Chili Cakes

cilantro-jalapeno aioli

Warm Sweet Potato Bites with Melted Brie & Pistachios

Mediterranean Antipasto Skewers

cheese tortellini, mozzarella, basil, artichoke hearts, Kalamata olives, cherry tomatoes, balsamic glaze (can be vegan)

Pimientos Padrones

blistered shishito peppers. maldon sea salt (vegan)

FISH/SEAFOOD

Baked Baby Potato Cups

smoked salmon, sour cream, capers & fresh dill

Belgian Endive Bites

filled with curried shrimp *or* crabmeat-apple salad *or* smoked salmon & mango salsa

Seafood Ceviche

shrimp, white fish, bell peppers, jalapeno, mango, cilantro, onion, chips

Seafood Crudo

shrimp, white fish, bell pepper, capers, onion, olive oil, lemon juice, lemon zest, parsley

Mini Potato Pancakes

smoked salmon, crème fraîche, capers, lemon zest

Miniature Bouchée Cups with Smoked Salmon Mousse

garnished with fresh dill

Mini Blini topped with Red Caviar

crème fraîche & chives

Shrimp with Wasabi Aioli

served with seaweed salad in mini cocktail cups



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PASSED/PLACED APPETIZERS

more FISH/SEAFOOD

Seared Shrimp with Sweet Chili Sauce

Roasted Shrimp Skewers with Grape Tomatoes
marinated with fresh herbs, garlic and lemon zest

Roasted Salmon Skewers
with lemon-caper sauce

Chilled Grilled Shrimp with Mango Salsa
presented in individual cups for easy handling

Crab Quesadillas with Salsa Fresca

Crab Cakes with Chipotle Chili Aioli

Hot Crab & Artichoke Dip

Creamy Warm Crab Bites
fresh crab meat baked with scallions in mini tarts

Crabmeat Bites
cucumber rounds, red onions, capers, bell peppers,
lemon zest

Ahi Tuna Tartare with Ginger, Sesame Seeds & Scallions
cucumber rounds with light wasabi-sesame oil sauce

Tuna or (Salmon) Poke with Cucumber & Mango
ginger, onion, sesame seeds in mini cocktail cups

Seared Ahi Tuna Bites with Sesame Crust
cucumber wheels or wonton chips with wasabi soy aioli

Roasted Eel glazed with Asian Sauce

Seared Pistachio-Crusted Sea Scallops
wasabi sauce dusted with chopped pistachios

MEAT/POULTRY

Smoked Candied Bacon Jam Tart
hardwood smoked bacon, balsamic vinegar, port wine,
brown sugar, onions, cream, blue cheese in a quinoa tart. (GF)

Antipasto Skewers
cheese tortellini, mozzarella, basil, artichoke hearts, olives,
cherry tomatoes, salami, balsamic glaze

Belgian Endive Bites
smoked duck, roasted pear, bell pepper, green onion,
orange aioli

Almond Chicken Salad Bites on Endive Leaves
grapes, toasted almonds, orange zest aioli

Baked Baby Potato Cups
cheddar cheese, bacon, chives & sour cream

Meatball Bites with Marinara Sauce
presented with mini picks for easy handling

Warm Crispy Bacon Wraps (choose one)
wrapped around prunes *or* baby potatoes *or* chicken *or*
dates stuffed with gorgonzola

Mini Beef Wellingtons
beef tenderloin with puff pastry and mushroom duxelle

Herb Rubbed Lamb Chops with Mango Chutney

Blue Cheese Steak Crostini
balsamic reduction & topped with microgreens

Franks 'n Blankets
all beef franks wrapped with puff pastry

Mini Corn Dogs

Tri-Tip Sliders
provolone & roasted onions

Asian Grilled Beef or Chicken Skewers
marinated with soy sauce, ginger & scallions, sesame seeds
served with sweet chili sauce *or* Thai peanut sauce

Grilled Beef, Chicken, Lamb, Pork Skewers (choose one)
fresh Italian herb sauce *or* mango chutney

Teriyaki Chicken Skewers

**Grilled Thai Chicken Skewers with Coconut Curry Sauce or
Peanut Satay Sauce**

Fajita Chicken Quesadillas
mild green chilies, three-cheese blend, salsa fresca

Chicken Waffle Bites
drizzled with maple syrup

Coconut Crusted Chicken with Sweet Chili Sauce

Miniature Duck Blini
smoked duck, hoisin sauce and scallions