

Edible Events

Catering the spectrum of food from simple to spectacular!

Cold Hors D' Oeuvres

Small Sandwiches

Mini Cheddar Rosemary Scones with Country Ham or Smoked Turkey and Sweet-Hot Mustard
Mini BLT, Pancetta, Roasted Tomatoes, Arugula and Cracked Pepper Biscuits
Crostoni, Fresh Mozzarella, Kalamata Olive Tapenade, Roasted Red Peppers and Basil
Rare Roast Beef, Horseradish Jack Cheese and Rosemary Focaccia Sandwiches
Rare Roast Beef Crostoni with Herb Aioli and Roasted Red Pepper Relish
Rosemary Focaccia Crostoni, Rare Roast Beef and Caramelized Onion Marmalade
Focaccia Finger Sandwiches, Herbed Cream Cheese, Roasted Portobello Mushrooms, Caramelized Onions and Arugula
Smoked Turkey, Bleu Cheese, Marinated Red Onions, Arugula and Ciabatta Bread,
Roasted Turkey, Pancetta, Provolone, Pesto and Focaccia
Grilled Chicken Breast, Caramelized Onions, Arugula, Smoked Paprika Aioli and Baguette

Dips and Spreads

Seasonal Vegetable Display with Mykynos Dip and Crispy Pita Chips
Spinach, Artichoke and Bacon Dip with Smoked Paprika Pita Chips (served warm)
Mediterranean Torta with Pesto, Kalamata Olives, Roasted Red Peppers, Goat Cheese and Crackers
Trio of Rich Creamy Dips: Hummus, Caramelized Onion, White Bean and Artichoke with Assorted Crackers, Lahvosh and Pita Chips
(Seasonal Vegetables can be added)
Medley of Crostoni Toppings: Wild Mushroom Duxelle, White Bean and Artichoke, Tomato, Artichoke and Kalamata Olive

The Classics

Imported and Domestic Cheese Display with Seasonal Fruit, Nuts, Crackers and Breads
Smoked Salmon and Dill Crepes
Smoked Salmon Pizza with Dill Cream Cheese, Red Onion and Capers
Smoked Salmon and Herbed Goat Cheese in Endive Leaves
Toasted Sesame Wonton Triangles with Smoked Salmon and Wasabi
Classic Deviled Eggs
Lemon and Fresh Thyme Chicken Skewers with Peanut Sauce
Sundried Tomato and Smoked Mozzarella Tartlets
Summer Rolls with Rice Vermicelli, Bibb Lettuce Thai Basil, Cilantro, Mint and Scallions
Your choice of filling: Classic Boiled Shrimp, Honey Ginger Chicken or Grilled Sesame Beef. Served with Pineapple Lime Dipping Sauce
Cranberry-Pistachio Pate made with Beef and Pork served with Whole Grain Mustard, Cornichons, Toasted Baguette, Apple and Pear Slices
Antipasto Platter of Salami, Mortadella, Rosemary Ham, Mixed Olives, Marinated Mushrooms, Baguette, Bread Sticks, Seeded Cheddar Biscotti and Dried Sundried Tomato Biscotti
(\$5.00 per person)

Prices range from \$2.00-\$3.00 per item except where noted

1017 Del Paso Boulevard, Sacramento, California 95815
Telephone 916.646.5555 Fax 916.646.0506 Email info@edibleevents.com

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Hot Hors D' Oeuvres

Chicken, Beef and Pork

Florentine Stuffed Mushrooms
(Spinach and Italian Sausage)

Quesadilla: Pulled Pork, Caramelized Onions, Roasted Red Peppers, Goat Cheese in Chipotle Tortilla with Honey Jalapeno Sauce

Mini Beef Wellington and Tarragon Aioli

Macadamia Nut Crusted Chicken with Mango Chutney Dipping Sauce

Phyllo Cups filled with Chicken, Sundried Tomatoes, Feta and Spinach

Steamed Wontons, Pork, Napa Cabbage, Scallions, Cilantro, Fresh Ginger and Soy Dipping Sauce

Pigs in a Blanket: Smoked Chicken and Apple Sausage, Caramelized Onions and Whole Grain Mustard

Tiny Twiced Baked Yukon Gold Potatoes, Bacon, Chives, Sour Cream and Parmesan Cheese

Mini Pizza topped with Goat Cheese, Caramelized Onions and Prosciutto

Creamy Bacon filled Puff Pastry Crescents

Bacon, Leek and Cheddar Mini Quiches in Puff Pastry

Italian Cocktail Meatballs in Tomato Garlic Sauce

Grilled Sliders:

(choose two from the following, \$5.00 per person)

Beef, Cranberry Chutney and Arugula

Beef, Caramelized Onions and Smoked Gouda Cheese

Cajun Turkey and Spicy Remoulade

Veggie Burger and Wasabi Coleslaw

Pulled Pork and Apple Broccoli Slaw

Vegetarian

Stuffed Mushrooms filled with Ricotta, Parmesan and Mushroom Duxelle

Quesadilla: Black Bean, Corn and Hot Pepper Jack in Spinach Tortilla, Crema and Scallions

Leeks, Fresh Fennel, Kalamata Olives, Thyme and Gruyere Galette (tart)

Mini Pizza topped with your choice of: Gorgonzola, Sundried Tomatoes and Basil, Red Potato, Gruyere and Rosemary or Cremini Mushrooms and Goat Cheese

Spanakopita

(Phyllo Pastry filled with Spinach and Feta Cheese)

(can be served room temperature)

Wild Mushroom and Gruyere Grilled Finger Sandwiches

Warm Artichoke Dip with Crackerbread and Crostini

Caramelized Onion-Bleu Cheese Dip with Crostini and Whole Grain Crackers

Seafood

Warm Shrimp Dip with Crackerbread and Crostini

Baked Dungeness Crab Cakes with Classic Remoulade Sauce

Hot items are geared to be cooked on site and require a service staff person. However, some items are service friendly for clients to cook themselves, so please don't hesitate to ask.

Hot food is served on platters not in chafing dishes.

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