



presents

*Food Works*  
CATERING

## *Simple Pleasures, Savory*

### *Crudités*

A Garden Selection of Fresh Vegetables  
Cool Herb Crème

### *Bruschetta Platter*

Grilled Sliced Italian Bread with Herbs and Olive Oil  
Tomato and Mozzarella with Balsamic and Fresh Basil  
Pesto Chicken with Roasted Red Peppers with Walnuts  
Caramelized Bermuda Onions with Goat Cheese and Thyme

### *Assorted Terrines*

Assorted Vegetable Terrine with Dijon Honey Sauce  
Chicken Pâté with Shitake Chutney  
Pistachios, Dried Bing Cherries, Goat Cheese  
or Herbed Boursin  
Water Crackers

### *Light Mediterranean*

Lemon and Parsley Tabbouleh Stuffed in  
Crispy Belgium Endive  
Garlic and Thyme Flavored Boursin Cheese with  
Crispy Sweet Potato  
Baked Artichoke Parmesan Crostinis  
Fresh Fruit Skewers with Citrus Dipping Sauce

### *Satays and Stix*

Chicken Satays with Peanut Wasabi Dipping Sauce  
Grilled Beef Tenderloin Skewers with Horseradish Sauce  
and Crispy Fried Onions  
Pork Skewered and Coated with Sesame Seeds  
with a Mango Corn Salsa  
Diakon Radish Salad with Gingers and Scallions

### *Fresh and Fabulous*

A Selection of Imported & Domestic Cheeses  
Seasonal Fresh Fruits and Berries.  
Honey Cinnamon Yogurt for Dipping  
Crusty French Bread



*presents*



### *The Four Corners*

A Plentiful Mixture of Chef Specialty Hot Items  
To Include Chicken Bites, Egg Rolls,  
Jalapeno Poppers and Spanakopitas

### *Near the Border*

A Variety of Crisp Tortilla Chips along with  
Homemade Salsa, Sour Cream and Pico de Gallo  
Roasted Corn Salsa