

The Party Helpers

Menu Stations

TEA TIME:

Cucumber-Shrimp Rounds

Mini Corn Muffins with Turkey and Cranberry Orange Relish

Bouche Puffs with Chicken Salad

Tea Sandwiches with Turkey, Egg and Tuna Salad

Toasted Rounds with Smoked Salmon, Cream Cheese and Dill

Mini Éclairs, Cream Puffs and Petite Fours

Scones with Preserves and Lemon Curd

TUSCAN GARDEN:

White Bean Salad with Kalamata Olives, Roasted Peppers, Roasted Corn,
Sundried Tomatoes, Red Onion and Herbed Vinaigrette

Roasted Vegetable Platter with Sundried Tomato Aioli

Polenta Triangles with Herbed Goat Cheese Rosette and Sundried Tomato

Gourmet Cheeses: Roasted Garlic, Bleu Cheese Almond, Pesto Walnut & California Salsa
served with Crackers and Sliced Baguettes

Garlic Toasted Baguettes with Tomato-Basil Salsa or with a Mini Stuffed Pepper

Fresh Fruit Display with Gran Marnier Dip

Corn Meal Pizzettes with Smoked Chicken, Sonoma Jack Cheese, Pesto and Roasted Peppers

GRILLING:

Gorgonzola Stuffed Apricots Or Figs wrapped with Pancetta-served warm

Rosemary and Dijon Rubbed Racks of Lamb

Miso Salmon with Cucumber Daikon

Teriyaki Salmon Bites

Portobello Mushrooms Stuffed with Risotto or Roasted Vegetables

Rosemary Skewers with Marinated Sea Scallops

Marinated Tri-Tip with Mini Rolls

SEAFOOD:

Prawns with Cocktail Sauce and Lemon

Whole Smoked Salmon with Cream Cheese, Capers, Red Onion, Mini Bagels or Toast Points

Seafood Crepes

Pancetta Wrapped Sea Scallops

Crab Claws with Au La Ritz Sauce

Crab Mousse with Crackers

Ahi Tuna Seared and Cucumber Wrapped with Enoki Mushroom and Soy-Ginger Sauce

Lobster Salad on three seeded whole wheat crostini

MARDIS GRAS STATION:

Jambalaya Chicken Skewers

Hush Puppies with Honey-Dipping Sauce

Spinach Salad with Mandarin Oranges, Toasted Almonds and Honey Dressing

Calypso Salad: artichoke hearts, baby corn, peppers, red onion, black olives and Basil Vinaigrette

Cajun Corn Bread

Muffalettas

Hot 'n Spicy Drummettes

ASIAN STATION:

Vegetarian Egg Rolls or Pot Stickers with Sweet & Sour or Plum Sauce

Wontons with Ginger Sauce

Spring rolls with julienne vegetables, chicken or bay shrimp

Fried Rice with Vegetables

Asian Chicken Salad with Sesame Oil Vinaigrette served in “To Go” boxes with chop sticks

California Maki and Sushi with Wasabi and Soy Sauce

Thai Wraps with Grilled Chicken, White Rice, Asian Vegetables and Ginger Peanut Sauce

Shaomai with Soy-Ginger Sauce

Chicken or Beef Sate

MEDITERRANEAN STATION:

Vegetarian Lavosh Pinwheel Sandwiches

Mediterranean Platter with Hummus, Eggplant Salsa, Feta Cheese, Kalamata olives, Toasted Pitas served with fig balsamic dipping sauce and Tapenade

Samosas with Coriander Chutney

Phyllo Cups with Crab Salad

Bruschetta with Eggplant Salsa

Rosemary Marinated Lamb Skewers

Algerian Chicken Bites

Halloumi Cheese seared on site with roasted garlic Bruschetta

Mini Focaccia Sandwiches with Grilled Chicken or Vegetables, Pesto and Roasted Peppers

GREEK

Moussaka with Ground Beef, Tomatoes, Herbs, grated Parmesan and sliced Eggplant

Basmati Rice

Gyros made with Chicken or Pork and served over Pitas with Yogurt-Dill sauce

Greek Salad with Romaine lettuce, sliced Cucumbers, Greek olives, Feta cheese, Garlic croutons and creamy oregano dressing

Rack of lamb marinated with Rosemary and Dijon

White Bean Salad with Kalamata olives, Roasted Corn, Tomatoes, Sundried tomatoes, Roasted Peppers, thinly sliced marinated Red Onion and herbed vinaigrette

Phyllo triangles with Spinach and Feta, Chicken Bastilla or Spinach and Caramelized Onions

Prosciutto wrapped Grilled Figs stuffed with gorgonzola or feta

TROPICAL

Jerk Chicken Sate

Creole Shrimp Mousse served with Crackers

Jicama Salad with Mandarin Oranges, Red Onion, Cilantro and Chili-Lime Vinaigrette

Coconut Shrimp with Sweet and Sour Dip

Tropical Coleslaw with Coconut, Pineapple and Toasted Macadamia Nuts

Egg Rolls with Plum Dipping Sauce

Rumaki: Bacon Wrapped Water Chestnuts, Pineapple or Prawns with Teriyaki Glaze

Pulled Pork on Hawaiian Rolls with Ancho-Citrus Marinade

BAJA

Grilled Fajita Marinated Chicken, Skirt Steak, or Halibut

Quesadillas: cooked on site

Pork Chile Verde

Assorted Salsas: Mexicana, Verde, Mango Chipotle, Avocado, Tomatillo

Enchiladas: Cheese, Chicken or Beef

Green Salad with Jicama, Oranges, Red Onion, Avocado and Chile-Lime Vinaigrette or Poppy-seed Dressing

Black Bean, Tomato, Roasted Corn Salad with Cilantro and Cumin Vinaigrette

Homemade Flour Tortillas with Hot Comal and Griddle

Mini Quesadilla Cones with Southwest Chicken Filling

Chicken Mole Bites

Empanadas with Roasted Tomato Salsa

Rajas Con Crema

Homemade Pinto Beans

Spanish Rice

Green Salad with Grated Jicama, Oranges, Kiwi, Avocado and Chile-Lime Vinaigrette

BEACH THEMES

Boardwalk:

Ancho Rubbed Steak Fries

Mini Cheeseburgers served on boogie boards

Corn Dogs

Catch a Wave:

Shrimp Cocktails

Phyllo Cups with Crab Salad

Spring Rolls with plum sauce

California Dreamin'

California Cobb Wraps

Mashed Potato Bar with Condiments in Buckets with Shovels

Teriyaki and Vegetable Chicken Skewers with Grilled Pineapple

RISOTTO BAR

Creamy risotto base

Choose 4 of the following toppings:

grilled chicken

shrimp

prosciutto

chorizo

wild mushroom saute

grilled asparagus

tomatos, scallions

primavera vegetables

gorgonzola

shaved parmesan

sundried tomatoes

pesto

italian olives

basil

pine nuts

Personal, Professional Catering • 408.435.7337
780 Montague Expy, Suite 706, San Jose, CA 95131