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SAMPLE APPETIZER MENUS

Bruschetta and Crostini

Sun-dried tomato and shrimp bruschetta

Steak au poivre crostini

Bruschetta di Roma -- mini garlic toasts topped with chopped roma tomatoes, fresh buffalo mozzarella, basil leaves, red onions and pine nuts

Spanish Tapenade -- classic black olive tapenade with capers and lemon zest on crouton toasts

Ratatouille Roulettes

Lobster Bruschetta -- Eggplant and roasted peppers tossed with tomatoes and basil atop a garlic grilled toast with sun-dried tomato glazed lobster tail

Skewers and Satays

Sweet and sour chicken satay with pineapple glaze

Grilled tenderloin beef satay with bourbon BBQ glaze

Grilled shrimp, mozzarella, cherry tomatoes, balsamic drizzle on skewers

Grilled Italian prawns in zucchini blanket with red pepper aioli on rosemary skewer

Prosciutto wrapped shrimp skewers

Honey marinated beef satay with peanut sauce

Teriyaki beef kebabs

Baby mozzarella, basil, cherry tomatoes skewers

Grilled shitake mushrooms on a lemongrass skewer with tamarind sesame glaze

Andouille brochettes

Scallop lollipops

Marinated, grilled veggie skewers

Wrapped in bacon

Bacon wrapped dates with balsamic glaze

Chorizo stuffed dates wrapped in bacon

Bacon wrapped water chestnuts

Bacon wrapped scallop



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Flatbreads

Our famous flatbreads are made from fresh unleavened bread that are grilled crisp, brushed with pesto and then topped with mozzarella and your favorite fresh ingredients.

Oven dried tomato with basil
Grilled chicken with tomatoes
Grilled vegetable
BBQ chicken
Grilled mushrooms

Seafood

Stuffed 'Shrooms -- button mushrooms stuffed with crabmeat, mushroom duxelle and a blend of three cheeses
Smoked salmon on dilled lemon zest scone with crème fraiche
Tropical shrimp piri piri with warm pineapple jalapeno salsa
Silver dollar crab cakes with zesty three pepper aioli
Smoked salmon mousse en crouete
Trio of caviars on wafer toast with egg garnish
Popcorn shrimp served with horseradish cocktail dipping sauce
Warm crab dip with homemade chips for dipping
Peel-n-eat hot pepper shrimp
Traditional shrimp cocktail
Shrimp cakes with chili-lime cream dipping sauce

Meat

Sausage stuffed mushrooms with pesto
Hawaiian meatballs with sweet and sour dipping sauce
Buffalo-style chicken wings with smokin' hot sauce, bleu cheese dressing and celery
Barbecue duck confit with sweet blueberry spread on Indian French toast
Selection of pates and toast points
Beef tenderloin en crouete with roasted red pepper sauce
Asparagus and Serrano
Grilled bosc pears and prosciutto with balsamic glaze and arugula
Baby burgers ... with cheese and all the fixin's



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Vegetables and Cheeses

Four cheese white pizza

Petite quiches

Baked brie en croute -- individually baked "beggar's purses" of brie, apricot glaze, slivered almonds baked inside flaky puff pastry

Warm heirloom tomato tartlets with arugula micro herbs

Asiago asparagus twists -- blanched asparagus spears enrobed in crispy asiago cheese blankets

Vegetable california roll

Spanakopita

Warm artichoke and spinach dip with toasted baguette

Crispy fried potato wedges with chunky bleu cheese/bacon dipping sauce

Strudels ... artichoke, mushroom, corn, pumpkin, apple

Tarts de Provence -- caramelized onion, bleu cheese, sun-dried tomato and thyme

Cucumber canapé filled with dilled cream cheese and mango

Grilled eggplant stuffed with goat cheese, tomato basil vinaigrette

Goat cheese rolled in caramelized pecans with toast points

Red pepper mousse canapé

Baby teardrop tomatoes stuffed with herbed goat cheese and fennel relish

Asian Adventure

Spicy Hawaiian ahi tuna rolls

Wasabi grilled shrimp with soy sesame sauce

Singapore eggrolls

Asian salad rolls

Crab ragoon

Thai chicken and cashew spring rolls



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Fun and Festive Mexican

Shrimp with avocado, tomato and cilantro served on blue corn tortilla triangle

Gazpacho shooters

Chipotle grilled shrimp cocktail

Quesadilla bites

Tortilla maki

Chili and lime rubbed chicken with avocado lime dip

Santa Fe guacamole on fried plantain chip

Tres Empanadas – bbq pork, black bean goat cheese and chicken and roasted peppers with sour cream paprika dipping sauce

Chicken and smoked cheddar flautas with basil pesto

Totally Tapas

Jumbo tiger shrimp served with aioli sauce, cumin mayonnaise and tomato brandy sauce

Wood-roasted Spanish red peppers stuffed with duck pâté, garnished with chopped egg, red onion & mustard

Sliced tomato, fresh mozzarella rolled with black olives, sun-dried tomato and basil

Smoked salmon with capers, red onions and chives, served with dill cream sauce

Marinated artichokes served with balsamic vinaigrette

Chilled asparagus served with cabrales cheese, tomato, avocado and sherry vinaigrette

Rustic “antipasto” of ham, cheese, almonds and olives

Garlic potato salad