

SAY CIAO!

CREATIVE CATERING

by Chef Peter Feigh

APPETIZERS AND HORS D'OEUVRES

These appetizers are a part of our stock catering menu and are only a small representation of what we offer.... Take these as inspiration in designing the menu for your event!



MEATS-

- Rosemary marinated grilled Riester Farms (Washougal, WA) baby lamb chops
- Peppered roast beef, sliced and served with whole grain mustard horseradish sauce, served with silver dollar rolls and sliced baguette (add pork loin with orange cranberry aioli!)
- Grilled Andouille sausage bites and sweet potatoes with caramelized onions, sundried tomatoes and rosemary
- Sliced Italian cured meats with assorted anti pasti and grilled vegetables
- Marinated grilled chicken satay skewers with sweet and spicy Thai peanut sauce
- Spicy yogurt marinated tandoori chicken kebabs
- Black and white sesame seed encrusted wild rice and chicken cakes with a Pacific Rim aioli
- Rolled chicken pinwheels with spinach and sundried tomatoes and pesto
- Honey and sesame glazed sausages bites
- Meatballs in a cranberry demi sauce
- Philly cheese steak tortilla wraps
- Grilled chicken ciabatta sliders with an cilantro toasted sunflower seed pesto
- SW sweet and spicy pulled pork sliders
- Herbed sausage and cheese empanadas
- Seared black and white sesame seed crusted ahi tuna with pickled ginger, wasabi and soy sauce



SEAFOOD-

- Poached salmon bites with tarragon aioli
- Chilled jumbo prawns with a SW red chili aioli (add chilled, seared sea scallops!)
- Bay shrimp salad with dill on Belgian endive spears
- Smoked salmon presentation with dill cream cheese, caper, red onion and sliced baguette
- Pan fried crab cakes with orange saffron aioli
- Panko crusted shrimp and scallop cakes with peach vinaigrette
- Smoked salmon wraps with dill cream cheese, capers and red onions
- Chinese five spice seared sea scallops with orange sesame vinaigrette



CHEESES-

- Brie baked in puff pastry with sliced baguette and fresh fruit (ask about the additional fillings like raspberry coulis or basil pesto!)
- Sundried tomato pesto cream cheese torta with sliced baguette
- Imported and domestic cheeses with fresh fruit and baguette
- Domestic cheeses with fresh fruit and crackers
- Jicama and cucumber coins topped with herb cream cheese
- Dried apricot and goat cheese rounds coated with crumbled toasted pistachio nuts
- Caprese salad skewers with tomato, basil and fresh mozzarella
- Caesar salad on Belgian endive spears; chopped endive with lemon garlic dressing, parmesan cheese and crunchy mini croutons



VEGETARIAN-

- California rolls with wasabi, pickled ginger and soy sauce
- Basmati rice and toasted sunflower seed stuffed grape leaves with lemon yogurt dipping sauce
- Roasted mushroom caps with goat cheese, topped with crispy herbed bread crumbs
- Tortilla chips, salsa, black bean dip and guacamole
- Baked panko breaded risotto balls with a sweet pea and mint coulis
- Deviled eggs with thyme, horseradish and mustard
- Vietnamese spring roll with sesame, soy and ginger sauce
- Mushroom caps stuffed with walnut sage duxelle or spinach and parmesan
- Caramelized polenta triangles with a roasted tomato thyme coulis
- Southwest red bean tortilla wraps with avocado crème
- Chilled asparagus spears with blackberry vinaigrette dipping sauce
- White bean and roasted garlic hummus with savory, served with sliced baguette
- Fresh vegetable crudités with a lemon tarragon crème fraîche dip
- Baby new potatoes filled with deviled egg and chives
- Spinach and goat cheese in phyllo pastry
- Artichoke, spinach and roasted garlic dip with sliced baguette

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