

BOYZ IN THE KITCHEN

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Hors D'Oeuvres Menu

Items are priced per person unless otherwise noted.

The larger the event, the more flexibility

we have with adjusting the price per person!

***Tray passed appetizer menu items that require a chef & server.*

**vegan, gluten free appetizers available upon request.*

For hors d'oeuvres only reception:

Must meet \$500 food minimum and have at least 20 people.

Event with appetizers only we recommend a minimum of 6-8 choices.

(For "add on" appetizers to a dinner, we recommend 3-4 choices)

(The Five menu items below are for station only)

1. Creamy brie in a flakey baked crust with fresh fruit preserves (choose from: apricot with toasted slivered almonds, cherry with toasted pistachios, or cranberry orange with toasted walnuts). Served with fresh grapes, baguettes and crackers- (serves approx 10 - 15)

2. Sun Dried Tomato Pesto cream cheese torte with baguettes & crackers

3. Baked corn tortillas chips with fresh salsa and homemade guacamole

4. Spiced pita crisps with traditional hummus or tzatziki

5. Assorted crostinis: (served on toasted ciabatta bread)

Tomato caper relish, Artichoke & olive tapenade, Smoked turkey, cream cheese & cranberry, Portobello mushroom basil buffalo mozzarella & cherry tomato, Marinated artichokes with mascarpone chives and fresh parmesan, Roasted eggplant with goat cheese, tahini & pine nuts, Roasted garlic & sweet potato

Vegetarian items:

6. Zucchini fritters with roasted red pepper sour cream & chive dipping sauce

7. Sweet corn fritters with tri pepper or sweet chili sauce

8. *Savory fried bananas (tostones) with garlic oil dipping sauce*
9. *Swiss cheese fondue with crusty artisan breads*
10. *Deviled eggs with Dijon, fresh tarragon, capers & chives*
- **11. *Onion-cheese puffs / parmesan & romano on toasted bread rounds*
12. *Stuffed grape leaves (dolmades) with cucumber yogurt sauce & lemon*
13. *Mini baked bries with fresh apricot preserves and slivered almonds*
14. *Fried mozzarella sticks with fresh marinara dipping sauce*
- **15. *Fried artichoke hearts with basil Parmesan butter*
- **16. *Baby macaroni & cheese tart shells*
17. *Mini falafel cakes with tzatziki dip*
- **18. *Grilled crispy potato pancakes with sour cream & homemade applesauce*
19. *Spring Rolls or vegetable egg rolls with plum sauce
(can be prepared with shrimp and chicken)*
20. *Rice paper wrapped vegetable rolls with ponzu*
- **21. *Spanakopita puff pastries (feta cheese & spinach)*
- **22. *Mini caramelized pear, apple & brie quesadilla with mango chutney*
23. *Seasonal fresh fruit skewers*
24. *Vegetable & rice stuffed cabbage rolls
with a spicy garbanzo dipping sauce*
25. *Mini baked potatoes with gorgonzola & chives*
26. *Green, black olive & artichoke hearts stuffed mushrooms
with parmesan & pine nuts*
27. *Mini black bean burritos with chipotle mayonnaise*
28. *Mini vegetable tacos with sour cream, guacamole,*

roasted garlic salsa & jack cheese

****29.** *Baby pizzas: (pesto pine nut, sausage mozzarella, BBQ chicken, potato bacon, wild mushroom & fontina, Greek with feta & olives, pepperoni & mozzarella) served on a sliced French baguette*

30. *Warm spinach & artichoke dip with toasted baguette crostinis*

Poultry:

****31.** *Chicken & shrimp dumplings with sweet Thai chili cream sauce*

32. *Chicken & apple sausage with citrus herb mustard*

33. *Deviled eggs with dill and apple wood bacon*

34. *Spicy fried chicken drumettes*

35. *Hot wings with celery sticks and bleu cheese dressing*

****36.** *Almond crusted chicken tenderloins with sweet & sour sauce*

37. *Sriracha glazed chicken skewers*

38. *Mediterranean chicken skewers with lemon & oregano & aioli dipping sauce*

39. *Thai chicken satay in peanut sauce*

40. *Mandarin orange chicken skewers*

41. *Stuffed chicken & asparagus tortilla rolls*

****42.** *Mini chicken chimichangas with chipotle mayo*

43. *Pan sautéed chicken pot stickers with teriyaki soy dipping sauce*

****44.** *Pretzel crusted chicken tenderloin with Dijon dipping sauce*

****45.** *Chicken quesadillas with chipotle mayonnaise*

46. *Stuffed potato skins with turkey bacon, sharp cheddar cheese & chives (served with sour cream)*

47. *Mini chicken and black bean burritos with chipotle mayonnaise*

48. Mini shredded chicken tacos in ranchero sauce with sour cream, guacamole, roasted garlic salsa & jack cheese

49. Duck sausage pizza with sweet peppers, herbs, fontina & mozzarella cheeses

beef, pork & lamb

50. Cocktail Italian meatballs in a marinara sauce (beef or turkey)

51. Cuban potato balls (papas rellenas) with ground beef & spices

***52. Polenta cups with braised short beef ribs*

53. Pears, wrapped in prosciutto, blue cheese & fresh arugula

54. Bacon wrapped medjool dates with goat cheese & almonds

55. Stuffed potato skins with apple wood smoked bacon, sharp cheddar cheese & chives (served with sour cream)

56. Chinese barbecued spare ribs with duck sauce

***57. Mini tri tip quesadillas with chipotle mayo*

58. Mini beef or pork black bean burritos with chipotle mayonnaise

59. Mini shredded pork or carne asada tacos with sour cream, guacamole, roasted garlic salsa & jack cheese

***60. Baby gorgonzola & cheddar burgers on baguette with pommeray mustard cream*

***61. baby cheddar cheeseburger with grilled red onion, tomato & 1000 island dressing on a waffle fry*

62. skewered beef satay with chives

63. Teriyaki beef skewers

***64. Mini beef wellingtons with green peppercorn dipping sauce*

***65. Beef tenderloin & scallion rolls with a soy dipping sauce*

***66. Thin sliced filet with arugula & lemon aioli on toasted baguette*

- 67. Tri tip sliders with caramelized onions and roasted garlic aioli*
- 68. Prosciutto wrapped asparagus*
- 69. Italian sausage stuffed mushrooms with fresh arugula pesto*
- 70. Goat cheese & prosciutto wrapped around an asparagus spear*
- 71. Grilled marinated baby lamb chops with fresh mint yogurt sauce*
- 72. Fresh ground lamb kabobs with spicy mango chutney*
- 73. Mediterranean lamb skewers with mint cucumber dipping sauce*

Seafood:

- 74. Belgian endive spears with curried crab salad*
- 75. Warm crab dip served with toasted pita chips*
- 76. Baby crab cakes with chipotle mayonnaise*
- 77. Seafood cakes: shrimp, crab, halibut, and scallops
with lemon dill aioli*
- 78. Mini baked potatoes with sour cream, caviar and chives*
- 79. mahi mahi tacos with white sauce, shredded cabbage & salsa,
corn shell*
- **80. Potato pancakes with smoked salmon & horseradish dill*
- 81. Smoked salmon on lemon herb crostini with crème fraiche
& cavier & dill*
- **82. Seared ahi tuna with a sesame seed crust & soy dipping sauce*
- 83. Grilled roma tomato halves stuffed with pan seared ahi tuna & capers*
- 84. Hot smoked salmon corn cakes with crème fraiche*
- **85. Sautéed jumbo shrimp with ginger, soy and orange*
- **86. Sautéed jumbo shrimp with tequila, lime & garlic served with pesto*

87. *Jumbo shrimp cocktail with a horseradish cocktail sauce*
88. *Coconut crusted shrimp with a sweet chili dipping sauce*
89. *Pancetta wrapped grilled jumbo shrimp*
90. *Stuffed baby artichokes with chopped pesto shrimp & herb crumbs*
90. *Fresh crabmeat salad served in an endive spear*
- **92. *Crab quesadilla with cheddar, mozzarella, jack cheese & cocktail sauce*
93. *Fresh ahi tuna tartar and avocado served with wonton crisps*
- **94. *Mini main lobster quesadillas with ricotta, spinach, mushroom, & tarragon*
- **95. *Grilled sea scallops wrapped in bacon*
- **96. *Pan seared sea scallops with basil pesto*
- **97. *Grilled scallops with a lemon caper sauce on a potato pancake*
- **98. *Grilled sea scallops on crisp tortillas with avocado corn relish*

Gourmet platters:

99. *Assorted cheeses with crackers & toasted baguettes*
(i.e. goat, sharp cheddar, jalapeno jack, Swiss, gouda & herb dill)
Small (10-20 people)- \$65
Medium (30-50 people)- \$125
Large (60-80 people)- \$205
100. *Seasonal fresh fruit platter*
(i.e. melons, grapes, berries, oranges, pineapple, apples)
Small (10-20 people)- \$45
Medium (30-50 people)- \$65
Large (60-80 people)- \$85
101. *Garden vegetable crudité's with herbed dip*
(i.e. carrots, celery, radishes, asparagus, baby zucchini, baby potatoes)
Small (10-20 people)- \$45
Medium (30-50 people)- \$65
Large (60-80 people)- \$85

102. Jumbo shrimp cocktail platter (3 per person)
(with horseradish cocktail sauce & lemon wedges)
Small (up to 25 people)- \$95
Medium (up to 50 people)- \$185
Large (up to 100 people)- \$3.50