



3-COURSE SEATED SERVICE

SAMPLE MENUS

The norm for us is the unexpected and wonderful. At Sapores Catering, our aim at every event is to create not only with our hands, but with our imaginations. We mix food flavors, we reach for the seasonal, we embrace the colorful, and we strive for the healthy. That's why an evening with us could easily have your guests suddenly mixing & mingling with French, Greek, Italian, Lebanese, Spanish, Armenian, Indian and California cuisines.

The food selections on the following pages are only a glimpse at what's possible from the hundreds of recipes we've created over the years. We're happy to discuss other options in detail, so your dining selections compliment your event perfectly.

Pricing on Passed Hors D'oeuvres are based on individual selection. Prix Fixe Menu pricing, towards the end of this document, do not include service, bar/beverage, rentals, etc. Those charges shall be based on client's requirements and shall be itemized on client's proposal separately than the pricing below.



COLD AND HOT PASSED HORS D'OEUVRES

New Zealand Sea Bass Ceviche Cups

Sea Bass marinated in lime juice topped with Tobiko and Kiwi and olive oil drizzle

Scotch-Style Smoked Salmon Canape

Scooped out Zucchini Smoked Salmon layered over Toasted Baguette

Slices with Ricotta Cheese, Black Tobiko & Chives

Ratatouille Zucchini Cups

Scooped Zucchini filled with Mediterranean Ratatouille,

Topped with feta cheese crumble

Involtini di Prosciutto

Artichoke Hearts, stuffed with goat cheese,

Wrapped with Prosciutto and topped with a dab of pesto

Involtini di Vitello

Pounded Veal Cutlets filled with fontina cheese and sage, and oven roasted



COLD AND HOT PASSED HORS D'OEUVRES

Coppa Granichio

*Artichoke bottom, filled with pyramid of fresh Dungeness Crab, with lemon juice,
EVOO, cracked black pepper, sea salt and a hint of paprika*

Mini Brioche Prime Rib Sliders

*Warm brioche bun, fresh horseradish spread topped with sliced Prime Rib,
Melted gruyere cheese and caramelized red onions*

Lamb Chop Lollipops

*French lollipop-trimmed, Australian Lamb Chops
With a cilantro, parsley and caper pistou topping*

Olive Tapenade Crostini

*Toasted, seeded Semifreddo baguette slices
Topped with goat cheese, Kalamata olive tapenade and sage*

Curried Chicken Endive Cup

*Diced Breast of Chicken in an Indian curry dressing, with raisins and almonds
Topped with Greek yogurt, served in an endive leaf topped with mint*



COLD AND HOT PASSED HORS D'OEUVRES

Fig Prosciutto

Mission figs wrapped with Prosciutto di Parma and balsamic reduction

Caperberry Anchovy

Caperberries wrapped with marinated anchovies and pickled green bean

Homemade Empanadas

Assorted chicken, beef, kale, and corn empanadas

Samosas

Lamb samosas filled with lamb, onions, and light curry.

Vegetarian samosas filled with potatoes peas, carrots, onions, and yellow curry.

Both served with sweet and spicy dipping sauces.

Hummus Canape

Hummus with grilled Eggplant & Pomegranate seeds on toasted crostini



FIRST COURSE

Tuscan Salad

3 different ingredients prepped separately: Grilled Radicchio, Braised Endive quartered, Fresh Arugula, plated in separations with a cherry vinaigrette and shaved Parmegiano

Pyramid Salad

Live Butter Lettuce pyramid, candied hazelnuts, Point Reyes blue cheese

Drizzled with lemon-mustard vinaigrette

Fattoush Salad

Green pepper, tomato, cucumber, red onion, mint, parsley purslane,

Toasted pita, sumac, lemon juice and olive oil

Classic Caesar Salad

Romaine lettuce leaves with marinated anchovies, croutons, and Caesar Dressing

Tabouleh

Traditional Mediterranean Parley Salad with tomatoes, mint, scallions, bulgur, olive oil and lemon juice



FIRST COURSE

Hearts of Palms

*With Grilled Marinated Artichoke Hearts, Prosciutto St. Daniel and shaved
Parmigiano Reggiano, EVOO & lemon juice*

Butternut Squash Ravioli

With sage and Amaretti cookie crumble

Baby Lobster Tail

Wrapped in pancetta and served with creamy Dijon white-wine sauce

Poke Ahi Tuna

*Freshly diced Ahi Tuna with guacamole, sesame seeds, micro greens,
Sesame oil and soy sauce*

Octopus Carpaccio

*Thinly sliced octopus with Arugula, capers, shaved Parmigiano Reggiano,
EVOO and lemon juice*



MAIN ENTRÉE

Gnocchi Gorgonzola

Home-made Potato Gnocchi served in a gorgonzola cream reduction

Topped with chopped parsley

Stuffed Chicken

Chicken Breast stuffed with spinach and ricotta cheese wrapped in Pancetta,

Pan seared, finished in the oven and served in a Marsala wine cream sauce

Grilled Chicken Breast

With lemon thyme, capers, olives, white wine butter sauce

Stuffed Quail

Whole Quail stuffed bay shrimp, panko and parsley in Puttanesca Sauce

Grilled Mediterranean Branzino

Whole Branzino Fish stuffed with lemon and parsley drizzled with EVOO

Petrale Sole Piccata

Pan seared Sole with thinly sliced lemons, capers, white wine and butter sauce



MAIN ENTRÉE

Day Boat Scallops

Pan seared with arugula, pesto sauce and pine nuts

Lobster Tails

Two Baby Lobster Tails wrapped in prosciutto with a Lobster Tortellini

Topped with Salsa Rosa

Veal Saltimboca a la Romana

Pounded Veal Cutlet topped with fontina cheese, prosciutto, sage

in a white-wine butter sauce, flour dusted and pan seared

Mixed Grill Skewers

Marinated Filet Mignon, Chicken Breast, Sweet Peppers, Mushrooms, Onions

Served with Tahini Sauce

Mini Rack of Lamb

Rosemary, black peppercorn, EVOO marinated Australian Lamb Rack,

Pan Seared, sliced and served with a port wine reduction



MAIN ENTRÉE

Prime Rib

Slices of medium-rare Prime Rib pan-seared and oven roasted

Served in a porcini mushroom marsala-wine sauce

Butternut Squash Ravioli

With sage and Amaretti cookie crumble

Gnocchi Gorgonzola

Home-made Potato Gnocchi served in a gorgonzola cream reduction

Topped with chopped parsley

Eggplant Parmesan

Sautéed slices of Eggplant dredged in egg, flour, and Parmigiano

Lasagna a la Liguri

Layered lasagna with béchamel-ricotta cheese sauce and pesto



SIDE DISHES

Garlic or Horseradish Russet Mashed Potatoes

Finished with truffle oil drizzle

Sautéed Broccolini

With shaved almonds

Israeli Cous Cous

Mixed with sautéed Zucchini, yellow Squash and red pepper medley

Potato Gratinee

Sliced Golden Potatoes, heavy cream, butter topped with gruyere or creamy gorgonzola

Lebanese Rice

With brown butter mixed nuts

Polenta Squares

With thyme & gorgonzola cheese



SIDE DISHES

Roasted Fingerling Potatoes

With white truffle oil and rosemary

Corn Salad

With salted walnuts, dried cranberries and sweet peppers

Spinach Timbale

Sautéed Spinach with lemon juice, EVOO, garlic, shallots and pine nuts

Grilled Asparagus Spears

With lemon thyme vinaigrette

Shaved Brussels Sprouts

With panko, pancetta and dried cranberries

Haricot Vert

With noisette butter



DESSERTS

Chocolate Mousse Cake

With raspberry coulis

Panna Cotta

With fresh raspberry and kiwi coulis drizzle

Limoncello Tartufo

Lemon ice cream ball with a lemon custard center rolled in meringue sprinkles

Tiramisu

Lady fingers dipped in espresso, folded with rum whip cream, and sprinkled

With dark chocolate powder

Chocolate & Vanilla Profiteroles

With salted caramel ice cream

Butterscotch Caramel Cheesecake

Lavender and Vanilla Bean Creme Brûlée

Seasonal Mixed Berries

With pomegranate yogurt, drizzled with honey and fresh mint



SAMPLE STANDARD 3-COURSE MENU (\$65.00 per Person)

~~~~~ First Course ~~~~~

Pyramid Salad

OR

Butternut Squash Ravioli

~~~~~ Main Entrée ~~~~~

Petrale Sole Piccata

OR

Grilled Chicken Breast

OR

Gnocchi Gorgonzola

~~ Side Dishes ~~

(Choose Two)

Sautéed Broccolini

Israeli Cous Cous

Potato Gratinee

~~~~~ Dessert ~~~~~

Lavender and Vanilla Bean Creme Brûlée

OR

Tiramisu



SAMPLE PREMIUM 3-COURSE MENU (\$85.00 per Person)

~~~~~ First Course ~~~~~

Hearts of Palms

OR

Poke Ahi Tuna

~~~~~ Main Entrée ~~~~~

Prime Rib

OR

New Zealand Seabass

OR

Lasagna a la Liguri

~~ Side Dishes ~~

(Choose Two)

Roasted Fingerling Potatoes

Wild Rice

Haricot Vert

~~~~~ Dessert ~~~~~

Chocolate Mousse Cake

OR

Limoncello Tartufo