

CHIVES

INNOVATIVE CATERING

Passed HORS D'OEUVRES

Peking Duck in crepes with hoisin sauce and scallion flowers
Maryland crab cakes served with spicy Cajun remoulade
Black and white sesame seed encrusted seared Tuna on wonton crisps with Sea bean salad
Spanakopita – spinach and feta cheese wrapped with phyllo dough
Mini vegetable spring rolls with teriyaki dipping sauce
Wild mushroom puff pastry pillows
Coconut Panko encrusted chicken bites with honey mustard sauce
Quesadilla with spicy guacamole
Four cheese and roasted garlic puffs
Jumbo gulf shrimp with a spicy cocktail sauce
Asparagus wrapped in prosciutto di parma served with roasted garlic aioli
Moroccan minted Lamb Chops with yogurt sauce
Roasted tomato, basil and garlic bruschetta
Linguini & Clams on the half shell
Chicken Sate with a mango chili garlic sauce
Beef Sate with spicy peanut sauce
Scallops wrapped in apple-smoked bacon
Pesto-rubbed Gulf Shrimp
Potato pancakes with smoked salmon, sour cream and fresh dill
Lightly breaded Portobello mushrooms with artichoke aioli
Mushroom encrusted Tenderloin of beef on pepper toast with horseradish

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Kenneth J. Jurgensen, Chef/Owner
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Blue Cheese popovers
Mini Caesar Salad cups with cherry tomatoes and parmesan
Sesame scallion Chicken
Mini leek and goat cheese tarts
Kagi Agi Shrimp and ginger fritters with a spicy dipping sauce
Prosciutto wrapped gulf shrimp with tomato aioli
Pan-seared chicken dumplings with ponzu sauce
Molasses glazed cocktail ribs
Grilled Chicken red onion and smoked mozzarella quesadilla
Shrimp wrapped in snow peas with mustard sauce
Cuban spring rolls with mango barbeque
Beef empanadas with cilantro sour cream
Baby mozzarella, cherry tomato and basil skewers
Jamaican beef patties
Crispy chicken wings with spicy blue cheese
Wild mushroom tartlets with parmigiano-reggiano
Mini stilton bacon burgers with spicy ketchup
Pork and lemongrass gyoza with wasabi dipping sauce

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STATIONED HORS D'OEUVRES

Imported Cheeses

Triple crème brie, gorgonzola dolce, aged Swiss, stilton, pistachio encrusted chevre, onion toasts, baguette slices, fiscelles, assorted crackers, grapes and berries, seasonal fruits and vegetable crudités

Tuscan Display

Sliced prosciutto di Parma, pepperoni, salami, red pepper rustica, gorgonzola dolce, Asiago and parmigiano reggiano, rosemary and garlic marinated olives, white bean and roasted garlic salad, roasted red and yellow peppers, oven dried tomatoes and basil, artichoke and feta and kalamata olive bruschetta's, onion fiscelles, ciabatta toasts, rosemary focaccia, grapes, berries and melons.

Sushi and Sashimi

Tuna, yellowtail, salmon Sashimi; handmade California, avocado and spicy tuna rolls accompanied by soy sauce, wasabi & pickled ginger; sea bean and toasted sesame salad and edamame.

Deli Station

Hand carved corned beef, pastrami & roasted turkey breast, served on rye, pumpernickel & egg knot rolls with crispy coleslaw, Chives red bliss potato salad, half sour pickles, stone ground mustards, homemade aioli & cranberry orange chutney.

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Raw Bar

An array of Blue Point oysters, little neck clams, gulf shrimp, crab claws and stone-ground mustard sauce, steamed lobster tails, king crab legs accompanied by spicy horseradish sauce, fresh lemon wedges and cranberry, shallot and cracked black pepper mignonette.

Grilled Sates

Beef, chicken, pork, shrimp and seasonal vegetable accompanied by spicy peanut, mango chili garlic, tarragon mustard sauces, fresh guacamole, oven dried tomato and jalapeno, tropical fruit salsas, basil and curry aioli

Mashed Potato Bar served in martini glasses

Whipped Yukon Gold mashed potatoes, roasted vegetable ratatouille, crawfish and Andouille sausage, jambalaya, roasted chicken in Mexican mole sauce, sour cream, scallions, apple wood smoked bacon and gruyere cheese

Smoked Salmon and Caviar

Smoked Atlantic salmon, pastrami cured salmon, potato latkes, crème fraiche, marbled rye and pumpernickel, chopped Bermuda onions and egg whites, sieved egg yolks accompanied by fresh mustard dill sauce, black, red and green caviars, finger ling potato cups, sour cream and fresh dill

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Mediterranean

Falafel with mini pita pockets, chopped cucumbers, tomatoes, and garlic yogurt riata, lemon hummus, tabouli, feta cheese, baba ghanoush and stuffed grape leaves, couscous salad with mint and pine nuts, papa dams and toasted tandoori naan bread

Asian Station

Pork and chicken dim sum, vegetable spring rolls, shrimp summer rolls, spicy peanut noodles with fresh scallions, chili garlic, ponzu and shoyu sauces

SAMPLE