

# Cornucopia Caterers



## Magical Evening Cocktail Reception"

### Tray Passed Hors d' oeuvres

**Grilled Baby Lamb Chops**  
*with mint pesto for dipping*

**Filet Mignon Rosettes on toasted Garlic Crostini**  
*Marinated, grilled and served with onion marmalade,  
chopped chives, horseradish crème fraiche*

**Coconut Shrimp Lollipops**  
*citrus marmalade*

**Tostones Cups with Ceviche**  
*Plantain banana cups with guacamole & fresh red snapper ceviche*

**Grilled Citrus Chicken Skewers**  
*with grilled Orange Peel*

**Bocconcini with Sundried Tomato**  
*Baby mozzarella balls marinated with fresh basil, olives  
Light garlic skewered with sundried tomato curl*

**Ahi Tuna Poke in WonTon Cups**  
*Fresh ahi tuna, sesame ginger soy sauce, chives, fresh avocado  
Wasabi cream fraiche*

**Grilled Veggie & Goat Cheese Wrap**  
*Array of grilled veggies, sundried tomato goat cheese  
Wrapped in clear tortilla*

**Smoked Salmon & CrispyVeggie**  
*A luscious array of julienne carrots, celery root, and chives in a champagne mayonnaise  
wrapped in smoked salmon*

**King Crab Egg Rolls**  
*Crab meat and vegetables wrapped in a crunchy egg roll  
and topped with a delicious Asian glaze*

**MuShu Chicken**  
*in lettuce cups topped with plum sauce*

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## Antipasto & Grilled Vegetable Cascade

*marinated mushrooms, marinated artichokes, assorted olives,  
provolone, assorted spicy and mild salami  
marinated baby mozzarella bocconcino balls  
with sundried tomatoes, garlic, olives,  
hearts of palm, roasted red peppers, roasted eggplant,  
zucchini, yellow crookneck squash, asparagus spears  
red, green, yellow bell peppers  
brushed with extra virgin olive oil, lightly seasoned and grilled to perfection  
served with gourmet mini rustic rolls & thinly sliced french baguettes,*

## Bruschetta Bar & Assorted Dips

*with assorted breadsticks & toasted crostini & parmesan crisps*

### **Lemon Artichoke Dip**

*Roma tomatoes, garlic, fresh basil, olive oil*

### **Baked artichoke and spinach Dip**

### **Pistachio and Walnut Truffles**

*with Port wine Cheese*

*wrapped around red grape center*

### **Herbed Cream Cheese & Sundried Tomato Basil Pesto**

### **Walnut Cheddar Cheese Balls**

*Served with mango chutney*

### **Brie**

*with currants & almonds*

*served with gourmet crackers*

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## Soup & Mini Grilled Cheese Sandwich Bar

*Served in small crystal mugs.....*

### **Roasted Red Pepper Soup**

### **Carrot Ginger**

### **Crème of Broccoli**

### **Tomato Bisque**

*Served with.....*

### **Assorted Grilled Cheese Triangles**

*cheddar & monterrey jack & brie cheeses*

### **Grilled on San Francisco Sour Dough**

*Filled with fresh basil, sautéed mushrooms,*

*sundried tomatoes, caramelized onions*

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## "Sausage Bites"

*Served on Mini Crusty French Rolls*

*Andouille Louisiana Spicy Chicken Sausage*

*Turkey Apple Sausage*

*Italian Sweet Sausage*

*Chorizo Spicy Sausage*

*Sausage with Artichokes*

*Served with Sautéed Onions & Peppers*

*Marinara Sauce & Spicy Mustard, Mango Chutney*

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## Martini Mashed Potato Bar

*Buttermilk Mashed Potatoes*

*presented elegantly in a Martini glass*

*your choice of gourmet toppings:*

*sundried tomatoes, cheddar & jack cheese, feta cheese, sour cream, chives,*

*matchstick vegetables,*

*red, yellow & green roasted peppers,*

*caramelized onions, mushrooms sautéed in red wine,*

*fresh salsa, caviar, fresh spinach, kalamata olives*

*artichoke hearts, asparagus, parmesan cheese*

*\*Can add salmon or meat ribbons for toppings*

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## Grilled Assorted Skewers Bar

*Bamboo Skewers with your selection of:*

*Beef, Chicken, Fish, Assorted Raviolis,*

*Shell Fish, Vegetables, Potatoes*

*served with an assortment of dipping sauces:*

*peanut, apricot, mango, ginger garlic soy, salsas*

## Carving Station

*Chefs to carve:*

*Your selection of roasted meats in mini rolls*

*Freshly Roasted Turkey*

*Grilled Tri-Tip*

*Dijonnaise, mango chutney, horseradish crème fraiche*

*Cranberry Orange Relish*

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[www.cornucopiacaterers.com](http://www.cornucopiacaterers.com)

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## Viennese Table Extravaganza

### **Assorted Mini Tarts and Pastries...**

*Pumpkin, Apple, Pecan Tarts, Fresh Fruit Tarts,  
Chocolate Mousse Boxes, White Chocolate Mousse Boxes, hazelnut mousse, pecan tarts,  
Strawberry Florentine Baskets, Chocolate Éclairs, Napoleons, Tiramisu, baby cheesecakes  
with strawberries, crème Brule, mocha cups, sugarnolies, chocolate raspberry mousse,  
amaretto marzipan, black forest, chocolate truffle torte,  
**Chocolate Truffle Brownies & Luscious Lemon Bars***

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### **French Roast Decafienated Coffee Station**

*with condiments*

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### **"Mystical Magical Martini Bar"**

*Magical "Misting" Martinis....*

*with Gourmet Vodkas...*

*Kettle One, Skyy & Stolichnaya Vodka,*

*to include:*

*Dry/Regular & Dirty, Cosmopolitans, Sour Apple*

*& Lemon Drop & Pomegranate Martini*

*Liquor & Condiments to include:*

*Cranberry Juice, Sour Apple, Triple Sec,*

*lime & lemon Juices, sugar cubes, green apples, pomegranates,*

*Cabernet Sauvignon, Merlot & Chardonnay*

*Imported & Domestic Beers*

*Heineken, Samuel Adams, Corona, Miller*

*Assorted Sodas & Mineral Water*

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Suggested Décor: Stargazing Orbs, Shimmery Stars, Twinkle Lights  
Suggested: Bronze Chiffon, Black and Purple or Silvery, Blues, Purples and Black