

Mena Catering

Hot Hors d'oeuvres to choose from

- Chao Tom – Shrimp Lollipop wrapped around the center of
Sugarcane Skewer served with Thai Peanut Sauce (+ \$3.00 P/P)
- Pan Seared Breast of Duck with Ginger and Scallions
With a Dollop Of Passion Fruit Demi-Glace on Corn Cup
- Mini Beef Wellingtons with Béarnaise Sauce and Fried Leeks
- Silver Dollar Size Original Fritas with Julienne Fries
- North Carolina Pulled Pork Mini Sandwiches with Southern Cole Slaw
- Ginger Hoisin Tenderloin of Beef on Crispy Noodle Scallion Cake
- Panko Coated Japanese Eggplant with Mozzarella Medallion
And Oven Roasted Tomato
- Honey Coconut Shrimp
- Jerk Chicken Skewers with Cilantro Dipping Sauce
- Manchego Fritters with Fig Compote
- Lemon Scented Garlic infused Shrimp on Wonton with Japanese Sapporo Aioli
- Steamed Dumpling Filled with Black Bean Confit
Offered with Cilantro Pesto Toasted Pine Nuts
Served in Oriental Spoon (Extra for Rental of Oriental Spoon)
- Grilled Lamb Lollipop presented on Wheat Grass Bed
Herb Crusted and Offered with Barolo Demi-Glace (+ \$3.00 P/P)
- New Zealand Baby Lamb Rack served with Guava Demi-Glace (\$3.00)
- Risotto Cake topped with Osso Buco
With Panko Breading and Short Rib Off The Bone
- Mini Tartlet filled with Lobster Thermidor
- Herb Mini Cone filled with Ratatouille, Brie and Spanish Paprika
- Green Plantain Soup in Shot Glasses
- Petite Tuna Burger with Asian Slaw and Wasabi Aioli
- Popcorn Shrimp – Miniature Shrimp Lightly Battered
Served in small cones with Chipotle Aioli Sauce
- Char-Grilled Beef on top of Montrachet Mashed Potatoes with
Guava Demi-Glace served on Garlic Cone
- Mini Green Plantain Basket filled with Ropa Vieja and Guacamole
- Mini Grilled Cheese Sandwich Triangle with Tomato Soup in Sake Cup (+ \$ For Sake Cup)
- Panko Coated Snapper Fingers served with Wasabi Mayonnaise
- Cantonese Sesame Chicken or Shrimp Toast with Ginger Cucumber Sauce
- Conch Fritters with Key West Lime Sauce
- Maryland Petit Crab Cakes with Chipotle Red Pepper Sauce (+\$2.25)
- Focaccia with Fresh Tomatoes, Basil, Caramelized Onions
And Mozzarella with Extra Virgin Oil and Herbs
- Tandori Chicken Skewers with Cucumber Yogurt Sauce

Hot Hors d'oeuvres (cont.)

Pumpkin Gnocchi Served with Sage Beurre Blanc served on Pecorino Edible Spoon (\$+\$1.50)
Avocado Croquettes with Passion Fruit Dipping Sauce
Arroz con Pollo Croquettes with Gulf Sauce
Lamb Sliders with Cucumber Tzasiki Salad and Tahini Mayo
Plantain Arañitas with Aioli Sauce
Pumpkin Fritters with Powdered Sugar
Munleta Cakes with Ham and Red Pepper Sofrito Topping
Ahi Grilled Tuna Strips with Basil Garlic Sauce
Balsamic Grilled Portobello Mushrooms with Fresh Mozzarella on Garlic Crostini with Basil Chiffonade
Black Bean, Cheese and Cilantro Phyllo Bundles
Toston Rounds Topped with Caviar or Cangrejo Enchilado
Baked Brie Tarts with Apricots **Or** Buttered Almonds **Or** Honey and Walnuts **Or** Caramelized Onions and Apples
Petit Cuban Boniato Cakes with Off-The-Bone "Rabo Encendido"
Hot Beggars Purses filled with Duxelle Mushrooms or Thai Duck Basil Julienne
Risotto Porcini Balls filled with Asiago Cheese
Warm Goat Cheese Tartlet topped with Macadamia Nuts, and Mango Chutney
Macaroni and Cheese with Truffle Oil served in Sake Cup (+ \$ For Sake Cup)
Chicken Saltimbocca on a Crostini Topped with Crispy Prosciutto
Minted English Pea Risotto Cake with Crispy Prosciutto and Minted Mozzarella
Southwestern Crab & Corn Cakes with Avocado Aioli (+ \$2.25)
Cheesy Grits Cake Topped with BBQ Braised Pork Belly
Oregano Marinated Brulee Provoleta on a Crostini Round
Mini Pan con Bistec with Grilled Onions and Julienne Fries
Traditional Fish and Chips served in cone container
Tequeños
Arepitas with Queso Blanco with Cilantro
Chorizo Pyramid Croquettes with Gulf Dipping Sauce
Galician Codfish Hash on Toast Round with Aioli
Medianoche Open Faced Crostini
Floribbean Chicken Skewers With Mango And Red Pepper... Accompanied With Cilantro Aioli
Goat Cheese Ciabatta Toast With Piquillo Pepper And Lustao Syrup Glaze
Fried Mozzarella Fritters With Tomato-Basil Aioli

Cold Hors d'oeuvres to choose from

- Chilled Shrimp Mini Cocktail presented in Shot Glasses
Served with Key West Cocktail Sauce (+ \$3.00 P/P)
- Caribbean Sushi Rolls filled with Saffron Yellow Rice
And Scallop Ceviche with Ginger Soy Dipping Sauce
- Cuban Sushi Rolls, Nori Rolls filled with Shredded Beef, Black Beans and
Rice served with Wasabi Mojo Dipping Sauce
- California Sushi Roll filled with Crabmeat, Avocado and Rice
With Ginger Soy Dipping Sauce
- Bagel Roll filled with Salmon, Cream Cheese and Chive
With Ginger Soy Dipping Sauce
- Avocado, Cucumber Sushi Roll with Ginger Soy Dipping Sauce
- Beggars Purses filled with Crabmeat, Smoked Salmon or Caviar
- Hoisin Tuna filled Lettuce Bundles with Ginger Soy Dipping Sauce
- Ginger Pork filled Lettuce Bundles with Ginger Soy Dipping Sauce
- Lettuce Bundles filled with Grilled Vegetables with Ponzu Dipping Sauce
- Prosciutto Bundles with Enoki Mushrooms with a Balsamic Dipping Sauce
- Prosciutto Arugula Bouquet - Prosciutto Di San Daniele wrapped around
Baby Arugula offered with Balsamic Drizzle
- Smoked Salmon Tartare on Wonton Crisp with Sapporo Aioli
With Briny Capers, Red Onion and Yuzu Juice
- Watermelon Mini Cube filled with Herb Feta and Basil in a Balsamic Glaze
- Crostini Basket filled with Arugula, Prosciutto and Banyuls Wine Vinaigrette
- Phyllo Basket filled with Gorgonzola, Caramelized Onions And Grilled Pears
- Blinis With Chive Cream and Norwegian Smoked Salmon
- Blini Wraps filled with Gorgonzola Cream and Asparagus Spears
- Blini Wraps filled with Dill Cream and Asparagus Spears
- Tomato, Mozzarella Skewers in Basil Extra Virgin Oil
- Prosciutto Wrapped around either Asparagus or Melon with Poppy Seed Dipping Sauce
- Mailland Duck Foie Gras with Raspberry Coulis on Toast Rounds (+\$2.00 P/P)
- Duck Spring Rolls with Ponzu Sauce
- Skewered Tortellini with Pesto Sauce
- Miniature Elena Ruz Sandwiches
- Miniature Mena Ruz Sandwiches
- Roasted Red Peppers stuffed with Provencal Goat Cheese Herb Cream
- Roasted Mini Potatoes with Caviar, Crème Fraiche and Chives Or
Stuffed with Gorgonzola, Montrachet, Walnuts and Chives

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Cold Hors d'oeuvres (cont.)

Watercress Bouchees
Turkey and Curry Cream Asparagus Rolls
Carpaccio Crostini with Parmesan, Extra Virgin Oil and Hearts Of Palm
Skewered Scallop Ceviche
Smoked Salmon Lollipop
Prosciutto Wrap around Fig filled with Mascarpone Cheese
Nicoise Salad in Crostini Basket
Floribbean BLT with Bacon, Roasted Tomato, Avocado and Basil Aioli
 On a Garlic Crostini with Baby Greens Garnish
Black Bean Blini with Smoked Salmon and Cilantro Cream
Fresh Yellow Fin Tuna Skewers with Island Escabeche Dipping Sauce
Mirin and Soy Spiced Ahi Tuna Tartar on Hothouse Cucumber Baskets
Nori Rolls with Smoked Salmon, Cream Cheese and Chives
Chicken Caesar Salad on Soy Wrappers
Tarragon French Chicken Salad on Cucumber Thimble
Asparagus Panna Cotta
Spumanti Poached Miniature Apple (1/2 Of An Inch) filled with
 Pate Mousse and Coated with Marsala Syrup Reduction
Cone filled with Scallion Egg Salad topped with Salmon or Mujol Caviar
 And Dill Garnish
Cabrales, Pear and Caramelized Onion served on Phyllo Basket
Serrano, Prosciutto and Pesto Mini Sandwiches
Skewered Sesame Crusted Tuna Tataki Squares Topped With
 Seedless Watermelon Cubes Drizzled With Miso Glaze
Sashimi Tuna Cube with Siracha Mayonnaise and Wasabi served on Cucumber
 Or Watermelon Square
Traditional Gazpacho Shot
Cold Strawberry Soup Shot