

BUTLER PASSED HORS D'OEUVRES

*C'est Si Bon offers an amazing array of butler passed hors d'oeuvres, from traditional to trendy...
Our catering consultants will be delighted to suggest a menu just perfect for your upcoming occasion...*

C'est Si Bon
Catering

www.csbgourmet.com

HERE IS A SAMPLING... PLEASE CALL OUR OFFICE TODAY FOR OUR COMPLETE MENU SELECTION –

HOT HORS D'OEUVRES

*Malibu Coconut Shrimp with Tamarind Ginger Dipping Sauce
Miniature Jumbo Lump Crabcakes with French Quarter Remoulade Sauce
Key West Conch Fritters with Spicy Margarita Cocktail Sauce
Shrimp Shao Mai Dumplings, Red Curry Coconut Sauce, served in Asian porcelain spoons*

*Frenched Baby Lamb "Lollipops" with Minted Merlot Glaze
Coney Island Cocktail Franks with Sauerkraut and Deli Mustard in Puff Pastry
Cocktail Sirloin Burger "Sliders" with Plum Tomato, Arugula and Horseradish Aioli
Peruvian Beef Skewers with Aji Amarillo and Roasted Yellow Pepper Dipping Sauce
Grilled Steak, Caramelized Onion and Cheddar Quesadillas, Guacamole Garnish*

*Tropical Chicken and Mango Skewers glazed with Peanut Sauce
Sweet Chile Glazed Ginger Chicken Skewers wrapped in Bacon
Buffalo Chicken "Spring Rolls" with Creamy Blue Cheese Dip
Shanghai Duck and Mango on Wonton Crisp, Hoisin Drizzle*

*Palm Beach Puffs– choice of Goat Cheese, Wild Mushroom & Spinach Artichoke
Truffled Mini Grilled Cheese Sandwiches
Pecan and Apple Brie Tartlets with Brown Sugar and Whiskey
Three Cheese Mini Macs (macaroni and cheese!)*

COLD HORS D'OEUVRES

*Lobster Summer Rolls with Mint & Cilantro, Sweet Chili Garlic Sauce
Ahi Tuna Tartare and Wasabi Avocado Cream on Wonton Crisps
Curried Shrimp and Mango Lahvosh Wraps
Jumbo Lump Crab, Hearts of Palm and Spring Onion Croustades
Caviar on Petite French Blinis with Chive Crème Fraiche*

*Truffle Mousse Pate, Fig Jam Raisin Crostini, Caramelized Fresh Pear
Imported Prosciutto and Melon "Lollipops"
Grilled Steak on Herbed Crostini with Gorgonzola and Three Pepper Relish
Miniature BLT's*

*Assorted Petite Cocktail Sandwiches -
turkey, ham, chicken salad, shrimp salad, smoked salmon
Skewers of Sundried Tomato, Perlina Mozzarella & Basil
Sweet Watermelon with Feta and Mint
Caribbean Coconut Chicken on Plantain Chips with Fresh Mango*

*Soup Shooters or Mini Espressos -
Caribbean Pumpkin Soup, Gazpacho with Lump Crab,
Mangospacho, Indian Pea*

BUFFET HORS D'OEUVRES

CLASSIC CHEESE ARRAY, including brie, cheddar, Swiss and chef's selection of cheeses, garnished with fresh seasonal fruits and served with an array of crackers-

CONNOISSEUR'S CHEESE ARRAY, including a fine selection of our many imported and domestic cheeses, such as French brie, chevre, Manchego, English cheddar and more. Served with seasonal fresh fruit garnish, and assorted crackers –

BAKED BRIE EN CROUTE, prepared with your choice of Red Raspberry & Almonds, Mango Chutney and Cashews or Woodland Mushrooms, on a garnished platter

C'EST SI BON HOMEMADE CHEESE SPREADS

choose from:

Dilled Chunky Shrimp

Smoked Salmon

Sundried Tomato Basil

Roquefort Pecan

Garden Vegetable & Calamata Olive

ANTIPASTO PLATTER

Specialty Salamis, Black Forest Ham, Imported Cheeses, Marinated Mushrooms And Artichokes, Olives, Pepperoncini and Crostini Toasts

FRENCH PÂTÉ DISPLAY

A selection of our most popular pâtés garnished with cornichons, Niçoise olives, crackers and French baguette

COCKTAIL TENDERLOIN OF BEEF

Our delicious herb roasted filet, cut in cocktail size pieces, attractively arranged and served with horseradish Dijon sauce and sliced French baguette or silver dollar rolls.

ASSORTED COCKTAIL SANDWICHES– Rare roast beef & horseradish cream, turkey with cranberry chutney, ham Swiss & honey mustard, tarragon tuna, tomato basil, curried chutney chicken salad

C'EST SI BON LAHVOSH CANAPES-

Pinwheel-shaped bite-size canapés with superb and unusual centers, including Smoked Salmon with Dill and Capers, Italian Ham, Curried Chutney Chicken, Turkey Bacon or Turkey Cranberry and Mango Shrimp

GARDEN VEGETABLE CRUDITÉS WITH DIP – Crisp seasonal vegetables, such as asparagus spears, Belgian endive, baby carrots, summer squash, sweet peppers, fresh fennel, cucumber slices and radish rosettes, served with your choice of dip

COLD DIPS

*Hummus with Pita Crisps, Calamata Olives, Cucumber Slices & Crisp Carrots
Guacamole Dip with Tortilla Chips
Spinach, Artichoke and Yogurt, with Cucumber Slices and Herb Toasts*

SHRIMP AND AVOCADO SALSA

Our unique combination of Fresh Tomato Salsa with Chunks of Gulf Shrimp, Fresh Avocado and Cilantro served with Bite-Size Tortilla Chips

ICED LARGE SHRIMP DISPLAY

*served with traditional cocktail sauce and fresh lemon wedges
(remoulade sauce or key lime mustard sauce also available)*

SMOKED SALMON

Delicately smoked salmon, cut in cocktail size pieces, served with cream cheese, capers, Bermuda onion, lemon, fresh dill and dark bread

SUSHI PLATTER

*Choice of tuna, cucumber, salmon, vegetable, California roll,
and more, depending on number of pieces ordered*

MODERN SEAFOOD BAR

*Lump crabmeat, hearts of palm and avocado in mini martini glasses
Grilled marinated large shrimp served in shot glass with key lime mustard sauce
Fiesta seafood skewers served with cilantro dip
Steamed blue mussels and tomato concasse, served in the shell
Tuna carpaccio "mini assiette"*

FRESH SEASONAL FRUIT ARRAY

An enticing selection of the season's most delectable fruits

ASSORTMENT OF MINIATURE SWEETS –

We offer an amazing selection of homemade miniature sweets, from the best-ever chocolate chip cookies to miniature ginger cupcakes with banana cream to triple chocolate shot glass desserts