

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...

Tiger Shrimp Ceviche "Tiny-tinis" with Yam Chips
Coconut Encrusted Shrimp with Curried Mango Chutney Dip
Blue Moon House Shrimp and Mango on Yakima Valley Blue Potato Crisps, Thai Curry Drizzle
Grilled Marinated Shrimp & Chorizo Skewers, Key Lime Mustard Sauce
Shrimp & Crab Dumplings, Red Curry Coconut Sauce, served in Asian porcelain spoons
Miniature Bar Harbour Lobster Brioche Rolls, Fresh Chives
Lump Crab and Artichoke Crostini
Candied Octopus Salad Zakousi in a tasting spoon
Ahi Tuna Tartare and Avocado Cream in Sesame Tuile Cones
Carrot Potato Pancakes with Hot Smoked Salmon, Cucumber Crème Fraiche
Grilled Lamb Lollipops with Ginger Cranberry Apple Chutney
Mint Lamb Kefta Skewers with Tahini Dip
Maple Bacon Wrapped Venison with Gorgonzola, Fig and Tawny Port Glaze
Kobe Beef Sliders with Plum Tomato, Arugula and Horseradish Aioli
Marinated Flank Steak Emince on Crispy Garlic Baguette
Plantain Chips topped with Spicy BBQ Pork & Tidewater Slaw
Prosciutto Wrapped Goat Cheese Stuffed Figs, Pistachio Dust
Peruvian Beef Skewers with Aji Amarillo and Roasted Yellow Pepper Dipping Sauce
Neuske Farm Duck Breast on Sweet Potato Crisps with Fig Jam
Duck Prosciutto and Canteloupe Melon Bamboo Brochette
Caramelized Maui Onion and Barbequed Duck Quesadillas
Curried Coconut Chicken, Vietnamese style
Jerk Chicken on Sugar Cane Skewers
Popcorn Chicken served in Mini Paper Cones w/ Carolina Hot & Sweet Mustard Drizzle
Wild Mushroom Flatbread with Roasted Shallots and Goat Cheese
Mini Salad Caprese, balsamic drizzle, served in a ceramic tasting spoon
Lemon Marinated Tortellini & Sundried Tomato Skewers
Three Cheese Mini Macs (macaroni and cheese!)
Chilled Smoked Paprika & Vine-Ripened Tomato Soup, in a demitasse cup

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 w/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 key lime coconut "shooters"

COLD "FINGER FOODS"

Melon and Prosciutto "Lollipops"

*Sushi – Tuna, Cucumber, Vegetable, Salmon, White Fish, California Roll, Crab
Smoked Salmon Canapes on Black Bread with Capers and Dill
Filet of Beef on Herbed Crouton with Horseradish Dijon Cream
Asparagus Wraps with Prosciutto and Champagne Mustard
Belgian Endive Spears with Jumbo Lump Crab and Chives
Stone Crab Claws with Mustard Sauce (in season)*

COCKTAIL MEATBALLS

Sweet'n'Sassy, Marinara, Swedish or BBQ Turkey Meatballs

HOT DIPS

Hot Artichoke and Roasted Red Pepper with Pita Crisps

Hot Bacon and Mushroom Dip with Crostini Toasts

HOT BUFFET HORS D'OEUVRES

Lobster Filo Triangles

Shrimp and Chorizo Tartlets

Curried Crab Puff Pastries

Spanikopita

Artichoke Filo Triangles

Miniature Quiche - Fresh Tomato, Bacon, Asparagus, Mushroom or Spinach

Miniature Brie en Croute

Brie Almond and Pear Filo Flowers

Miniature Beef Empanadas

Coney Island Cocktail Franks

Miniature Chicken Empanadas

Chicken Quesadilla

Thai Vegetable Spring Rolls with Gingered Apricot Dipping Sauce

Miniature Chicken Wellington

Miniature Beef Wellington

Wild Mushroom, Leek, and Cheddar Cheese Tartlets

Miniature Maryland Crabcakes with Remoulade Sauce

Baby Lamb Chops with Minted Pinot Noir Glaze

Sweet and Sassy Cocktail Meatballs

Key West Conch Fritters with Spicy Cocktail Sauce

Hoisin Glazed Scallops Wrapped in Bacon

Beef Meatballs with Bleu Cheese Wrapped in Bacon

Mushroom Profiteroles