



ENTERTAINING COMPANY

Up Market Catering

SIMPLE STYLE RECEPTION FINGER FOODS

Simple Style Ordering Guidelines

All Simple Style orders must be submitted to Entertaining Company Kitchen hours 48 in advance of delivery.

There will be a 50% cancellation fee for all orders cancelled less than 24 hours prior to delivery time.

Delivery times will be guaranteed within a one hour window.

We offer concierge style delivery service .

Minimum order 150.00 plus delivery and tax.

All menu item pricing is based on a minimum order of 10 people.

We accept Visa, MasterCard, American Express and Discover Cards.

Chef substitutions may apply based on product availability.

Please select three skewers:
(served at room temp.)

Beef painted with tomato ginger vinaigrette and mango habarero ketchup

Spice-Spiked Grilled Vegetables

Lamb with garlic yogurt dipping Sauce

Tandoori Chicken with raita

Tequila Chicken Skewer with papaya-pineapple chutney

Refreshing Melon and Prosciutto

Caprese Skewer of cherry tomato, fresh mozzarella, pesto, and basil chiffonade

Vine Ripened Tomato and Basil Bruschetta surrounded by garlic crostini and pumpkin seed lavosh

Asian Snack Tray

Vegetarian California Rolls, Vietnamese Spring Rolls, Sesame-crusted Chicken Makki, red chili dipping sauce and nuac cham sauce, wasabi and ginger

15.00 per person

Sundried Tomato Pesto Mascarpone Torte

Entertaining Company lavosh, baguette rounds, breads, olive "cookies"

4.00 per person

Entertaining Company "Pizza" Foccacia

Chorizo, monterey jack cheese and sundried tomatoes; pear gorgonzola and sugared walnut; feta, overnight tomato and kalamata olive

5.00 per person

Garden Fresh Vegetable Presentation

A bountiful presentation of crisp-cooked "best of the season" vegetables. Selection may include: snow Peas, green Beans, carrots, cauliflower, red and green sweet, peppers, cherry tomatoes, zucchini, hummus, caramelized onion dip and spinach-artichoke dip

4.50 per person

Fresh Asian Spring Wraps

Rice paper rolled with fresh herbs, scallion, frisee, carrots, red pepper and daikon

8.50 per person

Baba Meze Presentation

Middle Eastern dips, vegetables and breads, seasonal raw vegetables, hummus, baba ghanoush, lentil dip, feta olive salsa, toasted pita chips and flatbreads

7.00 per person

Cheese Market

International and domestic cheese selection with a selection of flatbreads and crackers

8.50 per person

Smoked Salmon Presentation

Thinly sliced smoked salmon, Bermuda onion, chopped egg, tomato, whipped cream cheese and black bread

15.00 per person

Coconut Shrimp with Mango Chutney

8.00 per guest

Selection of Flaky Quiche Tartlets

5.00 per guest

Savory Buffalo Wings

Ranch dressing, blue cheese sauce and celery sticks

4.50 per guest

Handmade Multi-Color Tortilla Chips

Freshly-made salsa and handmade guacamole

\$6.00 per guest

Baked Chicken Fingers

honey mustard and barbecue sauce

4.50 per guest

Fresh Seasonal Fruit Skewers

5.50 per guest

Spinach and Feta Phyllo Triangles

6.00 per guest

Entertaining Empanadas

Beef 5.25 per guest

Chicken 4.75 per guest

Vegetarian 4.00 per guest

Vegetarian and/or Beef Somosas

Barbecue Meatball Skewers

5.00 per guest

Vegetarian "Boca Style" Meatball Skewers

4.50 per guest

Chimichurri-Glazed Chicken Skewers

jicama, orange and tomato salsa

5.00 per guest

Spanish Cheese Presentation

Manchego, Spanish smoked cheese and Spanish goat cheese served with pumpkin seed lavosh and olive crackers Spanish olives

8.50 per person

Indian “Thali” Tray

Grilled paneer with tomatoes and cilantro (Indian bruschetta)

5.00 per person

RECEPTION SIZED SANDWICHES:

7.00 per person

Please select three varieties of cocktail-size sandwiches or global wraps:

Ham and Swiss

Lettuce, tomato and honey mustard

Chicken Salad

Lettuce and tomato

Roasted Sirloin of Beef

Arugula and whipped horseradish dressing

Roasted Vegetables and Herbed Chevre Pesto**Grilled Caesar Chicken**

Garlic-thyme mayo

Roast Turkey Breast

Olive roll with artichoke and red pepper aioli

Turkey and Havarti

Mixed greens and grainy mustard

Grilled Flank Steak

Shredded lettuce, and garden arugula sauce box

Chicken Salad

Studded with fresh grapes and sugared walnuts

Vine Ripened Tomato & Mozzarella

Fresh basil, shaved parmesan, wild field greens, sundried tomatoes and extra virgin olive oil

Smoked Ham & Herbed Brie

Dried fruit mustard

Grilled Chicken Breast

Arugula pesto and overnight tomatoes

