

A BLACK TIE *Affair*



Hors d'oeuvres Fall/Winter 2026

(October 1 – January 31)

All Hors d'oeuvres are 1 piece or serving per person

20 piece/servings minimum per Item

All orders must be confirmed 2 business days in advance, by 10am

Baked Brie in a Puff Pastry Large Round (Serves 20-25) Served with Sliced Baguettes and Crackers \$ 30.00

Choice of:

Roasted Cranberries and Pecans with Fig Jam, Orange Zest and Thyme (Vegetarian)

Sautéed Pears, Pistachios and Honey (Vegetarian)

Caramelized Apples, Pecans, Cinnamon and Maple (Vegetarian)

Chicken Cordon Bleu Croquettes Breaded Chicken Meatballs with Ham, Swiss Cheese and Bechamel Filling \$ 4.00

Crispy Brussel Sprouts with Bacon (Served Hot), with Hot Honey Drizzle \$ 4.00

Deviled Eggs:

Dijon Chive Filling, topped with Crisp Bacon Crumbles (GF) \$ 2.75

Roasted Red Pepper and Paprika Pumpkins (Vegetarian/GF) \$ 2.50

Flatbreads

Mushroom Pizza with Aged Havarti, Fresh Herbs, and Truffle Oil (Vegetarian) \$ 4.50

Prosciutto and Fig Jam with Goat Cheese and Mozzarella, topped with Arugula and Balsamic Drizzle \$ 5.00

Roasted Garlic Alfredo Chicken: Shredded Chicken, Spinach, Mozzarella, Parmesan, Crushed Red Pepper \$ 5.00

Sliced Pears with Mozzarella and Gorgonzola, Crushed Walnuts and Balsamic Glaze (Vegetarian) \$ 4.50

Vegan White Veggie with Tomato, Squash, Mushrooms, Red Onion, and Creamy Cashew Sauce (Vegan) \$ 5.00

Fried Risotto Ball with Basil and Mascarpone (Vegetarian) \$ 3.75

Hummus Duo:

Maple Pumpkin Hummus topped with Roasted Pumpkin Seeds and Pomegranate Arils (Vegan/GF)

Basil Pesto Hummus topped with Lemon Oil, Sundried Tomato and Pine Nuts (Vegetarian/GF)

Served with Fresh Pita, Crudité Vegetables, and Crackers \$ 7.00

Mini Sammies

Brie, Sliced Apples, and Fig Jam (Vegetarian) \$ 3.75

Ham, Gruyere, Caramelized Onions, and Honey Mustard \$ 4.00

Short Ribs, Monterey Jack Cheese, Pickled Onions and Arugula \$ 4.25

Meatballs

Grape Jelly and Chili Sauce Beef Meatballs \$ 2.00

Impossible Beef Meatballs with Grape Jelly and Chili Sauce (Vegan) \$ 3.50

Turkey Meatballs with an Apple and Sage White Wine Sauce \$ 3.50

Mini Corn and Potato Fritter with Basil Aioli (Vegetarian) \$ 5.00

Mini Sage Crab Cakes with Cranberry Aioli \$ 6.00

161 Beacon Street, South San Francisco, CA 94080

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Mini Salmon Wellingtons with Spinach Florentine	\$ 4.25
Mini Sliders	
Beef Pattie with Fig Jam, Arugula, Caramelized Onions and Goat Cheese Spread	\$ 6.00
Turkey Pattie with Sliced Havarti, Cranberry Sauce, Arugula and Dijon Aioli	\$ 6.00
Vegan Impossible Beef Pattie with Lettuce, Tomato, Vegan Aioli, and Ketchup on the Side	\$ 6.50
Pumpkin Beer Cheese Dip Served with Cut Sausages, Salted Crispy Pretzels and Crispy Potato Wedges	\$ 5.50
Quesadillas Triangles	\$ 3.50
Jamon Serrano, Manchego and Tomato Chutney	
Pear, Caramelized Onion and Brie (Vegetarian)	
Shredded Chicken, Monterey Jack and Basil Pesto with Sundried Tomato Aioli on the Side	
Roasted Cauliflower Seasoned with Warm Spices, Roasted and Served over Garlic Hummus, topped with Drizzle Tahini, and Cilantro (cold on a platter) (Vegan/GF)	\$ 5.00
Roasted Grape Dip Whipped Cream Cheese and Ricotta with Honey and Lemon, topped with Roasted Balsamic Grapes and Toasted Walnuts – Served with Toasted Crostini (Vegetarian/GF)	\$ 4.50
Southwest Harvest Salsa Trio: Hatch Chile Pumpkin Salsa; Grilled Corn and Tomato Chipotle Salsa; Pomegranate Guacamole - Served with Tortilla Chips (Vegan/GF)	\$ 6.00
Skewers	
Antipasto: Marinated Mozzarella, Roasted Red Bell Pepper, Folded Salami, Fresh Basil, Green Olive (GF)	\$ 4.00
Balsamic Garlic Grilled Mushroom Skewers (Vegan/GF)	\$ 4.00
Bourbon Apple Cider Glazed Chicken Skewers (GF)	\$ 5.00
Herbed Garlic Butter Ribeye Bite Skewers (GF)	\$ 7.50
Maple Glazed Chicken Apple Sausage Skewers with Apple and Onion (GF)	\$ 5.00
Stuffed Mushrooms	
Italian Sausage Stuffed Mushrooms with Spinach, Cream Cheese and Breadcrumbs	\$ 4.00
Spinach, Artichoke and Vegan Cream Cheese, topped with Breadcrumbs (Vegan)	\$ 3.50
Tea Sandwiches (3 pieces per serving, minimum 5 per type)	\$ 8.00
Basil Pesto Hummus, Sliced Cucumber, Micro Greens (Vegan)	
Ham, Sliced Apple, Cheddar, Dijon	
Peppered Turkey, Provolone, Arugula, Cranberry Mayonnaise	
Prosciutto, Brie and Fig Jam	
Sundried Tomato Chicken Salad with Celery and Red Onion, in a Creamy Basil Dressing	

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