

A BLACK TIE *Affair*



Hors d'oeuvres Spring 2025

(February 1 – May 31)

All Hors d'oeuvres are 1 piece per person unless otherwise specified
20 piece minimum per item

Baked Brie in Puff Pastry – Large (Serves 20-25) <i>Honey Balsamic Roasted Strawberries and Walnuts (Vegetarian)</i> <i>Apricot Compote with Sliced Almonds and Honey (Vegetarian)</i>	\$30.00
Buffalo Cauliflower with Blue Cheese Dip (Vegetarian)	\$ 3.50
Build Your Own Lettuce Wraps (Served with Butter Lettuce) <i>Thai Chicken, Served Hot with Peanut Sauce on the Side</i> <i>Spicy Thai Chickpeas, Served Hot (Vegan)</i>	\$ 6.00 \$ 4.50
Deviled Eggs: <i>Buffalo (Vegetarian): Spicy Buffalo Filling with Crumbled Blue Cheese Topping</i> <i>Cali Roll: Creamy Wasabi and Avocado Filling, Crumbled Crab, Slice Radish and Sesame Seeds (GF)</i> <i>Smoky Sun Dried Tomato Filling Topped with Shallot and Crispy Pancetta (GF)</i>	\$ 3.00 \$ 4.00 \$ 3.00
Flatbreads <i>Pesto Prosciutto: Pesto Sauce, Grilled Asparagus, Prosciutto, Spring Onions, and Burrata</i> <i>Thai Chicken: Peanut Sauce, Chicken Thighs, Carrot, Green Onion, Mozzarella, Cilantro, and Peanuts</i> <i>Italian Sausage: Red Sauce with Spicy Italian Pork Sausage, Caramelized Shallot, Roasted Red Peppers, Mozzarella, Parmesan, and Basil</i> <i>Vegan Green Goddess: Avocado and Tahini Sauce with Zucchini, Spinach, Marinated Artichoke, Vegan Cheese, Microgreens</i>	\$ 4.75
Fried Green Tomatoes Served with Cajun Aioli (Vegan option available)	\$ 3.50
Gourmet Tea Sandwiches (3 per Serving) <i>Creamy Feta with Sliced Cucumber, Tomato, and Dill</i> <i>Herbed Goat Cheese, Sliced Tomato and Microgreens (Vegetarian)</i> <i>Peanut Butter and Fig Jam</i> <i>Peppered Turkey, Havarti, and Avocado Cream Cheese</i> <i>Roast Beef and Horseradish Cream</i> <i>Smoked Salmon Spread with Herbs, Cream Cheese, and Sliced Cucumber</i> <i>Vegan/GF Chickpea Salad</i> <i>Vegan/GF Hummus, Sliced Cucumber, and Roasted Red Pepper</i>	\$ 8.00
Green Chile Dungeness Crab Cake with Tomatillo and Cilantro Aioli	\$ 6.00
Grilled Cheese Sammies <i>Blackberry, Brie and Basil (Vegetarian)</i> <i>Jamon Serrano, Gruyere and Tomato Chutney</i>	\$ 3.75 \$ 3.75

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Quesadilla Triangles

Pear, Caramelized Onion and Brie with Pepper Jelly on the Side (Vegetarian) \$ 3.50
Spinach and Mushroom with Mozzarella and Feta, Served with Tzatziki (Vegetarian) \$ 3.25

Meatballs

Creamy Marsala Meatballs \$ 2.00
Mongolian Impossible Beef Meatballs (Vegan) \$ 3.50
Greek Chicken Meatballs in a Dill Butter Sauce with Tzatziki on the Side \$ 3.00

Mini Lamb Chops *Rosemary Crusted with Mint Jelly (GF)* \$ 6.00

Polenta Bites

Italian Sausage, Pomodoro Fresco and Parmesan \$ 3.25
Sundried Tomato Vegan Cream Cheese and Sautéed Zucchini (Vegan/GF) \$ 3.25

Pretzels with Mustard Trio: *Classic Yellow, Honey Mustard, and Spicy Brown* \$ 4.50

Prosciutto Wrapped Asparagus *with Balsamic Glaze Drizzle* \$ 3.50

Sliders

Grinder Sliders *(Preassembled and Served Cold): Salami, Pepperoni, Ham, Provolone, Tomato, Red Onion, and Lettuce on Sweet Rolls* \$ 5.50

Mushroom and Swiss Beef Slider *Build Your Own Beef Patty and Mini Buns Served with Sautéed Mushrooms and Onions, Sliced Swiss, and Rosemary Aioli* \$ 5.50

Spring Greek Hummus Platter (Vegan/GF) \$ 8.50

Hummus Trio:

Pesto Hummus topped with Pine Nuts and Marinated Artichokes;
Green Pea and Avocado Hummus topped with Lemon Oil and Fresh Herbs,
Spicy Harissa Roasted Carrot Hummus topped with Pepitas and Parsley
Served with Cucumber, Carrots, Celery, Sugar Peas, Asparagus, and Haricot Verts

Skewers

Chicken Skewers with Sundried Tomato Pesto (GF) \$ 5.25
Grilled Piri Piri Prawn Skewers with Red Chile, Lemon, Garlic and Herbs (GF) \$ 5.00
Grilled Pesto Tofu and Zucchini Skewers (Vegetarian/GF) \$ 3.50
Melon, Prosciutto, and Mozzarella Skewers with Balsamic Glaze (GF) \$ 4.00
Marinated Mushroom Skewers (Vegan/GF) – Served Cold with EVOO, Vinegar, Garlic, Red Pepper, Herbs \$ 4.00
Tuna Poke Skewers with Cucumber and Jalapeno, Drizzled with Spicy Mayo \$ 6.00

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<i>Shrimp and Tomato Bruschetta (Build your Own) with Crispy Garlic Crostini</i>	\$ 4.75
<i>Stuffed Mini Mushrooms with Artichoke Hearts, Scallion, Cream Cheese, Parmesan, and Breadcrumbs</i>	\$ 3.25
<i>Tandoori Chicken Wings with Mint Yogurt Sauce</i>	\$ 3.25
<i>White Bean Bruschetta (Build your Own) with Crispy Garlic Crostini and Crackers</i>	\$ 4.50
<i>Zucchini Fritters with Tzatziki Sauce on the Side</i>	\$ 3.50