



Hors d'oeuvres

All Hors d'oeuvres are 1 piece per person
20 person minimum ~ All orders must be confirmed 2 business days in advance, by 10am

Hot Hors d'oeuvres

Baby Back Ribs in Sweet Molasses Glaze	\$4.00
Chicken Wings	
Choice of: Hunan Chicken Wings with Peanuts, Buffalo Chicken Wings with Blue Cheese and Celery Sticks, Honey Mustard Chicken Wings, Caribbean Chicken Wings Marinated in Caribbean "Jerk" Sauce, or Honey BBQ Chicken Wings with Ranch	\$3.25
Crab Cakes Mini Crab Cakes Served with Mango Salsa	\$6.00
Dim Sum (all served with a soy dipping sauce)	
Bao Buns: Vegetable, Pork, Chicken	\$3.50
Chicken Siu Mai: Shrimp, Chicken and Shitake Mushroom	\$2.75
Ha Gao: Shrimp, Bamboo Shoot, and Onion	\$2.75
Pork Siu Mai: Shrimp, Pork, and Shitake Mushroom	\$2.75
Potstickers: Chicken or Vegetable	\$2.50
Vegan Potsticker	\$4.00
Grilled Cheese Sammies on Sourdough	
Choice of: Cheddar, Swiss, or Pepper Jack	\$3.00
Grilled Sausage with Peppers and Onions	
Choice of: Chicken Apple Sausage or Italian Sausage	\$3.00
Ground Sirloin Mini Burgers Bite Sized Patties, Sliced Tomato, Lettuce, and Sliced Cheese with Mini Slider Buns	\$5.00
Jalapeno Poppers Hollowed Jalapeno Peppers Filled with Cheese, Battered, and Fried (Vegetarian)	\$2.50
Loaded Potato Skins with Bacon, Cheddar, Sour Cream, and Chives	\$2.50
Meatballs	
Choice of: Sweet and Sour with Pineapple, Onions and Peppers, Swedish in a Cream Sauce, Fresh Dill and Sour Cream Sauce, or In a Stroganoff Sauce	\$1.75
Mini Lamb Chops Served with Citrus-Mint Dipping Sauce (GF) *3 Day Notice Required	\$6.00
Mini Quiche Assortment to Include: Quiche Lorraine, Spinach and Cheese	\$2.50
Mini Turkey Corn Dogs Served with Ketchup and Mustard	\$2.00

161 Beacon Street, South San Francisco, CA 94080
Phone 650-869-4181 ~ Fax 650-869-7185 ~ www.ablacktieaffairinc.com
Updated as of 9/21/26



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Mini Wellington

Choice of: Chicken with Caramelized Onion and Mushroom, or Vegetable Ratatouille \$3.25

Choice of: Beef with Pate, Onion, and Mushroom \$4.00

Plum Glazed Shiitake Mushrooms with Pork Sausage and Sesame Oil, Topped with Chinese Plum Sauce \$3.25

Quesadilla Triangles

Choice of: Three Cheese (Vegetarian) \$2.50

Choice of: Chicken and Cheese or Shredded Pork and Cheese \$3.25

Choice of: Black Jack Quesadilla - Shredded Chicken, Monterey Jack Cheese, Blackberry, and Chipotle Pepper Sauce, Served with Sour Cream and Salsa \$3.25

Rosemary Shrimp Skewers Brushed with Mint Pesto (GF) \$4.00

Samosas (Potato) Served with Cilantro Chutney (Vegan/GF) \$3.00

Skewers

Choice of: Spicy Szechuan Tofu Skewers (Vegan) \$3.00

Choice of: Chicken, Teriyaki, Polynesian, Mediterranean, or Apricot \$5.00

Choice of: Prawn, with Chili Lime and Chipotle Sauce, or Garlic Butter (GF) \$5.00

Choice of: Beef, with Teriyaki, Chimichurri, or with Mushrooms and Garlic Butter (GF) \$5.25

Spanakopita Flaky Pastry Shells Filled with Spinach, Feta, and Mediterranean Spices (Vegetarian) \$3.00

Stuffed Jumbo Prawns Filled with Ricotta and Scallions, Wrapped In Bacon \$6.00

Stuffed Mushroom Caps

Choice of:

Spinach, Pancetta, and Scallion

Cream Cheese, Pesto, and Pine Nuts (Vegetarian/GF)

Blue Cheese and Toasted Pecans (Vegetarian/GF) \$3.25

Sweet and Sour Glazed Chicken Bites Wrapped in Bacon \$4.00

Twice Baked Truffled Potatoes with Truffle Oil, Asiago Cheese, and Fresh Sage (Vegetarian/GF) \$3.00

Water Chestnuts Wrapped in Bacon (GF) \$3.00

Cold Hors d'oeuvres

Ahi Tuna Poke with Macadamia Nuts in a Martini Glass \$6.00

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Bruschetta

Choice of: Artichoke, Sun Dried Tomato, and Feta Cheese (Vegetarian) \$3.00

Choice of: Make Your Own Traditional Bruschetta with Toasted Baguettes, Diced Tomatoes, Olive Oil, and Basil (Vegetarian) \$2.75

California Rolls Or **Vegan Rolls** with Soy Sauce, Wasabi, and Ginger (6 pieces) \$11.00

Dolmas Mediterranean Spiced Rice Wrapped in Grape Leaves (Vegan/GF) \$3.00

Focaccia Bread Topped with Roma Tomatoes, Mozzarella, and Fresh Basil (Vegetarian) \$3.00

Frittata Squares

Choice of: Zucchini and Red Pepper (Vegetarian) Or Spinach, Mushroom, and Parmesan Cheese (Vegetarian) or Denver with Ham, Bell Pepper, Onion, and Cheese \$2.75

Jumbo Prawns

Choice of: Triple Sec Marinated with a Lime Wedge, Tangy Citrus Prawns, or Prawns Chilled with Cocktail Sauce \$4.00

Shrimp Martini Shrimp Cocktail Martini with Cocktail Sauce and a Lemon Wedge \$6.50

Summer Rolls

Choice of: Fresh Shrimp or Vegan Avocado \$6.00

Tortellini Skewers Cheese Tortellini, Sun Dried Tomato, Artichoke, and Olive (Vegetarian) \$3.50

Appetizer Platters and Dips

Antipasto Olives, Peperoncini, Salami, Artichokes, Pickles, Cubed Cheddar, and Focaccia \$6.00

Assorted Arum Sandwiches Roast Beef, Smoked Turkey, and Roasted Vegetable with Lettuce, Tomato, and Red Onion on Soft Cracker Bread *Must Order in Multiples of 10 \$3.25

Baked Brie Round in Puff Pastry with Sliced Baguettes and Crackers

Choice of Filling: Cherry Cabernet, Pesto and Sundried Tomato, Chopped Apricots and Toasted Pecans, or Caramelized Onions and Fig Jam

Small Brie (Serves 10) \$18.00

Large Brie (Serves 20) \$30.00

Carving Station Served with Assorted Rolls *Requires On Site Server

Choice of:

Marinated Tri Tip with Horseradish Spread \$16.00

Roasted Turkey with Cranberry Mayonnaise or Pork Loin with Apple Spice Spread \$16.00

2 Meat Options: Marinated Tri Tip, and Select One: Turkey or Pork Loin \$25.00

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A BLACK TIE *Affair*



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Charcuterie on a Marble Slab Cured Meats, Imported and Domestic Cheeses, Olives, Artichoke Hearts, Grapes and Dried Fruit, Sweet and Savory Nuts, Fig Spread, and Honey with Bread sticks, Sliced Baguettes, and Crackers	\$12.50
Cheese Platter (Domestic) Sliced Cheddar, Dilled Havarti, Pepper Jack, and Monterey Jack with Sliced Baguettes and Crackers	\$6.50
Cheese Platter (Imported) Wedges of Gouda, Fontina, Gorgonzola, Herbed Goat Cheese, Brie Topped with Pesto, Accents of Grapes, Sliced Pears, Toasted Walnuts with Sliced Baguettes and Crackers on a Marble Display Board	\$8.00
Cheese Platter (Domestic and Imported) Sliced Cheddar, Monterey Jack, Pepper Jack, Dilled Havarti, Brie Rounds, Gorgonzola Wedges, Toasted Walnuts, Grapes and Strawberries, Sliced Baguettes, and Crackers on a Marble Display Board	\$7.25
Chocolate Fondue Served with Strawberries, Marshmallows, Rice Crispy Treats, Brownie Bites, Madeline Cookies, and Pineapple Slices <i>(additional fee for fountain rental)</i>	\$8.00
Fire Grilled Vegetable Platter (Vegan)	\$5.00
Fresh Sliced Fruit Platter Seasonal	\$5.00
Fruit and Cheese Platter Cubes of Cheddar, Dilled Havarti, Pepper Jack, and Monterey Jack with Fresh Seasonal Fruit, Sliced Baguettes and Crackers	\$7.00
Meat and Cheese Platter Smoked Turkey, Ham, Roast Beef, Italian Salami, and Assorted Cheese with Sliced Bread, Rolls, and Condiments <i>*Tuna May Be Added Upon Request</i>	\$15.00
Smoked Salmon Display Served with Sliced Bagels and Capers on a Marble Display Board	\$10.00
Spinach Dip in a Bread Bowl with Bread Cubes	\$4.00
Sushi Platters Assorted Rolls, Assorted Nigiri with Wasabi and Ginger <i>*Specific Rolls may be Available by Request</i>	Market Price
Tea Sandwiches Tuna Salad, Ham Salad, and/or Cream Cheese and Cucumber on Crustless Sliced White and Wheat Bread <i>*Pricing Reflects 3 Pieces Per Person</i>	\$6.00
Tea Sandwiches (Upgraded) See Current Options <i>*Pricing Reflects 3 Pieces Per Person</i>	\$8.00
Vegetable Crudite Red and Green Bell Peppers, Cherry Tomatoes, Broccoli, Baby Carrots, Celery, Cucumber, and Asparagus with Ranch Dip <i>*Blue Cheese Substituted Upon Request, *Hummus (+0.50pp)</i>	\$6.00
Vegetable Crudite in Display Vases Red & Green Bell Peppers, Cherry Tomatoes, Broccoli, Baby Carrots, Celery, Cucumber and Asparagus Served with Blue Cheese and Cucumber Dill Dip	\$7.00
Warm Artichoke Dip with Sliced Baguettes	\$6.00

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