

A BLACK TIE *Affair*



Hors d'oeuvres Fall/Winter 2025

(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) <i>Served with Sliced Baguettes and Crackers</i> Choice of: <i>Roasted Cranberries and Pecans with Fig Jam, Orange Zest and Thyme (Vegetarian)</i> <i>Sautéed Pears, Pistachios and Honey (Vegetarian)</i> <i>Caramelized Apples, Pecans, Cinnamon and Maple (Vegetarian)</i>	\$ 30.00
Beer Cheese Dip Served with Cut Sausages, Salted Crispy Pretzels and Crispy Potato Wedges	\$ 5.50
Creamy Shrimp Dip with Four Cheeses, Garlic and Green Onion, Served with Crispy Crostini and Crackers	\$ 5.50
Crispy Brussel Sprouts with Bacon (Served Hot) , with Hot Honey Drizzle	\$ 4.00
Deviled Eggs: <i>Roasted Red Pepper and Paprika Pumpkins (Vegetarian/GF)</i>	\$ 2.50
<i>Truffled with Black Truffle Oil and Diced Chives (Vegetarian/GF)</i>	\$ 2.50
Flatbreads <i>BBQ Pulled Beef, Jack and Cheddar Cheeses, Pickled Jalapeno, Sliced Red Onion, and Cilantro</i>	\$ 5.00
<i>Sliced Pears with Mozzarella and Gorgonzola, Crushed Walnuts and Balsamic Glaze (Vegetarian)</i>	\$ 4.50
<i>Mushroom Pizza with Aged Havarti, Fresh Herbs, and Truffle Oil (Vegetarian)</i>	\$ 4.50
<i>Prosciutto and Fig Jam with Goat Cheese and Mozzarella, topped with Arugula and Balsamic Drizzle</i>	\$ 5.00
<i>Butternut Squash Sauce, Slice Apple, Red Onion, topped with Arugula and Balsamic Drizzle (Vegan)</i>	\$ 5.00
Hummus Trio: <i>Maple Pumpkin Hummus topped with Roasted Pumpkin Seeds and Pomegranate Arils (Vegan/GF)</i> <i>Basil Pesto Hummus topped with Lemon Oil, Sundried Tomato and Pine Nuts (Vegetarian/GF)</i> <i>Garlic Hummus topped with Olive Tapenade (Vegan/GF)</i> <i>Served with Fresh Pita, Crudité Vegetables, and Crackers</i>	\$ 7.50
Mini Sammies <i>Brie, Sliced Pears, and Cranberry Sauce (Vegetarian)</i>	\$ 3.75
<i>Ham, Gouda, and Apple Chutney</i>	\$ 4.00
<i>Short Ribs, Monterey Jack Cheese, Pickled Onions and Arugula</i>	\$ 4.25
Meatballs <i>Beef Meatballs with Pumpkin Marinara</i>	\$ 2.00
<i>Impossible Beef Meatballs with San Marzano Vodka Sauce (Vegan)</i>	\$ 3.50
<i>Turkey Meatballs with an Apple and Sage White Wine Sauce</i>	\$ 3.50

161 Beacon Street, South San Francisco, CA 94080

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Mini Corn and Potato Fritter with Basil Aioli (Vegetarian)	\$ 5.00
Mini Crab Cakes with Remoulade	\$ 6.00
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
Quesadillas Triangles	\$ 3.50
Jamon Serrano, Manchego and Tomato Chutney with Quince Aioli on the Side	
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 Tahini, 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	
Honey Dijon 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
Roasted Butternut Squash Skewers with Sage (Vegan/GF)	\$ 4.00
Steak Crostini Buttery Garlic Crostini, Sliced Seared Sirloin, and Horseradish Cream (passed only)	\$ 6.00
Stuffed Mushrooms	
Italian Sausage Stuffed Mushrooms with Cream Cheese and Breadcrumbs	\$ 4.00
Wild Rice and Spinach Stuffed Mushrooms (Vegan/GF)	\$ 3.50

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