

A BLACK TIE *Affair*



Hors d'oeuvres Spring 2026

(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 - Small (Serves 15-20)	\$30.00
Baked Brie in Puff Pastry – Large (Serves 30-40)	\$50.00
Balsamic Strawberry Compote (Vegetarian)	
Apricot Compote with Sliced Almonds and Honey (Vegetarian)	
Brisket Stuffed Jalapeno Poppers with Cream Cheese, Wrapped in Bacon	\$ 6.00
Build Your Own Lettuce Wraps (Served with Butter Lettuce)	
Thai Chicken, Served Hot with Peanut Sauce on the Side	\$ 6.00
Spicy Thai Chickpeas, Served Hot (Vegan)	\$ 4.50
Deviled Eggs:	
Bloody Mary Eggs (Vegetarian): Spicy Horseradish Filling, Seasoned Edges, Sliced Cornichon and Celery Leaf Garnish	\$ 3.00
Lemon and Chive (Vegetarian/GF)	\$ 2.75
Smoky Sun-Dried Tomato and Paprika Filling Topped with Shallot and Crispy Pancetta (GF)	\$ 3.00
Flatbreads	\$ 4.75
Pesto Prosciutto: Pesto Sauce, Grilled Asparagus, Prosciutto, Spring Onions, and Burrata	
Thai Chicken: Peanut Sauce, Chicken Thighs, Carrot, Green Onion, Mozzarella, Cilantro, and Peanuts	
Italian Sausage: Red Sauce with Spicy Italian Pork Sausage, Caramelized Shallot, Roasted Red Peppers, Mozzarella, Parmesan, and Basil	
Vegan Green Goddess: Avocado and Tahini Sauce with Zucchini, Spinach, Marinated Artichoke, Vegan Cheese, Microgreens	
Gourmet Tea Sandwiches (3 pieces per Serving, minimum 5 servings per type)	\$ 8.00
Caramelized Pear, Bacon Jam and Brie	
Crab Salad in Lemon Herb Mayo	
Egg Salad with Bacon on Wheat	
Roasted Eggplant and Sundried Tomato Goat Cheese (Vegetarian)	
Smoked Salmon with Cucumber and Herbed Cream Cheese on White	
Vegan Chickpea Salad	
Grilled Cheese Sammies	
Blackberry, Brie and Basil (Vegetarian)	\$ 3.75
Jamon Serrano, Gruyere and Tomato Chutney	\$ 3.75
Quesadilla Triangles	
Green Chile, Chicken, and Jack Cheese, Served with Pico de Gallo and Avocado Aioli	\$ 3.50
Spinach and Mushroom with Mozzarella and Feta, Served with Tzatziki (Vegetarian)	\$ 3.25

161 Beacon Street, South San Francisco, CA 94080

Phone 650-869-4181 ~ Fax 650-869-7185 ~ www.ablacktieaffairinc.com

A BLACK TIE *Affair*



Hors d'oeuvres Spring 2026

(February 1 – May 31)

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

Meatballs

<i>Italian Sunday Gravy Beef Meatballs</i>	\$ 2.00
<i>Italian Sunday Gravy Impossible Beef Meatballs (Vegan)</i>	\$ 3.50
<i>Coconut Red Curry Chicken Meatballs</i>	\$ 2.50

Mini Frittata Bites with Asparagus, Leek, Peas and Ricotta	\$ 3.00
-------------------------------------------------------------------	---------

Mini Lamb Chops

<i>Rosemary Crusted with Mint Jelly (GF)</i>	\$ 6.00
<i>Cherry Balsamic Glaze (GF)</i>	

Sliders

<i>Salmon Patty (Build Your Own) with Cilantro Slaw, Mango Salsa, Sriracha Aioli and Slider Rolls</i>	\$ 6.00
<i>Grinder Sliders: (Preassembled and Served Cold) Salami, Pepperoni, Ham, Provolone, Tomato, Red Onion, and Lettuce on Sweet Rolls</i>	\$ 5.50

Spring Dungeness Crab Cakes with Chive, Leeks, and Peas, Served with a Lemon Dill Aioli	\$ 6.00
------------------------------------------------------------------------------------------------	---------

Spring Greek Hummus Platter	\$ 8.50
------------------------------------	---------

Hummus Trio:

<i>Pesto Hummus topped with Pine Nuts and Marinated Artichokes (Vegetarian/GF)</i>	
<i>Green Pea and Avocado Hummus topped with Lemon Oil and Fresh Herbs (Vegan/GF)</i>	
<i>Spicy Harissa Roasted Carrot Hummus topped with Pepitas and Parsley (Vegan/GF)</i>	
<i>Served with Sliced Fresh Pita, Cucumber, Carrots, Celery, Sugar Peas, Asparagus, and Haricot Verts</i>	

Skewers

<i>Crispy Brussel Sprouts with Dijon Aioli (Vegetarian/GF)</i>	\$ 3.50
<i>Ginger Lime Yogurt Marinated Paneer Skewers with Onion and Bell Pepper (Vegetarian/GF)</i>	\$ 4.00
<i>Mango Chili Prawn Skewers (GF)</i>	\$ 5.00
<i>Melon, Prosciutto, and Mozzarella Skewers with Balsamic Glaze (GF)</i>	\$ 4.00
<i>Rosemary Garlic Grilled Chicken Skewers with Lemon Aioli (GF)</i>	\$ 5.25
<i>Tandoori Chicken Skewers with Raita on the Side (GF)</i>	\$ 5.25

Vegetable Crispy Spring Rolls Served with Sweet Chili Sauce (Vegan)	\$ 2.75
----------------------------------------------------------------------------	---------

White Bean Bruschetta (Build your Own) with Crispy Garlic Crostini and Crackers (Vegetarian)	\$ 4.50
-----------------------------------------------------------------------------------------------------	---------