

A BLACK TIE *Affair*



Hors d'oeuvres Summer 2024

All Hors d'oeuvres are 1 piece per person
20 piece minimum per Item ~ Please allow 48 hour advance ordering

Bacon Wrapped Little Smokies with Butter and Brown Sugar	\$ 3.50
Dim Sum (all served with a soy dipping sauce)	
Bao: Vegetable, Pork, or Chicken	\$ 3.50
Cream Cheese Crab Puff	\$ 2.75
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
Vegetable Dumpling (Vegan): Spinach, Celery, Carrot, Onion and Bamboo Shoot	\$ 3.00
Falafel Skewer with Cucumber and Tomato, Drizzled with Lemon Tahini (Vegan)	\$ 3.50
Flatbreads	
BBQ Chicken with Red Onion, Mozzarella, Gouda, Cilantro and BBQ Sauce	\$ 4.50
Brie with Berry Balsamic Reduction and Arugula (Vegetarian)	\$ 4.50
Charred Corn, Red Onion, Sliced Jalapeno, Cilantro, Monterey Jack and Queso Fresco (Vegetarian)	\$ 4.50
Prosciutto and Peach with Mozzarella and Basil	\$ 5.00
Vegan Green Goddess Dressing with Vegan Cheese, Zucchini, Spinach, and Artichoke (Vegan)	\$ 5.50
Frittata Bites with Spinach, Sundried Tomato, and Green Onion (Vegan)	\$ 3.50
Grilled Summer Vegetable Quesadilla with Mozzarella and Pepper Jack Cheese, Served with Pico de Gallo and Guacamole	\$ 3.75
Jerk Chicken Bites Thigh Meat Skewered with Pineapple, with a Rum Pineapple Glaze	\$ 4.50
Marinated Asparagus Platter (Served cold) with Olive Oil, Balsamic, Pimento, and Seasonings (Vegan)	\$ 4.50
Marinated Shrimp in Mini Plastic Martini Cups	
Fiesta Shrimp Ceviche – Southwest Seasoned Shrimp with Pico de Gallo and Avocado	\$ 5.50
Mediterranean Shrimp – Marinated Shrimp with Cucumber Relish	\$ 5.50
Thai Shrimp – Curried Shrimp with Mango Salsa	\$ 5.50
Meatballs	
Creamy Tomato Basil Chicken Meatballs	\$ 2.50
Berry BBQ Glazed Beef Meatballs	\$ 2.00
Impossible Berry BBQ Glazed Meatballs (Vegan)	\$ 3.50
Polenta Bites	
Chunky Guacamole and a Roasted Tomato (Vegan/GF)	\$ 3.50
Cilantro Cream Cheese topped with Pulled Pork and Sliced Candied Jalapeno	\$ 4.00

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<i>Pimiento Cheese and Crispy Bacon</i>	\$ 3.75
<i>Roasted Vegetable Bruschetta (Vegan/GF)</i>	\$ 3.75
<i>Tomatillo and Avocado Cream Cheese, Seared Steak, and Chimichurri</i>	\$ 4.25
<i>Mini Chicken and Waffles with Maple Dijon Sauce</i>	\$ 7.00
<i>Mini Italian Club Grinder</i> Two Bites of Turkey, Provolone, Bacon, and Pesto Aioli on Focaccia	\$ 4.50
Skewers	
<i>Andouille Sausage, Red Onion and Pineapple</i> with a Bourbon BBQ Glaze	\$ 4.50
<i>Cajun Grilled Shrimp</i> with Creamy Creole Dipping Sauce	\$ 5.00
<i>Jerk Chicken</i> Thigh Meat Skewered with Pineapple, with a Rum Pineapple Glaze	\$ 4.50
<i>Mojo Marinated Grilled Chicken Skewers</i> with Roasted Red Pepper Aioli	\$ 5.25
<i>Summer Caprese:</i> Watermelon, Mint and Feta Cube with Balsamic Glaze	\$ 4.00
<i>Thai Chicken Satay</i> with Peanut Sauce	\$ 5.50
Sliders	
<i>Pulled Pork Sliders</i> Served with Mini Slider Buns and Jicama Slaw	\$ 5.00
<i>Turkey Meatball Sliders</i> Served with Mini Slider Buns and Provolone	\$ 5.00
<i>Falafel Sliders</i> Served with Pita Quarters and Roasted Red Pepper Hummus	\$ 5.50
<i>Crab Salad Wasabi Sliders</i> Served with Mini Slider Buns and Asparagus Mayonnaise	\$ 6.50
<i>Breaded Buffalo Chicken Slider</i> Served with Mini Slider Buns and Blue Cheese Spread	\$ 5.00
<i>Smoked Salmon Canapés:</i> Cucumber Round topped with Herbed Whipped Cream Cheese and Smoked Salmon	\$ 4.00
<i>Summer Eggs</i> Deviled Eggs Topped with Lemon Pickled Shallots and Fresh Herbs	\$ 2.75
<i>Turkey Roll Ups</i> with Spinach, Chopped Pimento, and Herbed Cream Cheese <i>(must order in quantities of 10)</i>	\$ 3.50