

A BLACK TIE *Affair*



Hors d'oeuvres Spring 2024

(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
<i>Balsamic Strawberry Compote (Vegetarian)</i>	
<i>Apricot Compote with Sliced Almonds and Honey (Vegetarian)</i>	
Build Your Own Lettuce Wraps (Served with Butter Lettuce)	
<i>Thai Chicken, Served Hot with Peanut Sauce on the Side</i>	\$ 6.00
<i>Spicy Thai Chickpeas, Served Hot (Vegan)</i>	\$ 4.50
Deviled Eggs:	
<i>Bloody Mary Eggs (Vegetarian): Spicy Horseradish Filling, Seasoned Edges, Sliced Cornichon and Celery Leaf Garnish</i>	\$ 3.00
<i>Lemon and Chive (Vegetarian/GF)</i>	\$ 2.75
<i>Smoky Sun Dried Tomato and Paprika Filling Topped with Shallot and Crispy Pancetta (GF)</i>	\$ 3.00
Gourmet Tea Sandwiches (3 per Serving)	\$ 8.00
<i>Caramelized Pear, Bacon Jam and Brie</i>	
<i>Cucumber, Strawberry, and Red Onion with Whipped Goat Cheese on White Bread (Vegetarian)</i>	
<i>Curried Chicken with Celery, Coconut, and Green Onion on Raisin Bread</i>	
<i>Egg Salad with Bacon on Wheat</i>	
<i>Hummus with Avocado on Wheat (Vegetarian)– can also be done Vegan/GF</i>	
<i>Orange Marmalade, Dried Cranberry, and Chopped Pecan with Cream Cheese on Rye (Vegetarian)</i>	
<i>Smoked Salmon with Cucumber and Herbed Cream Cheese on White</i>	
<i>Vegan/GF Roasted Red Pepper and Vegan Cream Cheese with Sliced Cucumber on Vegan/GF Bread</i>	
Grilled Cheese Sammies	
<i>Blackberry, Brie and Basil (Vegetarian)</i>	\$ 3.75
<i>Ham and Swiss with Honey Mustard</i>	\$ 3.75
<i>Pear, Arugula, and Gouda (Vegetarian)</i>	\$ 3.75
Quesadilla Triangles	
<i>Green Chile, Chicken, and Jack Cheese, Served with Pico de Gallo and Avocado Aioli</i>	\$ 3.50
<i>Spinach and Mushroom with Mozzarella and Feta, Served with Tzatziki (Vegetarian)</i>	\$ 3.25
Meatballs	
<i>Arrabiata Beef Meatballs</i>	\$ 2.00
<i>Arrabiata Impossible Beef Meatballs (Vegan)</i>	\$ 3.50
<i>Coconut Curry Chicken Meatballs</i>	\$ 2.50

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 2024

(February 1 – May 31)

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

Mini Lamb Chops	\$ 6.00
<i>Rosemary Crusted with Mint Jelly (GF)</i>	
<i>Cherry Balsamic Glaze (GF)</i>	
Sliders (Preassembled and Served Cold)	
<i>Grilled Chicken Breast Served with Provolone, Pesto Aioli, and Sliced Tomato on Artisan Rolls</i>	\$ 5.00
<i>Grinder Sliders: 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
Polenta Bites	
<i>Buffalo Mozzarella, Dollop Pesto, Sundried Tomato, and Pine Nuts (Vegetarian/GF)</i>	\$ 3.25
<i>Vegan Cream Cheese, Caramelized Onions and Garlic Mushrooms (Vegan/GF)</i>	\$ 3.25
<i>Whipped Sundried Tomato Cream Cheese and Grilled Italian Sausage</i>	\$ 4.00
Spring Greek Hummus Platter (Vegan/GF)	\$ 8.50
<i>Hummus Trio:</i>	
<i>Pesto Hummus topped with Pine Nuts and Marinated Artichokes;</i>	
<i>Green Pea and Avocado Hummus topped with Lemon Oil and Fresh Herbs,</i>	
<i>Spicy Harissa Roasted Carrot Hummus topped with Pepitas and Parsley</i>	
<i>Served with Cucumber, Carrots, Celery, Sugar Peas, Asparagus, and Haricot Verts</i>	
Skewers	
<i>Crispy Brussel Sprouts with Dijon Aioli (Vegetarian/GF)</i>	\$ 3.50
<i>Grilled Chimichurri Prawn Skewers with Lemon Wedges on the Side (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>Tuna Poke Skewers with Cucumber and Jalapeno, Drizzled with Spicy Mayo</i>	\$ 6.00