

# *James Faber Culinary*

## *Exclusive Catering Services*

### **-HORS D'OEUVRES-**

#### **Prosciutto & Arugula Bundles**

Prosciutto, baby arugula, shaved parmesan, shallot, lemon, olive oil

#### **Coconut-Crusted Chicken Skewer**

Scallion, ginger, Jamaican jerk dipping sauce

#### **Korean BBQ'd Beef Skewers**

Hanger steak, sambal, garlic, soy sauce, brown sugar, fresh ginger, chili-sesame dipping sauce

#### **Artichoke Stuffed Mushrooms**

Cremini mushrooms, artichoke tapenade, fresh tarragon, parmesan

#### **Goat Cheese Tartlets**

Butter tartlet shell, chevre custard, cherry tomato, fresh basil

#### **Crispy Vegan Samosas**

Chaat masala spices, potato, sweet peas, minted yogurt

#### **Avocado Toast Bites**

Avocado, seeded sourdough crostini, spicy lime drizzle, micro greens

#### **Stuffed Medjool Dates**

Whipped gorgonzola cheese, toasted almonds

#### **Mustard-Crusted Lamb Lollipop**

Frenched lamb chop, fresh herbs, Dijon, garlicky breadcrumbs, chimichurri dipping sauce

#### **Grilled Jumbo Shrimp with Lime & Garlic**

Gulf shrimp, lime, garlic, tomato, olive oil, cilantro

#### **Crispy Mac-n-Cheese Arancini**

Pastina pasta, Gruyere cheese, grated parmesan, bechamel, breadcrumbs

#### **Blackened Ahi Tuna Bite**

Ahi tuna, Togarashi chili, pickled cucumber, puffy rice cracker

#### **Asian Shrimp Cakes**

Pickled ginger, bell pepper, red onion, cilantro, panko, Thai curry aioli

#### **Truffled Gnocchi Bites**

House-made potato gnocchi, brown butter, lemon juice, parmesan, chive, drizzled truffle oil

*{please inquire about other options}*

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### **-APPETIZER PLATTERS-**

#### **Artisan's Plank**

Farmer's crudité's, locally cured meats, fresh and aged cheeses, fruit, nuts, country sourdough, crackers

#### **Mezze Board**

Roasted artichoke hearts, stuffed grape leaves, smoked paprika hummus, tzatziki, warm pita, olives, garden vegetables, feta

#### **Duo of Focaccia Pizzettes**

Grilled vegetables, rosemary pesto, green onions, goat cheese | Chorizo sausage, onion confit, roasted red bell peppers

#### **Jumbo Shrimp Cocktail**

Horseradish cocktail sauce, lemon, Italian parsley

#### **Smoked Salmon Platter**

Wild smoked salmon, dark rye crostini, dill crème fraiche, capers, shallot, lemon

#### **Farmer's Market Crudité's**

Seasonal local vegetables, green garlic dip

#### **Cured Meats and Antipasto**

Prosciutto, spicy coppa, Genoa salami, mixed olives, roasted peppers, feta, country sourdough

#### **Farmstead Cheeseboard**

Camembert, Aged Manchego, Point Reyes Blue, grapes, dried figs, roasted almonds, crackers, crostini

#### **Bacon Twists**

Puff pastry, applewood smoked bacon, maple glaze

#### **Chinese Noodle Box**

Chow fun noodles, shiitake mushroom, Napa cabbage, soy, ginger, garlic, cilantro

{please inquire about other options}

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### **-APPETIZER STATIONS-**

#### **Taco Bar**

Grilled Snapper | Pulled Achiote Chicken | Roasted Sweet Potato,  
Black Bean & Chipotle  
-corn tortillas, salsas, guacamole, chips-

#### **Seafood Bar**

Aji Amarillo Ceviche | Jumbo Shrimp Cocktail | Ahi Tuna Poke  
-house-made rice crackers-

#### **Slider Station**

Lamb burger, minted yogurt sauce | Grilled Thai chicken, mae ploy  
glaze | Tempura tofu, spicy chili jam  
-brioche buns-

#### **Caviar Bar**

Sustainably Raised Californian Caviar | Classic Accompaniments  
-brioche toast points-

#### **Assorted Mini Desserts**

Brownies & blondies | Assorted macarons  
Chocolate truffles | Mini cupcakes | Seasonal tartlets

{please inquire about other options}