



CATERING & EVENT PRODUCTION

## **Small Plates**

*A Big Hit With Flavorful & Fun Presentations . A Wonderful Addition to Any Event !*

**Seared Scallops on Truffle Mashed Potato with Brown Butter Asparagus Tips**

**Mini-Lobster Tails Marinated in a Lime & Cilantro Marinade Served on an Asian Salad**

**Nori Wrapped Rare Seared Tuna on an Asian Noodle Slaw**

**Jerked Dolphin on Jamaican Rice and Peas with Tropical Mango Salsa**

**Market Fresh Ceviche Served with Avocado & Crispy Malanga**

**Honey Ginger Lacquered Fillet of Salmon Served Oven Wilted Greens**

**Braised Beef Short Rib on Soft Mascarpone Polenta**

**Beef Tenderloin Tataki with Asian Noodles & Sweet Soy**

**Grilled Nagano Beef on Sesame Vegetable Noodles**

**Home Made Mini Meatballs Tossed in Fresh Marinara & Topped with Parmigiano-Reggiano**

**Miniature New Zealand Lamb Chops on Soft Polenta with Mint Pesto**

**Shredded Mojo Pork on Mashed Sweet Potato with Parsley Onion Gremolata**

**Mango Barbequed Chicken on Jalapeño Corn Spoon Bread with Black Bean Tomato Salsa**

**Mojo-Paste Marinated and Grilled Chicken Brochette on Authentic Black Beans & Rice**

**Southwestern Corn Cakes with Salsa, Haas Guacamole, Sour Cream & Chipotle Aioli**

**Miniature Braised Pork Empanadas with Black Beans & Queso Fresco**

**Catering by Chefs Andrea Curto-Randazzo & Frank Randazzo**