

Handmade Appetizers

\$3.75 Per Person

Mango-Curry Shrimp Salad
Spicy shrimp Thai dip served with crispy mini wonton cups

Shrimp or Smoked Trout Mousse on a Puff Pastry
Shrimp mousse piped into mini round puff pastry shells
with a dollop of caviar

Smoked Salmon Canapés
Sliced Asian cucumber, smoked salmon (lox),
creme fraiche, and caviar
(a fresh fried potato chip can be substituted
for the cucumber slice)

Smoked Salmon Rolls
Salmon with cream cheese rolled-up in basil leaves
(caviar optional)

Crab Cakes
Lump crab meat, red/yellow bell peppers, green onions,
spices, Panko bread crumbs sauteed to a golden brown
Served with a jerked spicy aioli sauce

Seafood Ceviche
Shrimp and white fish marinated in citrus juices and
combined with diced tomatoes, cilantro, jalapenos,
and red onion
Served with tri-colored tortilla chips

Purple Potato Canapes
Cooked, halved, and hollowed with
creme fraiche and caviar

Asparagus with Black Forest Ham or Prosciutto
Fresh, blanched asparagus spears wrapped in
Black Forest Ham and served with roasted red pepper aioli
Asparagus spears wrapped in imported prosciutto and
served with a lemon aioli

Brie or Camembert Wheels
Brie or Camembert covered with choice of topping, wrapped
in puff pastry and festively decorated
Apricot chutney with chopped pecans and brown sugar
Jalapeno and mint jelly sauce
Spicy raspberry chipotle sauce
Caramelized onions, dried cranberries, brown sugar,
and fresh marjoram

Mini Pork Riblets
Grilled and smattered with a choice of
Plum and ginger glaze, raspberry chipotle sauce, or
molasses BBQ sauce

Mini Open-Faced Roast Beef Sandwiches
Caramelized onions, bleu cheese, and arugula with
roasted garlic aioli, or
Caramelized onions and baby spinach leaves with
a horseradish sour cream

Salads

\$2.25 Per Person

Green Salads
Mixed greens with goat cheese, roasted pine nuts, and sundried
tomatoes, with a basil vinaigrette dressing

Caesar salad with fresh bay shrimp, capers, and
shaved Asiago/Parmesan cheese

Baby spinach salad greens, roasted slivered almonds, mandarin
oranges, and grilled chicken breast with pomegranate vinaigrette

Mixed spring greens with sliced pears and gorgonzola cheese with
pomegranate vinaigrette. Served in a Radicchio leaf

Baby spinach leaves and arugula salad with blue cheese.
Tossed with a hot bacon vinaigrette

Grilled chicken, caramelized walnuts, bleu cheese bits,
sliced red grapes or mandarin oranges, served on romaine lettuce
with raspberry and pomegranate vinaigrette

Seared scallops with lemon garlic sauce on a
bed of mixed greens with cilantro dressing (add \$1.00 per person)

Grilled large shrimp with baby spinach/mixed salad greens
and apple bacon bits, shredded Jack cheese,
and lemon Dijon mustard vinaigrette (add \$1.00 per person)

Flank Steak Salad
Specially marinated, grilled, and sliced,
served with Gorgonzola cheese and walnut oil dressing,
with goat cheese and avocado (add \$1.00 per person)

*Seared salmon with mango salsa on a bed of mixed greens
and served with wasabi sauce

*Seafood Ceviche (scallops/shrimp/langostas/lobster/white fish)
served in a martini glass, layered with diced celery,
avocado, tomato, and cilantro

Strawberries with baby spinach leaves and slivered almonds
tossed with a raspberry vinaigrette

Pasta Salads

Seafood Pasta salad
Crab meat and bay shrimp, baby peas, sharp cheddar cheese,
small pasta shells, with a mayonnaise base (add \$1.00 per person)

Sun-Dried Tomato Bow-Tie Pasta salad
sundried tomatoes, and feta cheese with rosemary and basil
(*Grilled chicken strips optional)

Red Potato and Blue Cheese salad
Crumbled blue cheese and bacon. Tossed lightly with
a dijon-lemon vinaigrette

*Dinner Parties only (additional fee may be applicable)

Trezette's
Catering

Trezette's Catering provides unique handmade appetizers for all occasions. We take great pride in using fresh ingredients with creativity and flair to ensure an everlasting memory of your event. The salad price list represents an add-on to the appetizer party menus.

We encourage party-goers to have dinner parties as well. We create customized gourmet menus to your specifications and can even suggest the perfect wine to compliment each course. Sample Dinner Package Price Lists are available on request. We also offer tantalizing customized Gift Baskets. If you do not see your favorite appetizer on the list, Trezette's will happily accommodate special requests.

- Sit-Down Dinner Parties
- Wine Pairing Parties
- Weddings
- Sushi Platters
- Vintners Dinners
- Cocktail Parties
- Retirements
- Gift Baskets

Trezette's Catering
858.682.8983/Fax 760.788.1840
E-mail: trezettes@yahoo.com
www.trezettescatering.com

Handmade Appetizers

\$3.25 Per Person

Bacon Wraps

Hickory smoked bacon wrapped around a Red potato with herb seasoning, or
*Japanese Sea Scallops with a water chestnut and creamy garlic sauce, or
Whole water chestnuts marinated
All served with party toothpicks/bamboo skewers

Croissant Pockets

Bacon with Parmesan and cream cheese wrapped inside a bite-sized hot croissant

Stuffed Mushrooms

Filled with desired filling and topped with Jack/Mozzarella cheese and green onion
Bacon or Italian Sausage
*Crab meat
Basil pesto or Vegetarian

Roasted Grilled Vegetables

Seasonal assorted vegetables, marinated in a balsamic vinaigrette then grilled to perfection

Parmesan Cheese Crisps

Prosciutto, basil, creme fraiche, and green onion
Smoked Salmon, creme fraiche, and fresh dill sprig

Sundried Tomato Pesto Canapes

Sundried tomato, basil, walnuts, Asiago cheese, green onion
Served on a mini-toast canape

Spring Rolls Wrapped in Rice Paper

Raw julienne carrots, red pepper, napa cabbage, cilantro, parsley, and red onion
served with a spicy Szechuan dipping sauce

Belgian Endive with Bleu Cheese Walnut Mousse

Bleu cheese walnut mousse piped into fresh Belgian endive
Lemon and basil goat cheese piped onto a Belgian endive

Fig and Olive Tapenade

Sliced french crostinis, goat cheese, and fresh thyme

Mini Red Potato Cups

Hollowed-out small red potatoes, steamed and filled with sausage and Pepper Jack cheese, or diced artichoke hearts, sundried tomatoes, and Asiago cheese filling

Southwestern Chili Tarts

No-bean chili served in baked wonton cups with melted Pepper Jack cheese

Artichoke & Corn Relish Canapes

Marinated artichokes, fresh herbs, and crisp yellow corn with a roasted red pepper aioli sauce.
Served on a baguette slice.

*Add .75 cents per person

Seafood Delights and Platters

\$5.25 Per Person

Jumbo Cocktail Shrimp

Fresh boiled shrimp beautifully arranged atop lettuce leaves and ice, accompanied by wedge lemons and spicy cocktail sauce (Basil red chilli sauce or lemon and caper aioli, optional)

Oysters on the Half Shell

Fresh shucked oysters, served on a bed of rock salt and accompanied by horseradish, cocktail sauce, and lemon wedges (add \$1.25 per person)

Smoked Salmon Platter

Smoked salmon on a bed of sliced lemons and dill, served with creme fraiche, diced hard boiled eggs, and shallots, caviar and assorted gourmet crackers

Ahi Tuna Tartare

Diced raw tuna, green onions, and balsamic vinegar served with gourmet crackers

Coconut Shrimp

Shrimp deep fried with a coconut crust and presented with bamboo skewers on a halved pineapple
Served with a sweet 'n' spicy mango salsa or Spicy raspberry dijon dipping sauce

Cheese and Fruit Trays

Wedge cheeses—Stilton blue, Brie*, Gouda, Swiss
Cubed cheeses—Sharp cheddar, Monterey Jack, Pepper Jack
Seasonal fruits—Strawberries, sliced pears and apples, grapes, mandarine oranges/kiwi
Gourmet crackers and french baguette slices
*Special orders, Brie wheels wrapped in puff pastry

Antipasto Salad Platter

Blanched asparagus spears wrapped in Ham and served with a roasted red pepper and garlic aioli sauce. Marinated artichokes, green olives, red/yellow peppers, and sliced salami.
(Hard boil sliced qual egg optional)

Watermelon Fruit Baskets (Seasonal)

A colorful array of seasonal fruit, melon, and berries inside a carved-out watermelon with a cinnamon ginger sugar glaze sauce served on the side

Sushi Specialities from the Fullmoon Restaurant

Cost Varies Per Item

∨ New Zealand Green Lip Mussels (\$6 per person)
Open-face baked mussels with a creamy garlic sauce (3 mussels per person)

Asian Cucumber Cups (\$4 per person)

Bite size hallowed-out asain cucumbers, filled with:
Spicy Tuna
(Raw Ahi Tuna, hot chilli sauce, basil, sesame seeds)
Poki Salad
(Pickled seaweed salad, sesame seeds, citrus soy dressing)

Spicy Scallop in a Puff Pastry (\$4 per person)

Bay scallops with hot chili sauce, mayo, green onions stuffed in a bite-size puff pastry and baked

Tempera Mushrooms (\$4 per person)

Lightly battered button mushrooms, deep fried topped with spicy Ahi tuna or spicy crab and bay scallop

Oyster Shooters (\$2.50 per person)

Individual shots, with hot chili sauce, soy sake (raw qual egg optional)

∨ Soft Shell Crab Roll (\$15 per roll)

Cream cheese, cucumber, avocado, crab, sprouts

∨ Rainbow Roll (\$15 per roll)

Crab and cucumber, with ahi tuna, salmon, shrimp and avocado across the top

∨ Red Caterpillar (\$15 per roll)

Spicy tuna and cucumber, with ahi tuna and avocado across the top

∨ Donna Roll (\$15 per roll)

Softshell crab, cream cheese, cucumber, sprouts, crab, avocado

∨ Hwy 78 (\$15 per roll)

California roll, cut and laid flat with spicy bay scallops on top

∨ Sara Sue Roll (\$15 per roll)

Spicy crab, cucumber and sprouts inside, with red snapper, avocado and lemon across top

∨ Princess Roll (\$15 per person)

Smoked salmon, cream cheese, cucumber with salmon and avocado across the top

Rolls 8 pieces, 2 servings per roll

Includes chop sticks, wasabi paste, soy sauce, and pickled ginger

∨ = *Sushi Chef on site*