Best Mobile Chef

Appetizer Menu

***PANKO SHRIMP WITH PINEAPPLE HABANERO SAUCE**

***PETITE CRAB CAKES WITH LEMON DILL AIOLI**
(Bite size crab cake with aioli made from fresh lemons and dill)

***MEXICAN SHRIMP COCKTAIL SHOOTERS**
(Small shrimp, avocado, cucumber, jalapeno, cilantro in citrus tomato sauce)

***SMOKED SALMON CROSTINI**
(Perfectly smokes salmon, herb cream cheese on top of toasted baguette slice)

***CRAB PUFFS**
(Warm crab, cream cheese, parmesan in a pocket of puff pastry)

***SHRIMP COCKTAIL**
(Traditional crab cocktail served in bite size spoons)

BLUE CHEESE STUFFED DATES
(Dates stuffed with blue cheese wrapped in bacon)

CRANBERRY PINOT NOIR MEATBALLS
(Beef meatballs slow cooked in cranberry and wine reduction)

BEEF TENDERLOIN CROSTINI OR SLIDER
(Tender medium rare beef slices served with horseradish sauce, arugula and your choice of either a roll or toasted baguette slice)

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PULLED PORK SLIDERS
(Smoked shredded pork, BBQ sauce and topped with coleslaw)

ANTIPASTO KABOBS
(tortellini, tomato, mozzarella and salami with pesto on a festive skewer)

BRIE WITH RASPBERRY CHIPOTLE SAUCE IN PUFF PASTRY

FIG AND GOAT CHEESE BITES
(Puff pastry filled with fig jam topped with goat cheese)

STRAWBERRY CROSTINI
(Crostini topped with cream cheese, fresh strawberry, white balsamic and mint)

BRUSCHETTA
(Crostini topped with pesto cream cheese, cherry tomatoes, mozzarella, basil)

MINI CHEESEBURGER SKEWERS
(Beef patty, lettuce, tomato, pickles on a petite pretzel bun)

PETITE DESSERT CANAPES

STRAWBERRY TIRAMISU MINIS

APPLE PIE SHOOTERS

PETITE LEMON MERINGUE TARTS

PETITIE CHOCOLATE MOUSSE