SEAFOOD

Blinis with Crème Fraiche and Smoked Salmon

Smoked Atlantic salmon topped with Crème Fraiche and served on a small, French Blini

Shrimp Cocktail Mini Shooters

Shrimp served with a Bloody-Mary mixture in a shot glass

Lobster Avocado Cocktails

Lobster meat and fresh avocado served in a mini martini glass with a lime wedge

Asian Style Shrimp Skewer

Shrimp glazed in an Asian-style sauce and served on a skewer

Shrimp Ceviche

With fresh parsley, diced tomatoes and avocados

[Back to Sample Menus](http://www.cafecoastalcatering.com/#!sample-menus/cfvg)

PLATTERS

Tuscan Harvest Platter

Gourmet Italian-cured meats, marinated seasonal vegetables, specialty olives

Mediterranean Platter

Hummus, Kalamata olives, sliced tomatoes and cucumber, toasted flat bread

Fruit and Cheese Board

An array of cheese and freshly cut fruit

Crudités Basket

A bountiful arrangement of fresh vegetables served with our homemade creamy ranch

Fruit Kabobs or Fresh Fruit Platter

A platter full of fresh grapes, strawberries, pineapple, honeydew, and cantaloupe; Strawberry Greek Yogurt Dip is optional

SPECIAL SELECTIONS

Pear & Almond Brie

Fresh pear and almond-glazed brie cheese wrapped in a puff-pastry pouch

Brie with Raspberry Apricot Cinnamon Pecan

A flavorful and sweet combination of brie cheese with fresh raspberry, apricot, cinnamon spread

Zaatar Spiced Meatballs

Meatball prepared in Mediterranean spices and served with tahini sauce on a mini fork

Santa Fe Stuffed Potato with Black Bean Salsa

Roasted Potatoes stuffed with our homemade black bean salsa

Mushrooms Glazed with Plum Sauce

Mushroom bites filled with cheddar and glazed with sweet plum sauce

Buffalo Mozzarella Balls

Served with marinated baby mozzarella, cherry tomatoes, and basil

Crispy Bacon-Mac N’ Cheese Balls

Homemade bacon-mac n’ cheese fried in Panko bread crumbs

Hummus with Flatbread

House hummus paired with flatbread crackers

Black Bean and Corn Salsa

Roasted black beans, roasted corn, chopped peppers and onions, cilantro, fresh lime juice, and served with tortilla chips

BLT Stuffed Tomatoes

Parmesan cheese, bacon, parsley, scallions, pesto

Marinated Beef Kabobs

Beef grilled and served with Chimichurri sauce

Korean style Chicken Kabobs

Chicken Kabobs marinated with Korean-Barbecue sauce

Mini Kobe Beef Cheeseburgers

Wagyu beef topped with melted cheese

Roasted Lemon Chicken

Airline chicken marinated in lemon and garlic sauce

Mediterranean Stuffed Mushrooms

Mushrooms sautéed with Mediterranean spices and olive oil, filled with red bell-pepper, onion, spinach, Panko bread crumbs, feta cheese, Parmesan cheese

Tortellini Skewers

Tortellini served with snap peas and drizzled with Pesto Vinaigrette

Turkey Breast Silver Dollar Sandwiches

Mini turkey sandwiches with Cranberry Chutney, Brie and Arugula

Antipasto Sausage Skewers

Italian-Style sausage, fresh basil, roasted red peppers, sun-dried tomatoes, artichoke Hearts

Flatbread with Bacon Scallion Pesto

Bacon, onion, scallions, olive oil, crème fraiche, pesto sauce