

Café 225's Inhouse & Catered Appetizer list

Released December 2009

Excite your taste buds with this eclectic array of small plate items with big plate flavors. We are pleased to present this extensive list of appetizers. All of the items can be offered as a stationary buffet as well as passed items.

Depending on your event we offer a light hors d'oeuvre party with 4 to 6 items starting at \$9.00 per person plus tax and gratuity or setup fee. To heavy hors d'oeuvres with 6 to 10 items starting at \$15.00 per person plus tax and gratuity or setup fee. Items with an * will have an associated extra charge.

Our list is not limited to the items found on it, we regularly will offer and create specialty items for your specific event. Whether it a theme event, ethnic flavors desired or seasonally fresh ingredients that you want. Café 225 California Bar & Grill can make it for you.

Café 225 Bar Services. We offer full bars services for off site events.

Seafood Items

Garlic Shrimp*

Shrimp grilled with garlic, wine and olive oil & lemon

Bacon wrapped Scallops or shrimp served with barbeque sauce.

Sesame Tuna Tartar *

Seasoned in the Hawaiian Poke style with sesame oil, soy sauce, cilantro and chopped red onions served with toasted won ton chips

Fried calamari with cocktail dipping sauce.*

Whole baked Salmon with dipping sauce* \$3.00 per person

Crab stuffed & baked mushroom caps*

Meat and Cheese Items

Mini Burger Sampler

Your chance to sample one of each of our burgers.

Green Chili, Frenchie and Bruschetta

Antipasto*

Sliced Proscuitto di Parma, salami, Italian sausage, Gorgonzola, Feta, Brie, with assorted imported olives

Meatballs in curry tomato sauce

Baked Brie in Puff Pastry served with crackers and grapes

Sweet Red Pepper Relleno*

with a filling of goat cheese, pine nuts and roasted garlic

Hand carved peppercorn crusted Roasted Filet of Beef served on croutons* \$3.50

Chicken Items

Hot & Sticky Chicken Lollie Pops*

Frenched chicken drumsticks basted in a sticky sweet chili sauce. And served with our Asian inspired salad

Coconut Chicken skewers served with a hoisin bbq sauce.

Strips of chicken breast lightly battered and coated in coconut flakes and panko bread crumbs and fried.

Parmesan Chicken skewers served with marinara red pepper sauce.

Strips of chicken breast with a light batter and panko and grated parmesan cheese crust and fried.

Salad Items

Mediterranean Tostada*

Thin crust garlic cheese pizza wedges topped with a salad of chopped romaine lettuce, Salami, artichokes, olives, peppers, tomatoes, red onion, feta cheese and balsamic vinaigrette.

Caprese Salad *

Sliced tomato, fresh mozzarella, basil, garlic, and capers

Tortellini pasta (served hot or chilled)

Vegetarian Items

Potato Poppers

Fully loaded mini potato skins served with horseradish sour cream

Artichoke Fritters*

delicious battered artichoke hearts served with basil aioli

Baja Springrolls*

spring rolls loaded with fresh avocado, black bean corn salsa and cheese served with chipotle aioli

Crudite of vegetables with a variety of dips: Hummus, Herb & Basil pesto dip

Assorted Olives a mixed assortment of imported olives

Crostini with a variety of toppings: fresh tomato basil and garlic; gorgonzola cheese and sherry mushrooms, grilled shrimp*

Pumpkin and caramelized onion tartlet

Scusami: Calazone with gorgonzola cheese, tomato basil and garlic*

Gourmet Pizzas individual sized or slices of our house and specialty pizzas*

Fresh fruit platter (strawberries, pineapples and grapes)*

Homemade mini fruit turnovers with a variety of fillings. Sweet cream cheese, apple and raisin, raspberry

Individual sized cakes and cupcakes made to your specifications