



HAUTE CUISINE

We are passionate about food!

## DISPLAYED HORSE D'OEUVRES

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### Artfully Displayed Hors D'oeuvres

It is quite common to combine elements from various displays to create your own original display of food. Prices for the following selections vary depending on the number of guests, location, seasonal availability, and other general specifics.

Contact our catering representative for your custom proposal.

- **Fresh Fruit & Berry Display**

*A beautiful display of fresh seasonal fruits with chocolate & mallow dips*

- **Fresh Fruit and Gourmet Cheese**

An impressive display, including domestic and imported cheese, fresh bread, and gourmet crackers

- **European and Californian Cheeses**

served with apricot preserves, grapes, nuts, crackers & artisan bread

- **Charcuterie Board**

Duck pate, cured meats & sausages served with Dijon mustard, spicy pepper sauce, fresh herb sauce, cornichons & assorted olives

- **Crostini Display Trio**

bruschetta, olive tapenade, mushroom tapenade, eggplant caviar

- **Vegetable Crudite with Trio of Dips**

cucumber, cherry tomato, bell pepper, broccoli, carrot with blue cheese, hummus, Moroccan herb sauce, and lime ranch

- **Dips, Spreads and Breads**

trio of smoked whitefish pate, warm artichoke-jalapeno dip, and roast pecan-gorgonzola pate, served with fresh breads and gourmet crackers

- **Mexi-Trio with Chips**

fresh roasted corn salsa, mexican jalapeno cheese dip, and guacamole served with tortilla chips

- **Southwestern Chip and Dip Display**

seven-layer dip, chile con queso, guacamole, Mexican cottage cheese dip and salsa fresca

- **Artichoke & Jalapeno Warm Dip**

served with lots of French Baguette (may require reheating)

- **Vodka & Citrus Salmon Gravlax**

served with bread, crackers, capers, assorted mustard, dill sauce, red onions

- **Roasted Sturgeon/Salmon Display**

whole fish served with lemon-dill sauce, lemons, olives, capers, quail eggs topped with caviar

- **Abundant Display of Distinctive Sushi offered with soy sauce, pickled ginger and wasabi**