



we are passionate about food!

www.hautecuisinecatering.net | 550 E. Remington Drive, Sunnyvale CA 94087 | 408-685-2058 | info@hautecuisinecatering.net

DISPLAYED APPETIZERS

VEGETARIAN

Gourmet Cheese Board

Domestic and imported cheeses, fresh and dried fruit, nuts, apricot preserves, crackers & fresh baguette

Baked Brie en Croute - Sweet or Savory

puff pastry stuffed with your choice of mango-apricot chutney | assorted dry fruit | olives, sun-dried tomatoes with rosemary brandied mushrooms and onions

Open Face Baked Brie with Black Truffles

served with fresh fruit, artisan breads and assorted crackers

Antipasti Platter (vegan)

marinated artichoke hearts, olives, mushroom, roasted bell pepper, onion

Mediterranean Display (vegan)

hummus, babaganoush and muhamarra with pita

Caprese Platter

ripe tomatoes layered with fresh mozzarella and basil, drizzled with balsamic glaze and olive oil

Crostini Trio (vegan)

bruschetta, olive tapenade, romesco

Mexi-Trio with Chips (can be vegan)

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

Warm Artichoke & Jalapeno Dip

served with French baguette (may require reheating)

Vegetable Crudité with Trio of Dips (can be vegan)

cucumber, cherry tomato, bell pepper, broccoli, carrot with blue cheese, hummus and ranch dips
or choose 3 vegan dips: hummus, babaganoush, muhamarra, romesco, red salsa, roasted corn salsa, mango salsa, cowboy caviar, pico de gallo, guacamole, white bean dip

Seasonal Assorted Grilled Vegetable Display (vegan)

shaved fennel, asparagus, red and yellow peppers, mushrooms, zucchini, onions
served with balsamic or truffle glaze

Eggplant Delight

roasted eggplant with roasted garlic, sun-dried tomatoes, goat cheese, basil, toasted pine nuts

Roasted Eggplant Bites with Pomegranate (vegan)

with fresh herb sauce (cilantro or basil sauce)

Dips, Spreads and Breads

choice of smoked whitefish paté, warm artichoke-jalapeno dip, roasted pecan-gorgonzola paté or muhammara (roasted pepper walnut dip) served with fresh baguette and gourmet crackers

MEAT

Gourmet Charcuterie Board

A selection of cured meats, sausages, domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, Dijon mustard, olives, fresh baguette, assorted gourmet crackers

Cured Meat Charcuterie Board

duck paté, cured meats and sausages, Dijon mustard, spicy pepper and fresh herb sauces, cornichons & assorted olives

Assorted Paté Display

served with whole grain mustard, cornichons, fresh baguette and assorted crackers

Deluxe Antipasto Platter

mozzarella, tomato-basil relish, roasted garlic cloves, country olive blend, assorted Italian meats, marinated and roasted vegetables, pepperoncini, breadsticks and baguette

FISH/SEAFOOD

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

Gourmet Sushi Platter

served with pickled ginger, soy sauce, and wasabi



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DISPLAYED APPETIZERS

Hot Crab Dip or Rich Seafood Fondue

served with fresh baguette (may require reheating)

Atlantic Smoked Salmon Display

sliced smoked salmon, shaved bermuda onions, egg mimosa, Spanish capers, thin lemon slices, and fresh dill served with whipped cream cheese, miniature bagels and artisan breads

Seafood Spectacular (\$TBD)

- mini crab cakes with roasted red pepper aioli
- shrimp cocktail with cocktail sauce
- sliced sesame seared ahi tuna with wasabi aioli
- grilled chili-garlic shrimp skewers with pineapple-avocado relish

STATIONS

Loaded Mashed Potato Bar

presented in martini glasses

creamy mashed potatoes with your choice of toppings (choose 6):

caramelized onions, sauteed mushrooms, steamed broccoli, scallions, diced tomatoes, roasted garlic, parmesan, sharp cheddar, gorgonzola, pepper jack cheese, applewood smoked bacon, crumbled sausage, beef chili, chopped ham, alfredo sauce, artichoke ragout, olive tapenade, sour cream, butter, salsa, hot sauce, gravy

Taco Station

pollo asado, carne asada, ground carne asada, fish corn & flour tortillas, Mexican rice, shredded lettuce, cheese, beans, pico de gallo, jalapenos, cilantro, lime wedges, guacamole, sour cream, red salsa and tortilla chips

Fajita Station

grilled chicken, beef, shrimp, flour tortillas, sauteed onions, red & green bell peppers, Mexican rice and refried beans, shredded lettuce, cheese, pico de gallo, jalapenos, cilantro, lime & lemon wedges, guacamole, sour cream, red salsa and tortilla chips

Pasta Station

spaghetti or penne pasta, tortellini, alfredo & marinara sauces, grated parmesan cheese

choose 6 toppings:

meatballs, roasted red peppers, chopped fresh tomatoes, sun dried tomatoes, pesto, roasted garlic, black olives, artichoke ragout, sautéed mushrooms, grilled vegetables, sauteed peas, gorgonzola

Macaroni & Cheese Station

green onions, bell peppers, salsa, olives, grated cheese, marinara sauce, chili flakes, hot sauce

Risotto Bar

presented in martini glasses

Italian arborio rice simmered with aromatic spices

choose 5 toppings:

applewood smoked bacon, grilled mushrooms, sauteed onions, artichoke ragout, olives, grilled shrimp, chopped tomato, roasted garlic, sun dried tomatoes, Parmesan, scallions, sautéed peas

Herb Rubbed Rib Roast Carving Station

au jus reduction, horseradish cream, spicy herb sauce