

Reception Menu

Bite Size Hors d'Oeuvres

Room Temperature

Choice of 6, 8, 12

Savory

Porcini mushroom tartlets
 Curried chicken brochettes
 Crudite, hot anchovy dip
 Zucchini, lemon ricotta galette
 Caramelized onion, gruyere tartlets
 Shrimp brochette, red pepper rouille
 Ficelle, ham, brie de meaux, cornichons
 Tartine, rare beef, parmesan shavings, basil
 Oven-dried tomato, goat cheese, olive tartlets
 French radishes, beurre de baratte, fleur de sel
 Tartine, curried chicken, date, harissa chutney
 Tartine, braised leeks, hard cooked egg, anchovies
 Tartine, roasted beet, goat cheese, beet greens, candied walnuts

Sweet

Pistachio financiers
 Alsatian rhubarb tartlet
 Profiteroles with praline
 Coconut-cherry macaroons
 Raspberry-chocolate macaroons
 Profiteroles with lemon verbena, strawberry

Tray Passed Hors d'Oeuvres

Mini chicken pies
 Prosciutto wraps
 Artichoke bruchetta
 Kale, pecorino crostini
 Potato tortilla, whiskey sauce
 Spicy minced pork, endive cups
 Crispy shrimp, chili-citrus sauce
 Crab cakes, lemon-saffron aioli
 Duck toasts, gingered rhubarb
 Wild mushroom, arugula crostini
 Prawns with jalapeño-lemon aioli
 Thai chicken balls, sweet chili jam
 Chicken san choy bau, endive cups
 Catalan meatballs, almond sauce
 Ricotta cakes, spicy red pepper jam
 Beef satay, peanut sauce, herb salad
 Eggplant coins, sweet harissa and mint
 Vegetable fritters, lemon-herb yogurt
 Crostini, slow-roasted tomato, garlic, olives
 Tuna tartar, ginger marinade, wonton chip
 Chile braised beef skewers, thai basil sauce
 Lamb korma, papadum chip, mango chutney
 Curried duck skewers, pineapple grape relish
 Endive cups, candied walnuts, blue cheese, orange
 Mini hoisin ginger turkey burgers, lime pickled onions
 Fried goat cheese, caramelized onions, honey on a spoon
 Ancho chili braised shortrib skewers, horseradish crème fraiche



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