

# California Catering Company

## Hors D Oeuvres, Desserts and More

Prices are per person with purchase of an entrée

### *Crab and Shrimp Cakes*

Bite Sized Dungeness Crab and Bay Shrimp coated cakes, served with a Tangy Lemon Aioli

### *Triple Crown Kabobs*

Assorted Kabobs.  
Chicken Teriyaki with Pineapple, Marinated Steak with Mushrooms, and Prawns with Sweet Roasted Peppers

### *Arum Sandwiches*

A Cream Cheese mixture spread on Lavash, thin Armenian bread, layered with assorted Meats, Lettuce and Tomato, rolled and sliced into finger sandwiches

### *Calamari Fritti*

Strips of Calamari in our house coating, served with Tartar, Cocktail, and Red Chili Apricot Sauces

### *Stuffed Mushrooms*

Button Mushroom Caps filled with a savory medley of Roasted Vegetables and Parmesan cheese, baked to perfection

### *Shrimp and Cheddar Bruschetta*

A rich and creamy mixture of Shrimp and Cheddar cheese served atop Sourdough and baked golden brown

### *Baked Brie with Apricot*

A heavenly mix of soft Imported Brie and Sweet Apricot Compote encased in a buttery puff pastry

### *Assorted Cheese Platter*

An assortment of Domestic and Imported Cheeses, served with crackers

### *Vegetable platter*

Beautifully displayed fresh Seasonal Vegetables, served with Ranch Dip

### *Pesto Panini*

House-made Italian focaccia bread stuffed with Pesto and Monterey Jack cheese, baked to perfection

### *Fresh Tomato Bruschetta*

Diced Tomatoes, Garlic, fresh Basil and Virgin Olive Oil served on toasted crostini

### *Pizza Napolitano*

Our house-made Focaccia with fresh Tomatoes, Basil and Cheese

### *Crab Mold*

The rich taste of Crab in a creamy spread, served with assorted crackers

### *Antipasto Course*

Pepperoni, Cheese, Pepperoncini, and Olives tossed in an Italian Marinade

### *Pasta Course*

Penne pasta tossed in our Napolitano, Bolognese, Alfredo or Pesto Sauce (Add \$1.50 for Ravioli or Tortellini)

### *Assorted Dessert Station*

Homemade assorted Cheesecakes, Crème Puffs, and Biscotti

### *Chocolate Lava Cake*

Molten Dark Chocolate baked inside a Light Chocolate Cake, served with a dollop of Vanilla Bean Ice Cream

### *Sicilian Tiramisu*

Cugina Angelina's' Tiramisu!  
A rich, whipped filling enveloped by Ladyfingers and soaked in Espresso, topped with Cocoa

### *Homemade Cheesecake*

A timeless favorite!  
Fluffy Cheesecake in a Buttery Graham-Cracker Crust, topped with a Fruit Compote

### *Zio's Crème Puff*

From the kitchen of Zio Ronaldo! A light pastry shell stuffed with a luscious mixture of Italian Rum Custard, topped with Powdered Sugar

### *Platters of Biscotti*

Nona Siciliano's recipe from the old country, Dipped in Chocolate, served on platters to each table after dinner