



Laura & William Christie **Private Chefs**

hors d'oeuvres

Sun Dried Tomato Goat Cheese with Basil on Croustades

Golden Russian Fried Lamb Turnover Minted Yogurt Dip

Guava Berry and Mustard Glazed Ham on Cheddar Biscuit

Zesty Mango Margarita Grilled Chicken Skewers Mango Salsa

Golden Vegetable Fritters with Pepper Jelly

Andouille Sausage in Puff Pastry, Honey Mustard Sauce

Vegetable and Avocado Rolls with Wasabi and Ginger Soy Dip

Spanakopita of Feta and Spinach or Wild Mushroom and Brie

Thai Peanut Satay Duck Skewers with Sesame Seeds

Cherry Plum Glazed Duck

Vegetable Firecracker Spring Roll, Apricot Mango Dip

Smoked Salmon Mousse in Golden Puff Pastry, Dill

Cherry Cashew Crusted Shrimp, Cherry Plum Dip

Ribbons of Chicken Peanut Satay Skewers, Sesame Seeds

Honey Garlic Champagne Grilled Shrimp Skewers

Potato Pancakes with Fresh Apple Sauce, Sour Cream

Zucchini Crab Cakes with Lemon and Roasted Garlic Dip

Filet on French with Horseradish Scallion

Golden Coconut Thai Shrimp, Lime and Pineapple Dip

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hors d'oeuvres

Toasted Pistachio with Gorgonzola on Sun Dried Apricot Laced with Port
Vegetable Curry in Poached Zucchini Cups

Orange & Balsamic Grilled Chicken Skewers with Basil

Pan Seared Hoisin Scallion Beef Roulades, Dipping Sauce

Prosciutto and Basil Wrapped Grilled Lemon Shrimp Skewers

Artichoke and Asparagus Puree in Phyllo or Croustades

Salmon and Herb Cakes with Cucumber Remoulade

Croustade of Black Olive and Sun Dried Tomato, Mozzarella
and Roasted Eggplant & Roasted Red Pepper

Vegetable Steamed Dumplings, Peach Soy Dipping Sauce

Steamed Thai Pork Dumpling, Hoisin Apricot Dip

Steamed Crab and Snow Pea Dumplings

Spicy Buffalo Chicken Skewers with Blue Cheese Dip

Skewered Honey Glazed Orange and Lemon Pork

Smoked Salmon on Cucumber Rounds, Dill

Charred Thai Tuna Skewers with Wasabi and Pickled Ginger

Vegetable and Chicken Quesadillas, Salsa and Guacamole

Avocado and Lobster Quesadillas, Salsa and Guacamole

Petite Endive Spears Filled with Spicy Crab Salad

Buckwheat Blinis with Crème Fresh and Caviar



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hors d'oeuvres

Pan Baked Coconut Crab and Lime Cakes

Orange Hoisin Pan Seared Chicken Skewers with Parsley

Sun Dried Tomato & Goat with Basil Beggars Purse

Baked Phyllo Triangles of Asparagus, Prosciutto & Parmesan Cheese

Texas Chili Layered in Mini Corn Cup, Cheddar & Scallion

Golden Lobster, Corn and Scallion Fritter with Red Pepper Jelly

Petite Chicken Piccata on Toast Rounds, Lemon Chablis

Spicy Asian Fresh Noodle Salad in Cucumber Cup

Baked Golden Tangy BBQ Pork Filled Empanadas

Smoked Salmon on Toast Points or Black Bread

Cherry Mango Margarita Shrimp Skewers, Cherry Mango Salsa

Baby Quiche Tartlettes

Spicy Kung Pao Chicken, Pate Choux Puffs

Mini Beef Sliders

Spicy Sausage and Cheddar Puffs

Cheddar Rounds with Pepper Jelly

Mini Assorted Pizza's

Mini Black Bean Cakes with a Lime Chipotle Dip

Steamed Spinach Dumplings with a Creamy Roasted Tomato Dip



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hors d'oeuvres

Mini Filet of Beef Wellington's, Sauce Demi

Scallion Pancake Rolled with Plum and Sesame Crab Salad

Gazpacho Vegetable in Cucumber Cup

St Maarten BBQ Shredded Chicken on Cheddar Corn Bread Crostini

Fresh Fig on Toasted Croustades with Prosciutto and Goat Cheese

Golden Petite Beggar Purse of Brie & Spice Apple Lingonberry Dip

Petite Lobster Rolls with Chervil & Lemon Dressing

Blackened Medallions of Salmon on Guacamole & Toasted Corn Bread Rounds



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stationary hors d'oeuvres

Smoked Salmon Mirror Display with Toast Points

Black Bread, Chopped Egg White and Yolks, Capers

Lemon, Red Onion Bruniose, Fresh Dill

Tapenade Display of Sun Dried Tomato Cherve

Black Olive and Tomato, Roasted Red Pepper and Eggplant

Artichoke and Asparagus, Basil Pesto and Tomato

Curry Vegetable with Golden Toasted Crustades

Honey Garlic Lemon Glazed Spiral Cut Hams Platter

with Cheddar Scallion Biscuits & Dressing

Mirror Display of Orange Balsamic Marinated Grilled Breast of Turkey
with Assorted Rolls, Dressing & Cranberry Mayo

Flower Arrangement of Garden Vegetable Crudités

Caviar of Choice Cream Cheese Torte

Baked Brie with Raspberry Filling

Warm Artichoke Dip with Crusty Bread
served in Fresh Herbs with Toast Points & Crackers

Mirror Display of Sliced Marinated Filet of Beef

Horseradish Spread and Honey Mustard Herb Dressing