



## *Amuse-Bouche Selections*

We customize our menus to take into consideration your budget, food preferences, and the tone or ambiance of your event. We are committed to Fresh Seasonal Foods. Please look over the selections and consider each element to round out a dinner or buffet menu. \*We recommend three to five hors d'oeuvres for your cocktail period. Price is based how many selections and the kind of item you would like us to provide for your dining event.



### SERVED ROOM TEMPERATURE

- Smoked Salmon on Triangle Toast w/Caviar & Crème Fraîche
- Ahi Tuna Tartar in Cucumber Cup with Micro Greens and Sesame Dressing
- Mousse Supreme Pate piped into Farm Fresh Strawberries
- Pâté de Campagne Forrester on French Baguette Slices w/ Cherry Tomato Cornichon
- Pâté de Canard on French Baguette Slices
- Baguette with Goat Cheese & Raspberry
- Watermelon Ball piped with compound Cheese
- Truffle Chicken Salad on Endive Spears
- Bruschetta
- Mini Crab Cake with Lemon Aioli
- French Baguettes with Oil and Vinegar Dip
- Roasted Plum Tomato Bruschetta with Pancetta and Basil
- Tomato Caprese with Mozzarella Cheese, Fresh Basil & Balsamic
- Stuffed Mushrooms Garnished with Ratatouille
- Mini Crab Cake with Lemon Zabaglione
- Iced Shrimp with Cocktail Sauce
- Homemade Tortilla Chips & Salsa
- Homemade Guacamole





Jicama, roasted corn and red bean salad  
Duck Pâté with French loaf & Assorted Crackers  
Luau Rice Paper Salad Rolls  
Lightly toasted baguette, goat cheese and raspberry  
Lightly toasted baguette, goat cheese and blackberry  
Tapenade on a toasted triangle  
Portobello Mushrooms stuffed with Mozzarella cheese  
Skewed smoked duck drizzled with balsamic reduction and chives  
Skewers with prosciutto, basil, melon, tomato, and cheese  
Asparagus wrapped in Prosciutto  
Roasted Garlic Hummus  
Samosas with spicy cilantro mint chutney/sweet sauce tamarin  
Tahini Spread  
Tabbouleh  
Baba Ghanoush  
Pita Bread  
Lula Bread  
Falafel  
Ceviche  
Iced Oysters  
Iced Shrimp with Cocktail Sauce  
Grilled Prawns served w/ Spicy Avocado  
Grilled Shrimp with Mustard cocktail sauce

**SELECTION OF OUR DELICIOUS AMUSE-BOUCHE FOR THE COCKTAIL RECEPTION  
SERVED HOT**

Grilled Chicken and Wild Mushroom Quesadilla  
Grilled Shrimp Quesadilla  
Grilled Chicken Quesadilla  
Thai Chicken Satay with Spicy Peanut Sauce  
Pan fried Filet Mignon Skewers with Cherry Tomatoes/ Red Onions / Bell Peppers  
Polenta Pané medallions  
Seared Lamb Lollipops  
Mini Burgers with Gruyere Cheese



Top Sirloin Sliders with Brioche Buns  
Three Cheese Macaroni Cheese served on edible spoons  
Roasted Corn on the Cob  
Mini Short Rib Tacos with sun dried tomato shell  
Mini Short Rib Tacos with cilantro shell  
Chicken Dumpling with Sweet-Sour Sauce  
Vegetable Dumpling with Sweet-Sour Sauce  
Wings with Blue Cheese Dip  
Chicken Saté with Peanut Sauce  
Edamame Steamed and Marinated in Teriyaki Sauce with Sesame seeds  
Crispy Spring Rolls with sweet and sour sauce  
Asian Salad Rolls  
Conch Fritters  
Beef or Chicken Patties  
Akra Malanga with Picklese  
Yucca Fritters with Picklese  
Short Rib Tacos with Tropical Mango Salsa  
Fried Plantains with Twice Fried Pork & Picklese  
Coconut Shrimp with Citrus Dipping Sauce  
Tiny Grilled Tuna Taco with Mango Salsa  
Smoked Marlin Taco with Pickled Jalapeno  
Fried Rice Croquette stuffed with Parmesan cheese and Marinara sauce  
Trout Kebab  
Scallops Kebab  
Shrimp Kabob  
Grilled Lamb Pops with Demi Glace  
Lamb Shawarma  
Roasted Cornish Hens  
Mediterranean Lamb Kebabs  
Lula Ground Beef  
Chicken Kabobs



### SALADS

- Caesar Spicy Charlie's Garlic Herb Croutons, Anchovies
- Baby Spinach Endive Artisan Blue Cheese, Tomato, Pecans Red Endive
- Grilled Steak, Micro Greens, Mushrooms, Grape Tomatoes, Blue Cheese,
- Classic Potato Salad w/Sweet Pickle Relish, Herbs
- Tangy Macaroni Salad with Fresh Herbs
- Shredded Green Salad w/Pine Nuts and Champagne Vinaigrette

### PLATTERS

- Fraîche seasonal Fruit platter
- Crudit  Platter
- Charcuterie platter
- Imported Cheese platter w/ Bread Sticks & Assorted Bread (Gluten Free available)
- Grilled Veggie Platter
- Mediterranean Grilled Vegetable Platter
- Panier De Pains D'artisan with Imported Cheese Platter

### DESSERT OPTIONS

(A more detail dessert list can be provided upon request with many options from lavish cakes & assortment of dessert cocktails.)

Petite French Meringue cakes

Our Classic flavors :

- Chocolat 
- Hazelnut
- Salted caramel
- Vanilla
- Snickerdoodle
- Coconut
- Passion fruit
- Raspberry
- Pistachio
- Lemon
- Cookie and cream
- Red velvet
- Coffee



Seasonal flavors

- Ginger bread
- Chestnut
- Chocolate mint

SPICYCHARLIES.COM | Ph: 818 769.8





Fresh fruits  
Raspberries  
Strawberries  
Blueberries

### Dessert Hors d'oeuvres list

Chocolate Covered Strawberries

Lemon Bars

Fruit Tart

Sweet Potato Pie

Mousse Cake served in a shot glass

Crème Fraiche served with fresh fruit in a waffle cone

Fruit Platter drizzled with Kiwi or Watermelon sauce

French Macarons variety

Mini Cinnamon Stick Churros with Crème Fraiche

Cake Pops

S'mores Station

