

CONVIVIAL
catering



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Appetizer Menu Ideas

**Mini Hummus Pizzettes with Asian Root Vegetable Garlic, Ginger, and Hoisin
Mélange of Sweet Potato, Carrot, and Red Bliss Potato
Vegetable Spring Rolls with Carrots, Cucumber, and Pea Green Tendrils with
Mint and Spicy Orange Cilantro Sauce
Sesame Encrusted Ahi Tuna Blocks with Wasabi Soy Cream
Chesapeake Bay Citrus and Old Bay Crab Salad in Belgian Endive
with Brunoised Cucumber and Red Pepper Relish
Grilled Pork Tenderloin Studded with Lemon Zest, Garlic, and Fresh Herbs, on
Black Pepper Chip with Chipotle Aioli
Ginger Beef Tenderloin Tataki with a Citrus Soy Glaze
Grilled Sesame Chicken, Watercress,
and Red Pepper Yakitori with a Ponzu Sauce
Boursin , Garlic, and Shallot Stuffed Wild Mushrooms
Thai Spiced Chicken Satay Skewers with Coconut Peanut Curry Drizzle
Tarragon Accented Coconut and Yam Bisque Shooters
Rum, Orange, Pasilla Chile, and Ginger Spiced Shrimp with a Lavender Honey
Smoked Salmon Canapés with Horseradish Crème Fraiche and Capers**

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Bacon Wrapped Shrimp with Orange Honey Sauce
Marinated Chicken on Crostinis with Pesto, Chevre, and Roasted Red Pepper
Beef Tenderloin Carpaccio with Extra Virgin Olive Oil
wrapped in Arugula with Tarragon Emulsion
Thyme Accented Wild Mushroom Bruschetta with Garlic and Shallots
Old Bay Spiced Shrimp Boil with Smokey Barbecue Sauce
Black Pepper Grilled Beef Rib eye on Purple Garlic Potato Chips
with Buttermilk Horseradish Cream
Portabella Mushroom, Roasted Red Pepper, and
Chevre Quesadillas with Chipotle Sour Cream
Grilled Vegetable Platter with Yams, Carrots, Potatoes, Japanese Eggplant,
Asparagus, Tomatoes, a Trio of Bell Peppers, Fennel, and a Balsamic Glaze
(Stationary Buffet)
Artisan Farmstead Cheese Display with a selection of Fruits and Roasted Nuts
with French Crusty Bread (Stationary Buffet)
Bruschetta Bar with Vine Ripened Tomatoes, Fresh Basil, Pecorino Romano and
Herb Oil Olive Crostinis
Peruvian Ceviche Spoons with Fennel and Orange Relish and Hawaiian Sea Salt
Roasted Kobocho Squash Bisque Shooters with
Guajillo Chile Dust and Spicy Roasted Seeds

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