

Earth Sage and Fire Personal Chef Service and Catering



Hors d'Oeuvres

(priced per dozen)

Vegetarian

Smokey Baked Mac & Cheese Balls - \$25

Pasta noodles in a mixed cheese sauce with herb bread topping

Crudité Shots - \$20

Firm vegetables in mini-shots with fresh made buttermilk and chives dressing

Bruschetta - \$24

Toasted slices of baguette topped with fresh chopped tomato, basil, cheeses, roasted garlic and olive oil

Croustade - \$30

Toasted crusty bread topped with provolone cheese, black and green olive tapenade with garlic aioli

Vegetarian Nori

Vegetables rolled with sushi rice and served with pickled ginger, wasabi and tamari dipping sauce

Crispy Fried Okra and Chilies - \$20

Lady Finger- Spicy, Fried Okra with Pepper Vinegar



Poultry and Meat

Chicken Souvlaki- \$25

Marinated chicken tenderloin with Mint Yogurt Sauce

Yakitori Chicken - \$25

Asian marinated chicken tenderloin with a crispy coating served with Sweet Chili Sauce

Slaw-Pork Egg Rolls-\$30

Pulled barbeque pork with southern style coleslaw with Barbeque Sauce



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Moroccan Beef Satay - \$30

Beef rubbed with Moroccan spices with Shiraz Sauce

Lollipop Lamb Chops - \$38

Marinated grilled lamb

Spicy Pork Kabobs - \$30

Hot and zesty marinated kabobs



Seafood

Shrimp Lollipops - \$30

Grilled Shrimp Mousse on Sugar Cane Sticks with Garlic Lime Dipping Sauce

Ensenada Shrimp - \$30

A Fire and Ice cocktail of Tomatoes, peppers, onions and cilantro

Nori Rolls - \$30

Crab, salmon, or tuna with cucumber and other crisp veggies served with pickled ginger, wasabi and Soy Dipping Sauce

