

DORANONNIE CATERING

PASSED HORS D'OEUVRES

HOT

Creamy Clam Cake

Thai Basil Lemon Jam

Sicilian Asian Braised Short Ribs Sliders

topped with Eggplant Caponata on Brioche

Pan Seared Scallops

*Saffron Parsnip Purée, Sautéed Cherry Tomatoes,
finished with Fricassee of Mushrooms*

Pork & Beef Meatball Lollipops

drizzled with Aged Balsamic Reduction

Cream of Carrot & Sambuca Soup Shots

with Cappuccino Foam

Build Your Own Taco

*Duck, Chicken or Beef
Avocado Mousse & Pickled Radish*

ROOM TEMP

Ginger Poached Chicken Lettuce Cups

Burnt Soy Emulsion

Eggplant Caponata

*served on Rice Crackers
Balsamic Reduction & Cilantro-Chipotle Vinaigrette*

Sushi Rice Cakes

Mandarin Orange Salad & Shaved Bok Choy

Tuna Tartare

*Watermelon Caviar & Shaved Cucumber
Black Bean Vinaigrette*

Shrimp Ceviche

*Fresh Pineapple & Shaved Red Onion
Carrot-Ginger Emulsion*

Perfect for Holiday & Cocktail Parties!