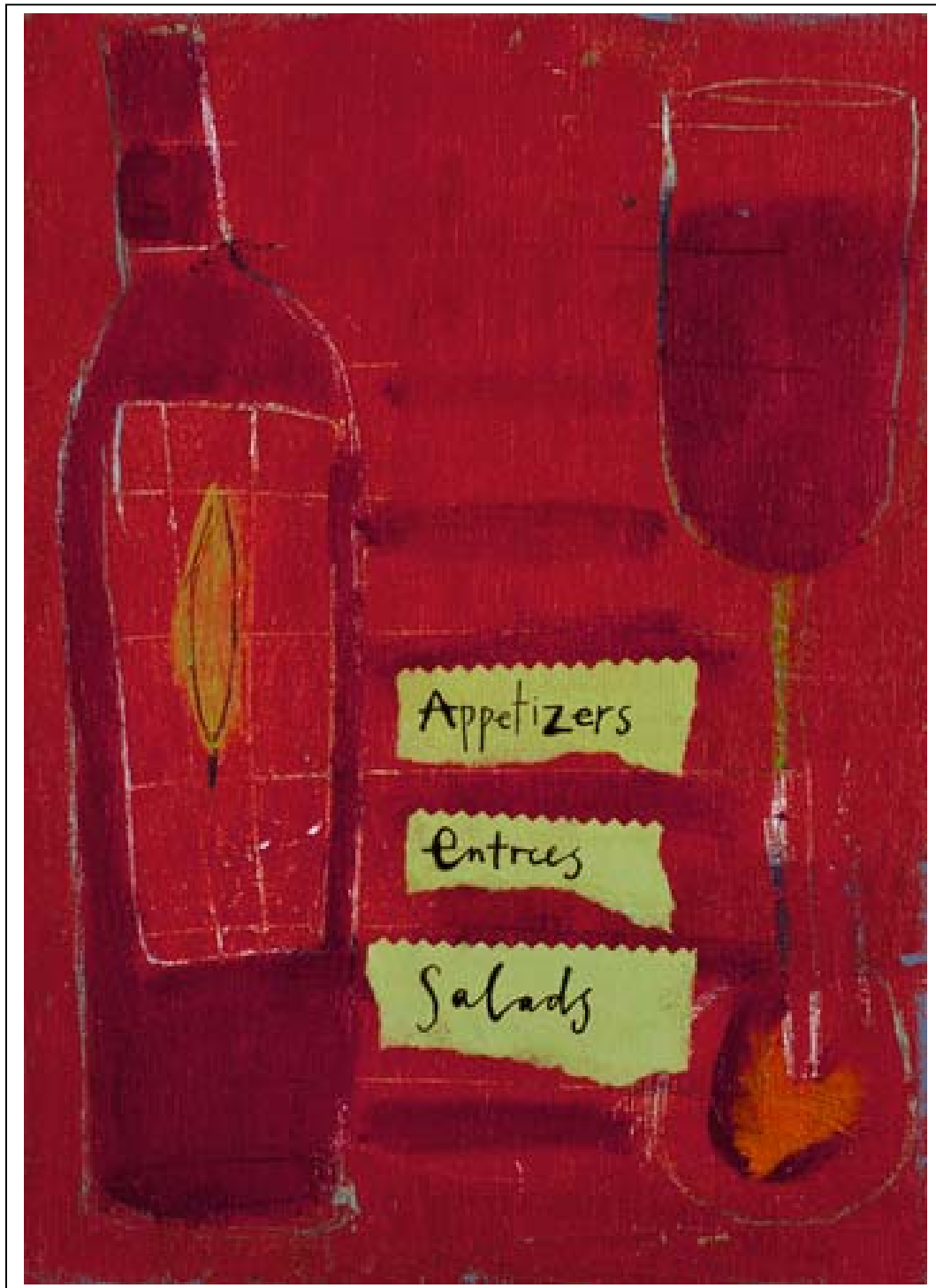


Fab fare

Cocktail Party Catering Menu
503.473.7599
www.fabfare.com



Meats

*Served Warm

Molasses Glazed Cocktail Ribs*

Quesadilla Wedges w/Chorizo, Cabrales & Apple*

Petit Quiches w/Bacon & Swiss*

Pate on Pear Slices

Chicken Sesame Bites

Assorted Tea Sandwiches

Pate Canapes w/Fruit Compote

BBQ Chicken Quesadilla Wedges w/Mango Salsa

Seared Filet Mignon Skewers* served with Rosemary-Port Reduction

Saigon Chicken Salad on Toasted French Baguette

Assorted Vietnamese Spring Rolls w/Dipping Sauces

Seafood

Ginger Jalapeno Rice Cakes w/Grilled Tuna

Roasted Shrimp w/Artichokes & Fennel

Assorted Vietnamese Spring Rolls w/Dipping Sauces

Snow Peas w/Crabmeat or Smoked Salmon Filling

Marinated Shrimp & Snow Peas

Creamy Shrimp Dip w/Shrimp Chips

Creamy Coconut Crab Dip w/Plantain Chips

Smoked Salmon w/"The Works" on Toast Points

Cucumber Cups w/Thai Shrimp

Spicy Crab & Mango Salad in Endive Leaf

Gravlax w/Wasabi Cream on Rice Crackers

Hot Crab Dip* w/Baguette Crisps

Seafood (cont'd)

Grilled Moroccan Shrimp* w/Harissa Yogurt Sauce

Quesadilla Wedges w/Spicy Shrimp*

Caribbean Prawns* w/Banana Sauce

Seared Yellowfin Tuna with Black Sesame-Ginger Vinaigrette
on Toasted Rice Cracker

Herb-Marinated Skewered Shrimp with a Variety of Gourmet Relishes

Mini Crab Cakes* with Spicy Remoulade Drizzle

Classic Shrimp Cocktail with Tequila-Lime Sauce
(Served in Shot Glasses)

Seared Tuna placed on Crisp Wonton Triangles with Wasabi Aioli

Smoked Salmon topped with Sour Cream and Capers on Potato Pancake

Vegetarian

Crispy Spiced Pita Triangles w/Assorted Veggie Dips

French Onion/Olive Tartlets

Endive Cups w/Goat Cheese, Fig & Honey-Glazed Pecans

Frico Tacos w/Micro Greens & Raspberry Vinaigrette

Assorted Mixed Spiced Nuts

Assorted Puff Pastry Cocktail Sticks

Assorted Savory Biscotti

Assorted Tea Sandwiches

Gazpacho in Cucumber Cups

Mini Caesar Salads en Croute

Tuscan Panzanella Salad

Seasonal Cheese & Fruit on Lavosh

Eggplant & Roasted Pepper Salad in Phyllo Cups

Polenta Rounds w/Tomato, Basil & Mozzarella

Roquefort Grapes

Vegetarian (continued)

Lavendar Goat Cheese & Hazelnut Tartlets

Vegetable Chips w/Caramelized Onion Dip

Grilled Seasonal Vegetables w/Smoked Tomato Aoili

Hummus or Babaganoush (Eggplant/Lemon Dip) w/Pita Bread

Assorted Vegetable Sticks w/Creamy Herb Dip
or Hot Southwestern Chili Dip

Savory French Toast*

Pommes Anna*

Twice-Baked Truffled Potatoes*

Crispy Asparagus Straws*

Blue Cheese Popovers*

Twice-Baked Truffled Fingerling Potatoes*

Assorted Flatbread Pizzas* – Wild Mushroom/Fontina/ Olive, Feta & Artichoke/
Caramelized Onions & Gorgonzola

Mushroom & Brie Tarts*

Gougeres w/Creamy Boursin

Spicy Black Bean Fritters* w/Cilantro Coulis

Hot Artichoke Dip*

Quesadilla Wedges w/Grilled Veggies*

Fig Jam & and Goat Cheese Pastry Turnovers

Guava Paste & Manchego Turnovers

Herb-Crusted Goat Cheese with Pear Drizzle on Crostini

Parmesan Crisps with Ripe Cherry Tomatoes and Farm Fresh Basil

Triple-Creme Brie with Raspberry Jam in Pastry

Sweets

Assorted Sweet Tartlets
Dark Chocolate Brownie Bites
Banana Cream Tartlets
Chocolate Dipped Strawberries
Chocolate Truffle Assortment
Grilled Pineapple* w/Nutella Dipping Sauce
Chocolate Fondue w/Assorted Dippers
Miniature Lemon Pudding Cakes
W/Raspberry Crème
Miniature Crepe Assortment*

Appetizers

Pricing*

Meat Items \$12-\$22 per dozen
Seafood Items \$12-30 per dozen
Vegetarian Items \$10-16 per dozen
Sweet items \$8-14 per dozen

(For a cocktail party, where dinner will NOT be served, the general rule of thumb is to plan on 3-4 pieces per person per hour)

Complete Detailed Price List Available Upon Request

*Additional equipment rental fee may apply depending on event