



PERSONAL CUISINE
— C A T E R I N G —
CATERING THE WAY IT SHOULD BE

Seasonal Hors D'oeuvre Menu
BY THE DOZEN

Short Rib Hushpuppies

Thanksgiving Turkey Slider

Fall Chicken Salad Slider

Mini Wellington

Stuffed Mushrooms (Rockefeller Style)

Smoked Salmon Spread

Spinach & Artichoke Tarts

Roasted Butternut Squash Shooters

Twice Baked Sweet Potato with Chorizo

Cauliflower & Caviar Shooter

Wild Mushroom & Truffle Oil Risotto Balls

Lamb Lollie

Duck Pastrami Monte Cristo

Baked Mascarpone and Apple Tart

Bacon-Wrapped Dates with Almonds

Roasted Cauliflower Bites

All services require a \$1,500 minimum