



PERSONAL CUISINE
— CATERING —
CATERING THE WAY IT SHOULD BE

Hors d'oeuvres

BY THE DOZEN

- Miniature Beef Tenderloin Kebab **40**
- Caprese Skewers **25**
- Ceviche Cups **60**
- Caviar and Blini **MP****
- Braised Short Rib Sliders **72**
- Beef Tenderloin Sliders **72**
- Pulled Pork Sliders **60**
- Bourbon Meatballs **33**
- Stuffed Roasted Red Potatoes **25**
- Chicken Salad Sliders **60**
- Mini Vegetable Confit Tacos **25**
- Hot Chicken Canape **36**
- Shrimp Cocktail **68**
- Bacon-Wrapped Scallops **100**
- Mini Crab Cakes **30**
- Pimento Croquettes **48**
- Crudit  and Hummus Tart **25**
- Classic Bruschetta **25**
- Tuna and Watermelon Skewers **46**
- Chicken and Waffle Canape **36**
- Fried Brie **28**
- Beef Carpaccio **40**
- Bloody Mary Shrimp **68**
- Thai Peanut Chicken Satays **30**
- Mushroom Tarts **30**
- Salmon and Goat Cheese Mousse Cones **42**
- Charcuterie Board **175**

Caviar and Blini Spread

- Salmon Roe **112**
- Golden Kaluga **168**
- Baerii Sturgeo Classic **216**
- Osetra Platinum **312**
- Osetra Golden **384**