



“Be My Valentine” Cocktail Menu

Hors d’oeuvres

Dill Shrimp Artichoke Cup

*Dill Shrimp Salad, Red Pepper Confit
Cool Artichoke Bottom Cup*

Truffle Mac-n-Cheese

*Elbow Macaroni, Three-Cheese Sauce, Accented with Truffle Oil
Served in Clear Demitasse Cup with Spoon*

Beef Wellington

*Mini Beef Tenderloin, Mushroom Duxelle
Buttery Puff Pastry
Oven-warmed*

Butternut Squash Soup Appetizer

*Butternut Squash, Onion, Celery, Carrot, Broth
Served in Soup Shooter*

Avocado Toast

*Fresh Avocado, Basil Pesto, Marinated Chilis
Sourdough Toast*

Pulled Pork Sliders

*Slow-roasted Pulled Pork, Crisp Coleslaw
Sweet Barbeque Sauce
Brioche Bun*

Mini Cupcakes

*Moist Chocolate Cupcakes, Valentine Décor
~ included ~*

\$38.95 per person

Platters

Shrimp Cocktail

*Succulent Prawns, tail-on ~ Beer, Bay Leaves, Peppercorns & Bay Seasonings
Classic Cocktail Sauce & Lemon Wedges*

Cheese & Charcuterie

*Chef's Selection of Domestic & Imported Cheeses, and Meats
Fresh Grapes, Dried Fruits, Olive Medley, Gourmet Mustard, Artisan Crackers, Sourdough Baguette*

Mediterranean Meze

*Eggplant Baba ghanoush, Tahini Hummus, Chickpea Falafel, Cucumber-Mint Yogurt
Dolmas – Rice & Veggie Stuffed Grape Leaves
Assorted Pita & Flatbreads*

starting at \$8.95 per person

~ Check our website or Call us to customize your hors d’oeuvres selection, or to see our many other platter options ~

Minimum order for 10 persons • Available for Delivery Only, Delivery & Setup, or Full Service

Pricing exclusive of delivery fee, sales tax, and service fee



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