



Holiday Cocktail Party Menu

Hors d'oeuvres

Artichoke Cup with Spiced Crab
Spiced Dungeness Crab Salad, Sriracha Aioli
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

Fig & Gorgonzola Crostini
Black Mission Figs, Gorgonzola, Orange Blossom Honey
Oven-Crisp Crostini

Brie & Cranberry Croissant
French Brie Cheese, Cranberries, Roasted Jalapeño
Encased Mini Croissant

Chicken Sliders
Slow-roasted Pulled Chicken, Sauerkraut
Whole Grain Mustard
Petite Pretzel Bun

\$34.95 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

Add a variety of our Petite Holiday Dessert Bites or Bottle of Wine!

~ 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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