

Vintage Catering

6034 Stewart Avenue
Fremont, California, 94538
(510) 657-1149 phone (510) 657-1406 Fax
www.vintagecatering.com

Cold and Room Temperature Appetizers

* Prices are per person

* Quantities vary from 1-3 pieces per person depending on the item

- Cocktail Puffs: ham, tuna, crab, or shrimp\$1.75
Stuffed Cherry Tomatoes: herbed cream cheese, shrimp or salmon mousse
\$1.75
Aram Pinwheels: lavosh flatbread with roast beef, turkey, ham, and cream
cheese.....\$1.50
Smoked Salmon Spirals: herbed cheese, smoked salmon, capers, and red onion
.....\$2.00
Fresh Fruit Tarts: custard or cream filling\$3.00 each
Asparagus Wrapped in Prosciutto\$2.00
Assorted Puff Pastries\$1.50
Finger Sandwiches: assorted roast beef, turkey, and ham\$1.50
Fresh Seasonal Fruits\$2.00
Decorative Crudite Basket with ranch dip\$2.00
Gourmet International Cheese Board with assorted crackers\$2.50
Chilled Jumbo Prawns with spicy Cocktail Sauce and lemon\$3.00
Pesto Spiced Shrimp\$3.00
Baja Shrimp\$3.00
Summer Squash Frittata Squares\$2.00
Marinated Goats Cheese with crackers and baguettes\$1.50
Shrimp or Crab Mousse with crackers and baguettes\$1.50
Zuchinni-Rice Torta squares\$2.00
Fresh Fruit Skewers: cantaloupe, honey dew, pineapple, grapes, and
strawberries\$2.00

Vintage Catering

Cold and Room Temperature Appetizers continued ...

Spinach Dip in sourdough round with baguettes and crackers\$1.50

Mini Bagels: cream cheese, salmon, and capers\$2.00

California Rolls with wasabi and pickled ginger\$2.50 each

Brushetta: crostini with tomato, onion, Basil, and parmesan\$1.50

Brushetta Roma: foccacia with tomato, prosciutto, olive and feta\$2.25

Thai Chicken in Phyllo Tart\$2.00

Toasted Tuna Points: on cinnamon- raisin bread\$2.00

Deviled Eggs with Dijon and herbs\$1.50

Deviled Eggs with Bay Shrimp\$1.50

Mini Shrimp Cocktail\$3.00

Mini Shrimp Ceviche Cup: with tortilla chips\$3.00

Hot Appetizers

Cocktail Meatballs: Swedish, Italian, or barbeque\$2.00

Assorted Quiche Tartlets: Lorraine, Florentine, and other savory fillings\$2.00

Stuffed Mushrooms: with crab or ham & artichoke\$2.50

Thai Chicken Satays: with peanut sauce\$2.75

Teriyaki Beef Skewers\$2.75

Cabo Shrimp Skewers: basted with cilantro, lime, & tequila\$3.00

Spanakopita Triangles: phyllo filled with spinach & feta cheese\$2.25

Chicken Drumettes: Teriyaki, Cajun, or Buffalo style\$2.25

Cocktail Kabobs: beef, chicken, or seafood\$2.75

Quesadilla Wedges: beef, chicken, or cheese\$2.00

Italian Sausage Rolls: wrapped in puff pastry\$2.00

Cocktail Franks: with BBQ sauce or wrapped in puff pastry1.50

Crab Meat wrapped in bacon\$2.00

Vintage Catering

Hot appetizers continued ...

Bacon Wrapped Scallops\$3.00
Rumaki: beef liver wrapped in bacon\$2.00
Numaki: Chicken liver wrapped in bacon\$2.00
Spring Rolls: chicken or vegetable filling with sweet & sour sauce ...\$2.00
Petite Crab Cakes: with chipotle chili aioli\$4.00
Pork Tenderloin Kabobs: with sweet apricot glaze\$2.50 each

Large Appetizer Displays

- Per #100 People

Fresh Fruit Display\$200.00

Cantaloupe, honeydew, pineapple, kiwi, oranges, grapes, and seasonal berries.
All sliced and artfully displayed.

Crudite Basket\$200.00

Beautiful array of assorted raw vegetables in a decorative basket with Ranch dip.

Carpaccio – Vintage Style\$200.00

Thinly sliced marinated beef with red onion, capers, parmesan cheese, balsamic vinegar and garlic. Served with sliced baguettes and crostini.

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Large Appetizer Displays continued ...

Antipasto Display\$200.00

Roast red peppers, olives, pepperchini, marinated artichokes, roasted summer vegetables, salami, and zucchini frittata. Served with baguettes, bread stix, and toasted bagel chips.

Bruschetta Bar\$300.00

Baskets of fresh baked crostini and foccacia squares. Accompanied by tomato-basil pomodoro, Eggplant Carponata, tomato-prosciutto-olive & feta tapenade, Hummus, and ricotta with sun-dried tomato and kalamata olive. All bruschetta toppings are displayed in large martini glasses.