



*Silver Spoons Catering, Inc.*

February 12, 2024

TO:

Tele:  
Email:

FROM:

Scott M. Tessler  
Silver Spoons Catering, Incorporated  
P.O. Box 570699  
Tarzana, California 91357  
818-996-2911

SUBJECT:

**TRAY PASSED HORS D'OEUVRE**

Date:

Time:

Guests:

Location:

Hors D'oeuvre

Silver Spoons Catering, Inc is honored to present you the following  
menu

## **ON ARRIVAL**

### **HORS D'OEUVRES TABLE**

A lush combination of fresh cut fruit, Mediterranean-style grilled vegetables, The Silver Spoons' Charcuterie Board, and other favorites will be elegantly displayed on ceramic platters surrounded by live greens and fresh flowers as follows:

#### ***Mélange of fresh fruit to include:***

Honeydew	Cantaloupe
Watermelon	Pineapple
Papaya	Strawberries
Grapes	Kiwi

#### ***Mediterranean style grilled vegetables to include:***

Green Beans	Artichokes
Belgium Carrots	Imported Snow Peas
Mushroom Points	Asparagus Spears
Red, Yellow & Green Pepper Circles	

#### ***Charcuterie***

A delectable array of Italian meats and cheeses to include Genoa Salami, Prosciutto, Mozzarella, and Provolone adorned with Kalamata Olives, Green Olives and offered with Dijon mustard, sliced baguettes, and Bread Sticks

-or-

#### ***International Cheese Board***

A tempting variety of delicious Mediterranean cheese tortas to include Brie with Sun-Dried Tomatoes and Pine Nuts, and Cream Cheese with Pesto, offered with crisp gourmet crackers and French baguettes. Presented with wedges of fresh and aged cheeses of French Blue Cheese, Swiss Gruyere and Holland Gouda, and garnished with strawberries and grapes

#### ***Tuscan Chicken Salad***

A Mediterranean salad of wild greens, Kalamata olives, grilled eggplant, julienne cut strips of grilled breast of chicken, and penne pasta gently mixed in a Balsamic Vinaigrette Dressing and served with Garlic Toast Points. Presented in a take -out container

Hors D'oeuvre

## **TRAY PASSED AND STATIONARY HORS D'OEUVRES**

*Please select 4 hors d'oeuvres from the following to complement your Hors D'oeuvres Table, or you may elect to replace any of the appetizers as described on page 2 (one for one; except the Charcuterie or Cheese Board then please replace with two choices) with any of the following appetizers for a total of eight items:*

*\*Sans the Charcuterie or Cheese Board, please select 9 items\**

### ***Bastilla***

Tender breast of chicken pan sautéed in butter with onions, ginger, cinnamon, and herbs, then wrapped in flaky filo pastry dough with toasted almonds and baked to a golden brown

### ***Beef Satay***

Medallions of beef tenderloin marinated in Indonesian herbs and spices, then skewered and served with peanut chutney

### ***Beef Teriyaki***

Aged Eastern beef tenderloins marinated in Teriyaki Sauce and served on a skewer with green peppers and onions

### ***Blinis***

Small pancakes, prepared in the style of great Russian chefs, served with black caviar and a dollop of sour cream

### ***Brie en Croute***

A tiny homemade pastry shell filled with imported Brie cheese then baked to a golden brown and presented drizzled with a light Apricot Glaze

### ***Brie & Fig quesadillas***

A unique blend Brie Cheese and Fig Jam grilled in a mini tortilla and served cut in triangles

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Bruschetta***

Warm garlic bread topped with vine ripened Italian plum tomatoes, thin sliced red onions, and Bufala mozzarella, then drizzled with a light Balsamic Vinaigrette Dressing

***California Roll***

A Japanese hors d'oeuvre of avocado, crabmeat, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

***Caprese Skewers***

Beautifully presented on skewers: cherry tomatoes filled with imported Buffalo mozzarella, topped with a sprig of fresh basil, and drizzled with Balsamic Vinegar and herbs

***Chicken Satay***

Medallions of tender boneless breast of chicken marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

***Chinese Chicken Salad Baskets***

A medley of shredded chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Vinegar Dressing, then served in a trendy take out container

***Cocktail Quiche***

Grated Swiss and Gruyere cheese blended with cream and eggs and baked in a petite shell with an assortment of vegetables

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Crostini de la Maison***

A colorful, classic treat of our crisp homemade croutons topped with imported goat cheese and grilled red pepper slices

***Elegant Potato Pancakes***

Delicious potato pancakes pan-sautéed to a golden brown, then topped with imported Brie and poached pears and baked to flavorful perfection

***Falafel, Deconstructed***

A traditional favorite of ground chick peas and a secret blend of Middle Eastern ingredients, deep fried to a golden brown and presented in pita with Tahini Dipping Sauce

***Franks in Jackets***

All beef mini frankfurters wrapped in a puff pastry dough and baked to a delicate golden brown

***Fried Wontons***

Delicate wontons deep-fried to a crispy golden brown and offered to your guests with Apricot Sauce, Soy Sauce, and Chinese Hot Mustard

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Fries, Fries, Fries***

Delectable crispy French fries served to your guests in an individual cone with a Ranch Dipping Sauce on the side

***Gazpacho Shooters***

A California version of the Spanish classic: chilled soup made with ripe, uncooked tomatoes, cucumber, bell pepper, celery, onion, and cilantro served from a shot glass.

***Gorgonzola Grapes***

Sweet California seedless grapes rolled in a delicate mixture of Gorgonzola, cream cheese, and fresh cream, then sprinkled with chopped pistachio and macadamia nuts

***Gourmet Pizza***

An assortment of gourmet pizzas prepared with our special toppings to include fresh basil and garlic, sliced tomato and garlic, mushrooms, and barbecued chicken

***Gravlox***

Marinated salmon sliced thin and presented with capers, chopped onions, and freshly baked pumpernickel bread

***Insalata***

A delicate arrangement of slices of Bufala mozzarella and Italian plum tomatoes topped with fresh basil and drizzled with imported virgin olive oil

***Lamb Satay***

Medallions of lamb marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Le Boeuf en Croute***

An individual Beef Wellington prepared with a French Bouchee, pate de la maison, and chateaubriand

***Maryland Crab Cakes en Croute***

Maryland crab and tomato lobster puree blended then piped into a French pastry dough and baked to a golden brown. Served with Béarnaise Sauce

***Mini Empanaditas***

Delicious empanaditas filled with a Mushroom and Sun-Dried Tomato filling and offered with a mild Black Bean Salsa

***Mini Focaccia With Buffalo Mozzarella***

Just baked focaccia bread brushed with a Balsamic vinegar and filled with thinly sliced tomatoes, basil and Buffalo Mozzarella

***Mini Hamburgers***

A mini patty of freshly ground beef prepared on our braziers and served on a bun with ketchup and mustard

***Mini Grilled Cheese***

Alpine Fontina and Sonoma Cheddar cheeses melted together and grilled to crispy perfection on freshly baked sourdough bread. Offered with a date nut chutney

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Mini Potato Knishes***

New potatoes baked and seasoned with herbs and spices then wrapped in a puff pastry dough and baked again to a golden brown

***Mini Tri-Tip on Focaccia Sandwich***

Just baked focaccia bread brushed with a Dijon mustard and filled with grilled & thinly sliced sirloin Tri-Tips of Beef

***Mini Ruben Sandwiches***

Just-baked rye bread topped with melted Swiss Cheese, Thousand Island Dressing, thin-sliced Corned Beef, and Sauerkraut

***Mini Quesadillas***

A traditional favorite of Monterey Jack cheese flavored with a hint of jalapenos offered in a mini tortilla with guacamole and salsa

***Mini Salmon Skewers***

Pacific Northwest salmon marinated in an Orange & Fresh Herb marinade, then sliced, skewered, and grilled over mesquite until tender and offered with a Teriyaki glaze

***Mini Vegetable Kabobs***

A tasty and eye-pleasing assortment of vegetables arranged on a mini skewer then basted with olive oil and fresh herbs and grilled to perfection

***Moroccan Cigars***

A delicious Mediterranean hors d'oeuvre of filo dough and a delightful vegetarian filling, rolled tight and served with our lively Red Pepper Sauce



Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Orzo Salad Shooters***

A light, flavorful salad of orzo, feta cheese, red and yellow peppers, Kalamata olives, scallions, and capers in a lemon vinaigrette dressing, and garnished with roasted pine nuts will be offered in a 2-ounce shot glass.

***Peapods with Boursin Cheese***

Crisp Oriental peapods gently filled with imported Boursin cheese and topped with a sprig of fresh mint

***Peking Duck***

Grilled breast of duck cut into julienne strips and served in a flour tortilla with Hoisin Sauce

***Petite Feuilleté***

A petite French pastry cup baked to a golden brown then filled with smoked Nova Scotia salmon and a dollop of sour cream then topped with fresh dill

***Potatoes a la Russo***

California New Potatoes that have been baked to a golden brown, then split and served with farm fresh sour cream and a sprig of dill

***Salmon and Goat Cheese Quesadillas***

Flour tortillas filled with imported goat cheese and salmon, then lightly grilled and served in triangles with a mildly spiced Papaya Salsa

***Samosas***

Delectable handmade pastry stuffed with potatoes, onions, delicate green peas, and exotic spices then fried until a perfect golden brown

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Seared Ahi***

Fresh ahi skewered and brushed with an Orange & Fresh Herb Marinade, then seared on a red-hot grill and presented with a Ginger & Sesame Dipping Sauce

***Scallops Brochette***

Sweet bay scallops wrapped in imported bacon, then baked to perfection and served on a skewer

***Scallops Ceviche***

A traditional ceviche of scallops, diced tomatoes, Anaheim chiles, lime, and cilantro

***Sirloin Stuffed Mushrooms***

Jumbo mushroom caps filled with our special ground sirloin and sun-dried tomato stuffing and seasoned with herbs and spices

***Spanakopita***

Tender, flaky filo pastry dough wrapped around a tasty blend of spinach and feta cheese - a Greek delicacy

***Spicy Potstickers***

A spicy hand-made Oriental delicacy deep-fried in our woks to a golden brown and offered with Plum Sauce and Chinese Hot Mustard

***Spicy Tuna Roll***

A Japanese hors d'oeuvres of spicy tuna and white rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

Hors D'oeuvre

**TRAY PASSED AND STATIONARY HORS D'OEUVRES**  
**(CONT'D)**

***Spring Rolls***

An Asian hors d'oeuvre of finely cut vegetables wrapped in a spring roll wrapper then fried to a golden brown and offered with a light Apricot Sauce

***Stuffed Mushrooms Florentine***

Mushroom caps filled with our special blend of chopped spinach and ricotta cheese seasoned with herbs and spices

***Taquitos del Mar***

Mini corn tortillas filled with shrimp then tightly rolled and deep fried to a golden brown. Served with Papaya Salsa

***Tuna Poke***

An island hor d'oeuvre of fresh tuna marinated in our chef's poke sauce, and served in a trendy shot glass with a miniature fork

***Vegetable Roll***

A Japanese hors d'oeuvre of avocado, carrots, cucumber, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and wasabi

***Wrapped Chicken***

Marinated breast of chicken, julienne strips of onion and red peppers, cilantro, and finely grated Fontina and Mozzarella cheeses wrapped in flaky pastry dough and baked to flavorful perfection. Offered with Tomato & Basil Salsa

***Yucatan Sausages***

Hand-made sausages of chicken and Indonesian herbs and spices, grilled to perfection, then cut into medallions and served with a Mango Chutney

Hors D'oeuvre

## **DESSERT & COFFEE SERVICE**

### ***Squares & Bars Pastries***

A variety of delectable over-sized cookies and pastries to include Chocolate Chunk Brownies, Old Fashioned Lemon Bars, Black & Whites, and Chocolate Swirl Almond Cookies



### ***Coffee Service***

Our freshly brewed Colombian and decaffeinated coffee will be offered with the following:

Half & Half  
Sugar Substitutes  
Herb Teas

Sugar  
Whipped Cream  
Tea

February 12, 2024  
To:  
From: Scott Tessler  
Re: Menu Options (Page 1 of 4)

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**THE CARVING TABLE:**

You May elect to add (or exchange 3 hors d'oeuvres from the those listed on pages 2 through 11) added to your final billing if you elect to have us prepare the following:

***Tri-Tips of Beef***

Aged and marinated sirloin tri-tips grilled to perfection then carved to order by our chef before your guests and offered with the following:

Au Jus ~Sauce Béarnaise ~ Dijon Mustard ~ Creamy Horseradish

La Brea Bakery Roll Assortment

**PASTA BAR:**

You may elect to add (or exchange 3 hors d'oeuvres from the those listed on pages 2 through 11) added to your final billing if you elect to have us prepare the following:

***Pasta, Pasta, Pasta***

Three of our most popular sauces will be offered with our favorite pastas prepared al dente and offered to your guests as follows:

Penne with Concasse Sauce  
Spinach Tortellini with Cream & Cognac Sauce  
Farfalle with Turkey Bolognese Sauce  
Garlic Bread ~ Bread Sticks ~ Whipped Butter  
Freshly Grated Parmigiano-Reggiano Cheese  
Cracked Black Pepper

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Re: Menu Options (page 2 of 4)

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**Chicken Piccata:**

You may elect to add (or exchange 3 hors d'oeuvres from the those listed on pages 2 through 11) added to your final billing if you elect to have us prepare the following:

***Chicken Piccata***

Tender medallions of boneless breast of chicken pan-sautéed in imported olive oil seasoned with herbs, spices, fresh squeezed lemon juice, and a splash of white and garnished with capers and sliced lemons

***Garlic Mashed Potatoes or one Pasta Dish***

Farm fresh potatoes cooked until tender, then whipped with roasted garlic until fluffy

**POMPEI SALMON TABLE:**

You may elect to add (or exchange 3 hors d'oeuvres from the those listed on pages 2 through 11) added to your final billing if you elect to have us prepare the following:

***Salmon A La Roma***

Atlantic salmon filets that have been seasoned with our secret blend of herbs and spices then prepared pan seared in cast iron pans. Served with our flavorful Piccata Sauce of herbs, spices, fresh squeezed lemon juice, and a splash of white wine

***Garlic Bread, Bread Sticks & Whipped Butter***

\*Other salmon preparations available as well\*

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**Gourmet Pizza Bar:**

You may elect to add (or exchange 3 hors d'oeuvres from the those listed on pages 2 through 11) added to your final billing if you elect to have us prepare the following:

***Gourmet Pizza Bar***

An assortment of gourmet pizzas prepared with our special toppings to include fresh basil and garlic, sliced tomato and garlic, mushrooms, and barbecued chicken

**SCAMPI BAR:**

You may elect to add (or exchange 4 hors d'oeuvres from the those listed on pages 2 through 11) added to your final billing if you elect to have us prepare the following:

***Shrimp Scampi***

Jumbo shrimp sautéed before your guests in garlic butter, wine, and fresh-squeezed lemon juice then topped with fresh parsley

To:  
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Re: Menu Options (page 4 of 4)

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Tax: Prevailing California sales tax will be added to your final billing.

Thank you,

*Scott Tessler*

Scott M. Tessler  
Director of Catering

Approved Carving Table Addition: \_\_\_\_\_  
Approved Carving Table Exchange: \_\_\_\_\_  
Approved Pasta Bar Addition: \_\_\_\_\_  
Approved Pasta Bar Exchange: \_\_\_\_\_  
Approved Chicken Piccata Bar Addition: \_\_\_\_\_  
Approved Chicken Piccata Bar Exchange: \_\_\_\_\_  
Approved Pompei Salmon Addition: \_\_\_\_\_  
Approved Pompei Salmon Exchange: \_\_\_\_\_  
Approved Gourmet Pizza Bar Addition: \_\_\_\_\_  
Approved Gourmet Pizza Bar Exchange: \_\_\_\_\_  
Approved Scampi Bar Addition: \_\_\_\_\_  
Approved Scampi Bar Exchange: \_\_\_\_\_  
Date: \_\_\_\_\_