



cocktail party packages {aka 'instant cocktail party'}

Go ahead. Invite colleagues from the office, or the neighbors whom you keep meaning to have over for a glass of wine. Everyone will be impressed with what you can "whip up" at the spur of the moment, and you'll be delighted with how easy and delicious the food is. Perhaps you'll be inspired to host "spontaneous soirees" more frequently! The selections are on the pages to follow.

Cocktail party packages are priced by the person; minimum of 15 per package.

	<u>hors d'oeuvres by the piece</u>	<u>stationary appetizers by the platter</u>	
<u>OPTION 1</u>	3 selections {2 of each per person}	1 selection	{\$15}
<u>OPTION 2</u>	4 selections {2 of each per person}	2 selections	{\$19}
<u>OPTION 3</u>	5 selections {2 of each per person}	2 selections	{\$23}
<u>OPTION 4</u>	6 selections {1 ½ of each per person}	3 selections	{\$28}
<u>OPTION 5</u>	7 selections {1 ½ of each per person}	3 selections	{\$32}

All packages include lavender lemon picholine olives, kahlua spiced pecans and white cocktail napkins.

Please inquire about receiving a discount for choosing items from our weekly menu.

STATIONARY APPETIZERS ONLY

Want to keep it simple? Order a few platters, set them out and don't think about it again. All you have to do is wrap-up the leftovers at the end of the party.

3 selections: **(\$ 8)**
 4 selections: **(\$12)**
 5 selections: **(\$15)**
 6 selections: **(\$18)**

fine print

- 🌐 All food will come plattered on disposable trays or in attractive baskets.
- 🌐 Food can be plattered on Quantum Boxed buffetware for an additional \$25, arrangements must be made for accessible pick-up time
- 🌐 Delivery & simple set-up within Santa Barbara (10 miles from Mondial) is \$25. Please ask for a quote for other locations.
- 🌐 Plastic plates, plastic ware and napkins can be provided by \$1.50 per guest.
- 🌐 Service is available upon request.
- 🌐 Please see ordering guidelines & policies for general Quantum boxed Info.



hors d'oeuvres- by the piece

HOT – requires reheating or cooking

leek, feta & black olive tartlets v
zucchini, potato & sweet corn fritters / chipotle aioli v
peking chili orange marmalade drums
portabello satay / spicy coconut dipping sauce v
asian vegetable wontons / plum sauce v
grilled kebobs of garlic sausage / sweet onion chutney
mushroom caps / roquefort stuffing v
wild mushroom & chevre tartlets
potato pancakes / apple-cranberry compote
zucchini & potato pancakes / chive crème fraiche v
miniature savory leek pies v
blue cheese & walnut tartlets / caramelized onions, balsamic reduction v
italian sausage & fennel stuffed mushrooms
jerk marinated chicken skewers / guava-soy glaze
miniature vegetable samosas / spicy apple chutney v
potato-raisin-green olive empanaditas / pasilla aioli v
skewered maple & rosemary grilled chicken breast / parmesan rosemary aioli
skewered maple & rosemary grilled flank steak / horseradish crème fraiche

ROOM TEMPERATURE – items with * require assembly

california avocado rolls
shrimp & tuna rolls
brie & herb baked crostini * / port marinated grapes v
yukon gold potato crisps * / crème fraiche, chives v
beet & stilton vinaigrette * / endive leaves v
bruschetta * / tomato, olives & capers v
white bean & swiss chard bruschetta * v
eggplant, chevre & mint rolls / balsamic reduction v
turkish apricots / chevre, toasted pistachios v
goat cheese bruschetta * / heirloom tomatoes, red onion marmalade v
artichoke puree * / parmesan crostini v
fresh vietnamese spring rolls / nuoc chom v
beef tartare * / spicy wasabi, fried capers, pappadams
proscuitto wrapped melon / minted vanilla & lemon crème fraiche
roasted eggplant & marinated red pepper * / sesame crisps v
smoked trout * / garlic toast points, herbed cream cheese
grilled polenta * / smoked chicken, pecan pesto
grainy dijon chicken salad * / olive oil rosemary bread
prawn, caper, tomato & feta bruschetta *
house cured salmon / dill crepes, lemon crème fraiche
cured salmon "cannelloni" / horseradish crème fraiche, radish sprouts
fresh figs or dates / stuffed with goat cheese & pistachio {seasonal} v
miniature "steak sandwiches" / venison filet mignon, fried shallot, sambal aioli
goose liver pate * / petite brioche, mustard sprouts
sweet shrimp & avocado salsa / homemade tortilla chip
olive oil & chive poached tuna * / sweet 100 tomatoes, crisp plantain



stationary appetizer platters

curried mango dip / baby pappadams v
sesame eggplant salsa / parmesan pita crisps v
endive spears & baby potatoes / herbed caviar cream
flatbread, stilton cheese & caramelized onions v
miniature chicken & cheese tamales / anaheim chile & cilantro
miniature green corn & chile tamales v
miniature sweet yellow corn tamales
roasted red pepper hummus / flat beans & pita crisps v
sun-dried tomato & pesto torta / fresh baked crostini v
artichoke, goat cheese & leek dip / toasted pita chips v {served hot}
housemade corn tortilla chips / blackened tomato salsa, famous guacamole v
mini turkey & beef sandwiches / sage aioli & cranberry conserve
tuscan white bean & roasted garlic dip / grilled rustic bread v
warm brie tart / candied hazelnuts v
shrimp & avocado salsa / homemade tortilla chips
black forest ham & havarti cheese platter / whole grained mustard
creamy sautéed wild mushrooms / herbed crostini v {served hot}
sherry crab fondue / fresh vegetable crudités
smoked fish / mustard, dill & caper sauce, homemade herb crackers