

# Appetizer Ideas and Savory Bites for Festive Events

TAKE HOME APPETIZERS TO HELP MAKE ANY OCCASION SPECIAL.  
TWO DOZEN IS THE MINIMUM REQUIRED TO PLACE AN ORDER.

Deviled Eggs  
\$30 per two dozen

Crispy Cashews  
With Thin Sliced Garlic and Sage  
\$14 per pint\*  
2 Pint minimum

Blue Cheese, Spiced Pecan,  
Arugula, and Prosciutto Bites  
\$42 per two dozen

Parmesan Prosciutto Biscotti  
Taking Biscotti to a new height,  
making it an appetizer with  
Cheese and Prosciutto. Yum!  
\$36 per two dozen

Chive and Cheddar Biscuits with  
Applewood Smoked Pork  
and Dijon Butter  
\$60 per two dozen

Herbed Puff Pastry Cheese Twists  
\$32 per two dozen

Mini Chicken Salad  
Croissant Sandwiches  
\$6 per piece  
15 piece minimum

Housemade Pretzels  
Filled with Dijon Mustard Butter  
and Prosciutto  
\$4 per piece  
24 piece minimum

## To Be Served Warm:

Gruyere Cheese Gougeres  
These little puffs are  
light, cheese-y, egg-y and delicious.  
They can be eaten warm,  
fresh out of the oven.  
Prepared for you to bake at home.  
\$24 per two dozen



# Appetizers Platters and Displays for Festive Events

THERE IS A 10 PERSON MINIMUM REQUIRED TO ORDER ANY OF THE FOLLOWING PLATTERS:

## Cheese Board

\$120 / feeds 10-20

A combination of three-five Cheeses for the best tart, smooth, tangy, hard, and sharp that we can assemble. Accompanied by Nuts, Fruit, and Crostini

## Crudite Platter

\$85 / feeds 10-20

The best of the season Veggies, prepared in a number of ways for a delicious variety. Grilled, marinated, roasted, pickled, blanched, raw...

Served with Roasted Garlic Hummus, Black Olive Tapenade, or a House Special...

## Charcuterie Platter

\$120 / feeds 10-20

This is a platter for those who want a more substantial offering for their guests

Take bits of the Crudite Platter, add bits from the Cheese Platter, and then soup-it-up with a variety of smoked, cured, and roasted meats.

## Juniper Berry Rubbed Planked Salmon

Served with Crostini, Spinach Pesto, and Lemon Aioli

\$120 / Serves 15 to 20  
as an appetizer

## Whole Brie wrapped in Puff Pastry

With Housemade Chutney and a freshly baked Baguette

(This is a 2.2 pound wheel wrapped in pastry and ready for you to pop in the oven)

\$50 / feeds 10 to 12

## Salsa Verde Pork

With Tortillas, Tomatillo Salsa, Sour Cream, Green Onions,

Jalapenos, and Cheddar Cheese  
\$20 per person

## Grilled Beef Tenderloin

Served with Pt. Reyes Blue Cheese, Rosemary Walnuts, a Red Wine and Dried Cherry Sauce.

Small Rolls to Accompany  
\$25 per person

PLEASE LET US KNOW IF YOU ARE  
LOOKING FOR SOMETHING YOU  
DO NOT SEE.  
WE ENCOURAGE YOU  
TO BE CREATIVE.

ALL ORDERS MUST BE PAID FOR  
AT THE TIME OF ORDERING OR  
SECURED WITH A  
CREDIT CARD NUMBER.

48 HOURS ADVANCE NOTICE  
NEEDED FOR MOST ITEMS...

THANKS FOR THINKING OF US!

WE LOOK FORWARD TO  
HELPING YOU CREATE  
MEMORABLE MOMENTS  
WITH DELICIOUS FOOD.

**KAREN'S  
BAKERY-CAFÉ AND  
CATERING KITCHEN  
(916) 985-2665**