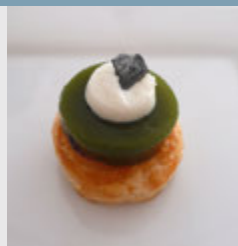
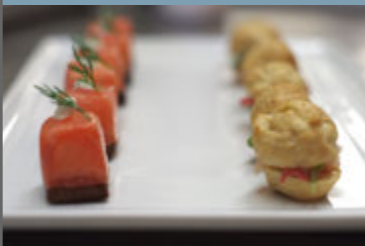


foodinkcatering

1105 south la brea ave | la ca | 90019 | t 323 934 9401 | f 323 934 9501



small bites • canapés • appetizers • hors d'oeuvres

market

fava bean puree & shaved pecorino bruschetta, fingerlime pearls
balsamic braised cippolini braised onion tart tatin, gorgonzola mousse
goats' cheese, walnut & beetroot crepe rolls
polenta crostini, semi-sec tomato and boconcini
spinach & shiitake mushroom nori rolls, yuzu aioli
vietnamese vegetable rice paper rolls, lime – ginger dipping sauce
minted pea soup shooter in a cucumber cup OR shot glass, pea tendrils
grilled zucchini cup, lemon and pine nut ricotta
selection of tea sandwiches - assorted varieties
petite quiche - assorted varieties
heirloom tomato tart tatin, soledad goat's cheese, opal basil
parmesan tartlet, caramelized pearl onion
garnet yam, corn & nori fritters, siracha crema
grilled artichoke, black olive shortbread, walnut-arugula pesto
wild mushroom polenta box, tarragon pistou
squash, feta, black cumin cigarillos
warm ricotta tartlettes, farmer's market ratatouille
classic margherita pizza bite, roasted tomato, baby basil
truffled cheese brioche fingers, membrillo paste
smoked tomato espresso cup soup shots

sea

smoked salmon-black crostini mousse tower
amish oatmeal cakes, vodka cured salmon, horseradish cream
new potatoes, creme fraiche, chives, sustainable american caviars*
seaweed coated tuna skewers, wasabi cream sauce
coconut poached shrimp salad, cucumber cup, chili-cilantro dressing
italian tuna tartare, lemon arancini cake, truffled dwarf peach salsa verde
lobster, papaya & mango salad on corn blini*
gazpacho shots, spicy shrimp, basil oil*
sesame tuna, buckwheat blini, avocado-soy aioli
petite shrimp & bacon club sandwiches, brioche rolls*
dungeness crab cakes, ginger remoulade
lobster pop-tarts, sweet salty fennel pollen dust*
fingerling potatoes, truffle mousseline, truffle sea salt*
shrimp & corn blini, lime mousse
korean seafood crispy tortilla cup, avocado-kim chee slaw*

* indicates premium pricing, minimum numbers or seasonal availability, please enquire, some items may require add'l event logistics

** please note these are sample options, we are happy to discuss additional flavors to tailor the menu to your event!

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bird

verjus poached chicken salad, spiced waffle cup
bang bang chicken tartlettes, pickled cucumber
shaobing pancake, confit asian spiced duck, pickled cucumber
chicken & fig roulade, walnut shortbread
roasted duck breast, wild rice blini, sour cherry compote
seared duck breast crostini, vadouvan spicing, arugula - pistachio pesto
chicken b'stilla bites, cinnamon spiced filo
lavender roast chicken vol au vent, fennel-white wine veloute
roscoe's style fried chicken, fennel scented waffle, maple jus
truffle chicken tartlets with pinot grigio infused sauce
chicken tikka slider, minted yogurt raita, baby spinach
duck & asparagus bao, tart plum sauce

land

porcini rubbed filet of beef, mustard crème crostini
chargrilled beef tenderloin horse radish cream on a polenta bite with a balsamic redux
seared lemongrass beef, stonefruit & mint in rice paper, chili-ginger dipping sauce
rosemary petite madeleine, roast lamb, semi sec tomato tapenade
short rib & tallegio raclette bite
argentinian lamb pastries, chimichurri bbq sauce
petite baked potatoes, bacon-brioche crust, chive crème fraiche
brik pastry lamb bite, pomegranate reduction
petite beef wellingtons, truffled pate center, mushroom duxelle
bbq kurobuta pork mini biscuits, pear relish
alsatian pizza finger, gruyere, speck & caramelized leeks, béchamel base*
prosciutto rosette, mustard aioli, cheddar-mustard seed cracker

comfort food favorites

tomato bisque espresso cups, truffled grilled cheese fingers
hush puppy style crab beignets, persil remoulade
mini lobster rolls - succulent lobster, lemon aioli, toasted brioche roll
tempura fish & chips, malt vinegar, newspaper cones
mini social fish tacos, spicy avocado crema
crispy chicken slider, crisp apple coleslaw, honey mustard
mini meatball subs, fontina, roast pepper marinara
pulled bacon pot pies, bourbon sauce

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sweet

pear, dark chocolate, hazelnut crostata bite
tiramisu tarts, balsamic strawberries
chocolate box, dulce de leche, salt brittle, rosemary flower
meyer lemon mousse mini cones
passionfruit gelee, white chocolate cups
jewel colored french macaroons, assorted flavors
salted caramel brownie bites
passionfruit meringue tartlets
mini key lime pies
dark chocolate caramel tarts, pink sea salt, rosemary flower
cardamom madeleine sandwich, caramelized pineapple compote
fennel meringue kisses, black berry cream
chocolate hazelnut mini cream puffs
pink peppercorn spiced doughnut holes
dr browns root beer shot floats
peanut butter-chocolate cheesecake pops
candied orange rice pudding, pistachio brittle
ginger-lemon tea sandwich cookies
guadalajara hot chocolate and churro sticks
seasonal ice cream mini waffle cones
rhubarb creme brulee tartlets
red velvet cake balls
fresh raspberry tartlets
pear & caramel tart tatin
eton mess white chocolate cups
mango panna cotta, fresh coconut
banoffee pies
ginger-dark chocolate truffle pops

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