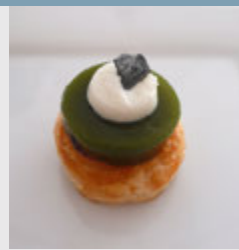


# foodinkcatering

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

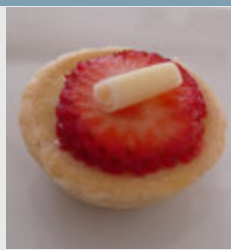
### comfort food favorites

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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## small bites • canapés • appetizers • hors d'oeuvres

### 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 macarons, 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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