



THE CHEF'S PALATE
CATERING & EVENT PLANNING

P.O. BOX 883604, SAN FRANCISCO, CA 94188
ANTHONY@THECHEFSPALATE.COM 415-577-0423

CHILLED PASSED SELECTIONS

- asian scented ahi tartare in cucumber cups
-
- assorted sushi with ginger and wasabi
-
- bruschetta with white bean puree and three olive tapenade
-
- chilled oysters on the half shell
-
- citrus marinated prawns
-
- dried fig and goat cheese crostini with lavender honey
-
- fava bean puree on toasted corn cakes (seasonal)
-
- grilled artichokes dressed with a meyer lemon vinaigrette
-
- heirloom beet salad and avocado puree on grilled sourdough
-
- heirloom tomato salad on brioche with basil oil and fromage blanc (seasonal)
-
- hummus and quinoa pizettas with roasted cherry tomatoes
-
- mediterranean flavored ahi tartare on country bread
-
- miniature blt's on brioche with crisp pancetta organic butter lettuce and roasted tomatoes
-
- saffron infused seafood salad on crostini
-
- scallop ceviche on tortilla
-
- seared peppered beef crostini with horseradish crème fraiche
-
- shots of chilled gazpacho (seasonal)
-
- truffled pate on toasted country bread
-
- vietnamese style spring rolls



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WARM PASSED SELECTIONS

brie tartlets with melted leeks

•

burrata cheese on grilled toast points with lemon oil

•

chipotle braised pork spoons with black bean puree and salsa fresca

•

crispy zucchini cakes with basil aioli

•

curried lamb skewers

•

duck on potato cake, cherry chutney and fromage blanc

•

dungeness crab cakes

•

goat cheese wontons

•

grilled thai chicken skewers with a curry glaze

•

lamburgers with a "secret sauce"

•

miniature homestyle chicken potpies

•

miso marinated bass on wonton crisp

•

open faced fig and gorgonzola tart

•

pan fried potato cakes with caviar and crème fraiche

•

saffron risotto fritters

•

seared ahi sliders with wasabi aioli

•

shots of warm seasonal soup

•

smoked mozzarella wontons

•

sui mai dumplings with ponzu sauce

•

truffled mushroom empanadas

•

sweet potato fry cones with dipping sauce



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PLATTERS

meze platter
hummus with pita bread, baba ganouch, mixed olives and flat bread

•

artisan cheese platter
with sliced breads and crackers

•

grilled seasonal vegetables

•

fresh organic crudités

•

antipasti
sliced cured meats with traditional garniture

BAR SNACKS

citrus marinated olives

•

house-made bread sticks

•

almond tasting
marcona, candied, herb roasted

•

warm edamame

FINISH

assorted mini cupcakes

•

assortment of petite fours
(éclairs, fruit tarts, pecan tarts, truffles, gelees, marshmallows)

•

shots of hot chocolate

•

chocolate covered organic strawberries

•

bowl of "retro" candy

•

mininature crème brulee and pot de crème