



FULL MENU

Chef Ken Dieter

appetizers

Ginger-Hoisin Chicken Drumettes



Honey Mustard Chicken Drumettes



Dill Pancakes w/ Salmon Caviar & Lemon Crème Fraiche



Roasted Sun-Dried Tomato Crostini



Grilled Beef Filet w/ Salsa Verde Croûtes



Seared Tuna Niçoise Croûtes topped w/ Fresh Dill



Griddled Scallops w/ Sweet Chili Sauce
& a Crème Fraiche Sauce Painting



Gingered Chicken Cakes w/ Cilantro-Lime Mayo



Prosciutto-Wrapped Scallop Brochettes w/ Sauce Nantaise



Barbecued Tandoori Prawn Sticks



Lemon Chili Shrimp Sticks



Shrimp & Sugarcane Sticks w/ Minted Chili Dipping Sauce

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appetizers

Filo Tartlets w/ Smoked Salmon, Cracked Black Pepper & Lime topped w/ Chive Garnish



Smoked Apple Cheddar Saffron Panko-Crusted Risotto Spinach Croquettes



Apricot-Glazed Polynesian Roasted Meatballs w/ Grilled Jet-Fresh Pineapple



Deviled Quail Egg on a Pumpernickel Crostini topped w/ Black Caviar & Chervil



Vegetable Springtime Rice Paper Rolls w/ a Sweet Chili Dipping Sauce



Bite-Size Jumbo Lump Crab Cakes topped w/ a Cocktail Crème Fraiche



Chicken Satay Skewers w/ a Peanut-Sesame Sauce



Grilled Marinated Vegetables w/ a touch of Smoked Mozzarella



Golden Parmesan Chicken Bites



Hoisin-Plum Rib Bites



Roasted Vegetable Cruautés w/ a Hawaiian Sweet Basil Dipping Sauce



Lemon, Garlic, & Dill Poached Shrimp Pineapple Tree w/ a Cocktail Crème Fraiche served in a Pineapple Boat

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appetizers

Grilled Miso, Ginger, & Scallion Shrimp Pineapple Tree



Salmon Teriyaki Skewers w/ a Ginger-Soy Dipping Sauce



Charbroiled Mediterranean Tuna Skewers
w/ Roasted Tomato Dip



Lemon & Saffron Chicken Brochettes



Curried Coconut Chicken Sticks



Chicken Prosciutto & Sage Spiedini w/ Roasted Pepper Aioli



Thai Chicken & Lemongrass Sticks
w/ Sweet Cucumber Dipping Sauce



Lime-Marinated Chicken Skewers w/ Avocado Crema Dip



Sesame-Soy Glazed Beef Skewers



Tropical Fruit Brochettes w/ Passion Fruit & Mascarpone Dip



Caprese Basil Skewers w/ Black Olives & Grape Tomatoes drizzled
w/ Aged Balsamic Vinaigrette



Fresh Herb & Shrimp Rice Paper Rolls
w/ Peanut-Hoisin Dipping Sauce



Filo Tartlets w/ Bang Bang Chicken



Filo Tartlets w/ Crab, Ginger, & Lime



Filo Tartlets w/ Asian Beef Salad



Mini Caesar Salad Croustades

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salads

Wild Field Greens w/ Julienne Vegetables, Signature Tomatoes & Heart of Palm served w/ Aged Balsamic Vinaigrette



Hearts of Palm Tossed Caesar Salad
w/ Roasted Yellow & Red Pepper



Papaya & Avocado Salad w/ Gorgonzola, Toasted Walnuts & a Tomato Rose tossed w/ Citrus Vinaigrette



Grilled Wild Mushrooms tossed w/ Basil Vinaigrette
served over Mesclun Mix



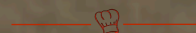
Heirloom Tomato & Mozzarella w/ Baby Greens
served w/ Baked Onion Vinaigrette



Tossed Spinach, Strawberries, & Feta w/ Fruit Vinaigrette



Asparagus Salad w/ Toasted Walnuts & Goat Cheese



Crab Salad w/ Apples, Endive, & Toasted Pecans



Roasted Beets, Asparagus & Shallots
tossed w/ Walnut Vinaigrette



Arugula & Watercress Salad w/ Parmesan Crisp, Heirloom Tomato,
& Lemon-Chive Vinaigrette



Beefsteak Tomato & Mozzarella w/ Baby Greens
drizzled w/ Baked Onion Vinaigrette



Winter Greens w/ Poached Pears & Julienne Vegetables



chicken

Creamy Chicken & Vegetable Puff Pastry Pot Pie



Chicken Wellington stuffed w/ Exotic Mushrooms
w/ a Red Wine Demi Reduction



Roasted Cashew, Apple Sausage, & Sage Stuffed Chicken
Breast served w/ a Tarragon Velouté



Marinated Grilled Lemon & Rosemary
Chicken Breast



Marinated Ginger, Lemongrass & Hoisin-Plum
Chicken Breast



Baked Chicken Chasseur
topped w/ Sautéed Mushrooms & Leeks



Coconut Milk, Ginger & Pineapple Marinated Chicken
Breast topped w/ a Mango Chutney



Chicken Breast stuffed w/ Prosciutto, Fresh Basil
& Cremini Mushrooms



Apricot-Glazed Chicken Breast
w/ Toasted Almonds & Cilantro



Toasted Mustard Seed Chicken Breast
w/ a Dijon Balsamic Glaze

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beef & lamb

Grilled Filet of Beef w/ a Pink Peppercorn Pomegranate
Glaze



Beef Wellington w/ a Mushroom Duxelles served w/ a
Red Wine Demi-Glace



Slow-Roasted Prime Rib w/ Rosemary Au Jus



Pan-Seared Filet w/ Wild Mushroom Demi



Hoisin-Marinated Filet of Beef



Kecap Manis (Sweet Soy Sauce) & Miso Marinated
New York Strip



Coca-Cola Carmelized Tri-Tip



Seared Filet of Beef w/ Morel Cream Sauce



Mustard-Roasted Rack of Lamb w/ a Mint Fava Bean Pesto



Red Wine & Balsamic Marinated Filet w/ Tarragon Butter



seafood

Grilled Salmon w/ a Brown Sugar Glaze
& Sautéed Oranges



Grilled Scallops w/ a Chili-Lime Cream Sauce



Sea Scallop Shooters Layered w/ Spinach & Mushrooms



Slow-Roasted Wild King Salmon w/ Lemon Thyme



Potato-Crusted Halibut w/ Lemon & Balsamic Syrup



Seafood Cioppino



Wood-Roasted Prawns

w/ Olive Oil, Tomatoes, Golden Garlic & Basil



Seared Ahi Tuna Picatta



Grilled Halibut w/ Grilled Pineapple Salsa



Asian-Inspired Alaska Wild Salmon

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vegetables

Gingered Roasted Butternut Squash



Grilled Asparagus, Roasted Red Pepper, & Poached Carrots
wrapped in a Yellow Squash Ring



Roasted Vegetable Medley tossed w/ Fine Herbs



Pan-Seared Fresh Corn & Red Pepper w/ a Mild Chili-Lime Butter



Broccoli & Cauliflower, Boursin Cheese Au Gratin



Maple & Tangerine Glazed Carrots

starch

Grilled Onion Rosemary Potato Bake



Garlic & White Cheddar Roasted Au Gratin Potatoes



Sautéed Saffron Confetti Rice



Turmeric & Cinnamon Spiced Basmati Rice



Roasted Vegetable & Toasted Almond Rice



Mascarpone & Rosemary Stuffed Red Bliss Potatoes topped w/ Snipped Chives



Rösti Potatoes tossed w/ Parsley Butter (Peeled Baby Potatoes Seasoned & Roasted)



Wild Rice & Ricotta Griddle Cakes



dessert

Chocolate Peanut Butter Pie w/ Toffee Nuts



Triple Chocolate Ganache Bars



Candied Apple Cheesecake



Chocolate Molten Lava Cakes
w/ Fresh Whipped Cream & Mint



White Chocolate Strawberry Pie



Fresh Fruit Crème Brûlée

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