

# *Culinary WAVE*

**Inspired by the Living Water**

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*www.culinarywave.com*

*We can work with you to design menus for any occasion. Ask for detailed selections of hors d'oeuvres and desserts.*

*Below are samples of some of the items available, including a High Tea menu*

*Hors d'oeuvres are priced by each unless otherwise stated*

## ***Seafood Hors d'Oeuvres***

*20 person minimum, per hors d'oeuvres*

<b><i>Crab Wontons</i></b>	<b><i>\$2.25</i></b>
<i>Made with cream cheese, green onion, and sweet sake. Served with oriental dipping sauce.</i>	
<b><i>Louisiana Style Mini Crab Cakes</i></b>	<b><i>\$2.50</i></b>
<i>With Cajun tartar sauce and lemons</i>	
<b><i>Cheesy Crab Fondue</i></b>	<b><i>\$2.95</i></b>
<i>Served with French breads and crackers</i>	
<b><i>Crab-Stuffed Mushrooms</i></b>	<b><i>\$2.50</i></b>
<b><i>Shrimp Cocktail</i></b>	<b><i>\$14.00 doz.</i></b>
<i>Jumbo shrimp served with cocktail sauce and lemons</i>	
<b><i>Jumbo Sea Scallops</i></b>	<b><i>\$2.50</i></b>
<i>Wrapped in bacon with ginger-garlic glaze</i>	
<b><i>Jumbo Prawn Skewers</i></b>	<b><i>\$2.50</i></b>
<i>Scampi style – garlic white wine, green onions, tomatoes and mushrooms</i>	
<b><i>Coconut Shrimp</i></b>	<b><i>\$2.50</i></b>
<i>Jumbo shrimp breaded in coconut flakes and seared golden brown, served with orange plum dipping sauce</i>	

**Oysters on Half Shell** **Market Price by the Dozen**  
*Served with cocktail sauce, horseradish and lemons*

**Clams on Half Shell** **Market Price by the Dozen**  
*Served with cocktail sauce, horseradish and lemons*

**Steamed New Zealand Greenlip Mussels** **Market Price by the Dozen**  
*Mussels are steamed with white wine, butter, garlic and sweet onions. Served with lemons and garlic bread.*

**Cajun Crawfish Boil** **Market Price by the Dozen**  
*Crawfish boiled with Cajun spices, peppers, sweet onions and butter. Served with lemons and garlic bread.*

**Mini Shrimp Salad Tartlets** **\$2.25**  
*Shrimp salad in flaky phyllo pastry cups*

**Beef, Pork & Poultry Hors d'Oeuvres**  
*20 person minimum, per hors d'oeuvres*

**Petite Cocktail Sandwiches** **\$2.95**  
*A plentiful array of meats and cheeses, relishes on mini croissants, herb rolls, Panini bread and Focaccia, served with appropriate condiments*

**Antipasta Display** **\$4.50**  
*Meats and cheeses, assorted vegetables and olives, with sliced breads and assorted crackers*

**Mini Sicilian Tartlets** **\$2.50**  
*Select Italian sausage is braised with sweet onions, pine nuts and seasonings, then gently tossed with Romano and Parmigiano, all stuffed in light flaky pastry shells and topped with smoky provolone cheese*

**Honey Bacon Jalapeños** **\$2.50**  
*Choice jalapeños roasted and stuffed with our signature honey jack cheese and wrapped with hearty bacon slices and grilled to perfection*

**The French Connection Display** **\$6.95**  
*40 person minimum*  
*An array of pâtés to include but not limited to pork pâté with truffles, chicken and port wine pâté, "pâté du jardine" (vegetable pâté), pork and rabbit pâté with cognac, served with chopped egg, capers, red onions and crackers*

**Assorted Cheeses & Meats Tray** **\$3.95**  
*Assorted cubed meats & cheeses garnished with seasonal berries*

<b>Mini Mesquite Chicken &amp; Apple En Croute</b>	<b>\$2.00</b>
<i>Grilled mesquite chicken breast blended with dill havarti cheese, green apples, wrapped in puff pastry and rolled in crushed almonds</i>	
<b>Mini Beef Wellingtons</b>	<b>\$2.25</b>
<i>Tender beef grilled and topped with mushroom and onion red wine duxelle and wrapped in puffed pastry, then baked golden brown</i>	
<b>Mini Beef Empanadas</b>	<b>\$2.25</b>
<i>Grilled steak mixed with jack cheese, cilantro, green chiles and spices, folded in flaky crust. Baked golden brown, served with fresh salsa rojo or salsa verde</i>	
<b>Shredded Chicken Empanadas</b>	<b>\$2.25</b>
<i>Grilled chicken breast mixed with onion, chiles, jack cheese and spices. Served with salsa rojo or salsa verde</i>	
<b>Spicy Duck and Pear Wontons</b>	<b>\$2.50</b>
<i>Served with spicy orange dipping sauce</i>	
<b>New Mexico Pork Skewers</b>	<b>\$2.25</b>
<i>Strips of pork marinated in green chiles, garlic and spices, served with salsa rojo</i>	
<b>Yucatan Chicken Skewers</b>	<b>\$2.25</b>
<i>Chicken marinated in orange and lime with spices, grilled to perfection, served with mango tomatillo salsa</i>	
<b>Vietnamese Beef Satay</b>	<b>\$2.25</b>
<i>Tender beef marinated in ginger, garlic and chiles, soy and honey. Served with a cilantro-mint rice wine dipping sauce</i>	
<b>Grilled Italian Sausage &amp; Peppers Skewers</b>	<b>\$2.25</b>
<i>Served with marinara sauce for dipping</i>	
<b>Mini Reuben Sandwiches</b>	<b>\$2.50</b>
<i>Mini cocktail rye with corned beef, sauerkraut, Swiss cheese, thousand island dressing</i>	
<b>Swedish Meatballs</b>	<b>\$1.75</b>
<i>Served in a creamy mushroom Madeira sauce</i>	
<b>Piggies in Blankets</b>	<b>\$1.25</b>
<i>Cocktail wieners wrapped in pastry. Served with barbecue sauce and spicy mustard</i>	
<b>Buffalo Jumbo Chicken Wings</b>	<b>\$8.00doz.</b>
<i>Mild, hot or barbecue. Served with ranch or blue cheese, celery and carrots</i>	
<b>Mini Chicken Cordon Bleu Puffs</b>	<b>\$2.25</b>
<i>Diced chicken mixed with ham and Swiss cheese and green onions, wrapped in puff pastry, baked golden brown, served with Dijon cream</i>	

## ***Vegetarian Hors d'Oeuvres***

### ***Fruit Palm Tree of Life***

**\$3.95**

*40 person minimum*

*Stunning palm tree made from pineapples and decorated with cubes of watermelon, cantaloupe, honeydew, strawberries and exotic seasonal fruit and jumbo marshmallows, picked and ready for dipping in our signature chocolate fondue, wild berry sauce and caramel dip*

### ***Fresh Fruit of Life Display***

**\$3.75**

*An array of fresh seasonal fruits served with caramel dip, berry sauce and chocolate sauce*

### ***Fresh Bountiful Vegetable Tray***

**\$2.25**

*Served with ranch dip or French onion dip*

### ***Hot Artichoke and Spinach Dip***

**\$2.25**

*A blend of cream cheese, Swiss and Romano cheeses and seasonings. Served with bread and crackers for dipping*

### ***Whole Baked Brie***

**\$1.95**

*30 person minimum*

*Brie is topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and baked golden brown. Served with assorted crackers*

### ***Mini Baked Brie***

**\$2.25**

*Topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and crusted with nuts.*

### ***Mini Polenta Cakes***

**\$2.25**

*Grilled polenta is topped with roasted peppers and jack cheese, served with roasted pepper and tomato coulis*

### ***Classic Deviled Eggs***

**\$7.50 doz.**

### ***Cheese and Fruit Display***

**\$3.75**

*Assorted cheeses garnished with fresh seasonal berries & grapes, served with crackers*

### ***Artichoke Frittatas***

**\$2.25**

*Artichoke hearts are rolled in seasoned bread crumbs and Parmigiano cheese and cooked golden brown. Served with lemon-dill dipping sauce*

### ***Mini Relleno Poppers***

**\$2.25**

*Hatch chiles mixed with cheddar and jack cheese, green onion and spices, wrapped in a crispy shell and served with salsa rojo*

<b><i>Chips and Trio Salsas</i></b>	<b>\$2.50</b>
<i>House-made tortilla chips served with pico de gallo, salsa rojo and salsa verde</i>	
<b><i>Hummus with Pita Chips and Bagel Chips</i></b>	<b>\$2.95</b>
<b><i>Grape Tomatoes and Mozzarella Skewers</i></b>	<b>\$2.25</b>
<i>With basil pesto dipping sauce</i>	
<b><i>Chiles con Queso Dip and Fresh Tortilla Chips</i></b>	<b>\$2.95</b>

# ***High Tea***

## ***Assorted Mini Muffins and Tea Breads***

*May include blueberry, banana walnut, lemon poppy,  
cranberry, apple, pumpkin, zucchini*

## ***Mini Tea Cookies***

*Snicker doodles, oatmeal raisin, gingersnaps,  
lemon tea cookies, shortbread cookies*

## ***Mini Scones***

*Cranberry orange, apricot, lemon scones  
Served with lemon curd, Devonshire cream*

## ***Tea Sandwiches***

*Cucumber & watercress on white bread with herb cream cheese  
Smoked trout on rye bread with horseradish cream  
Chicken salad with currants on herb bread  
Shrimp salad on toast points*

## ***Fresh Fruit of Life Display***

*An array of fresh seasonal fruits  
served with caramel dip, berry sauce and chocolate sauce*

## ***Assorted Hot Teas***

*Including but not limited to  
English breakfast, earl grey, black tea, mandarin spice*

***\$15.95 per person***