



# JASON'S CATERED EVENTS, INC.

## GOURMET FARE WITH FLAIR

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### PASSED HORS D'OEUVRES



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◆HOMEMADE POT STICKERS◆

Crescent shaped Dumplings filled with  
Pork and Chinese Vegetables served with  
Plum Dipping Sauce

◆BRUSHETTE DE POMPADORA◆

Toasted Baguette topped with  
Garlic Scented Olive Oil, Fresh Mozzarella,  
Roma Tomatoes & Sweet Basil

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◆SPANAKOPITA◆

Greek Spinach & Feta Triangles  
of Phyllo topped with Sesame Seeds

◆GORGONZOLA CANAPE◆

Whole Wheat Toast topped with  
Gorgonzola Cheese, Pine Nuts & Basil

◆COCONUT SHRIMP◆

Jumbo Shrimp covered with Tender Coconut  
deep fried and accompanied by  
Mango Dipping Sauce

◆KALBI BEEF SKEWERS◆

Tenderloin of Beef Skewered and Marinated in  
Homemade Teriyaki topped with Black Pepper and  
Sesame Seeds

◆BASTILLA◆

Game Hen, Almonds and Moroccan Spices  
wrapped in Phyllo Dough, Baked and Sprinkled with  
Cinnamon & Sugar

◆MINI NACHOS◆

Blue Corn Tortilla Chips topped with  
Homemade Black Bean Dip, Melted Cheese  
and Fresh Guacamole

◆MEDITERRANEAN SUSHI◆

Sashimi Ahi, Wasabi & Ginger rolled in Phyllo Dough  
baked, topped with Sour Cream,  
Red & Black Caviar

◆SCALLOP PUFFS◆

Sourdough Rounds topped with Scallops,  
Jarlsberg Cheese, Grated Lemon Peel & Dill

◆CITRUS CRAB SALAD◆

Fresh crab salad with water chestnuts, celery, and  
lemon and lime zest served on a fried wonton

◆SHRIMP SCAMPI SKEWERS◆

Jumbo Shrimp skewered and  
Marinated in Garlic-Lemon Butter

◆SHRIMP SHOOTERS◆

Rock Shrimp served with homemade pineapple  
cocktail sauce~ A must for the fun client!

◆GOURMET MINI PIZZAS◆

Pizza Crust topped with Pesto-Mozzarella,  
And Roasted Red Peppers

◆CARIBBEAN RUMAKI◆

Plantains (Macho Bananas) wrapped in  
Bacon and baked in a Brown Sugar Glaze

◆CHICKEN SATE◆

Skewered Chicken Breast marinated in Coconut Milk  
and topped with a  
Curry-Peanut Sauce

◆ROSEMARY POLENTA◆

Fresh Baked Rosemary Polenta  
topped with Sautéed Wild Mushrooms

◆AHI SASHIMI TARTAR◆

Tossed in sesame Oil, Seasoned Rice Wine Vinegar  
Ginger Juice in a Phyllo Cup  
With Wasabi Sour Cream and Black Sesame Seeds

◆GRAVLOX CANAPÉ◆

Our Own Tequila & Lime Cured Salmon  
on a Rye Bread Round  
with Avocado Cream Cheese

◆SHRIMP CANAPÉ◆

Cucumber Round topped with  
Dill Cream Cheese & Cocktail Style Shrimp  
garnished with Red Pepper & Capers

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