



*Expect something beautiful*

*Since 2007*

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## SAMPLE HORS D'OEUVRES MENUS

Platters

Chicken & Duck

Beef, Lamb & Pork

Seafood

Vegetarian

Mini Sandwiches / Sliders

### PLATTERS

#### **Selection of Local and Imported Cheeses**

with seasonal fresh fruit, accompanied with crostini and crackers

#### **Vegetable Crudités Platter**

with carrots, cherry tomatoes, celery, radishes, broccoli, green beans, bell peppers, cucumbers accompanied with blue cheese, ranch and caramelized onion dipping sauces

#### **Selection of Seasonal Vegetables with Truffle Aioli**

baby artichokes, asparagus, golden beets, cucumbers, purple potatoes, sugar snap peas

#### **Antipasto Platter**

prosciutto wrapped asparagus spears,  
a selection of Italian salami, cured meats and pates  
with marinated mushrooms, pepperoncini, cornichon pickles,  
marinated olives, crackers and sliced fresh baguette

### **Tapenade Bar**

olive tapenade, eggplant jam & sundried tomato tapenade  
served with pita chips and crostini

### **Hummus & Baba Ghanoush Platter**

with tabbouleh, fresh pita triangles, carrots, marinated olives

### **Assorted Sushi Platter**

with pickled ginger, soy sauce and wasabi

### **Assorted Pot-Stickers with Asian Dipping Sauces**

vegetarian and meat

## **CHICKEN & DUCK**

### **Thai Chicken Peanut Cakes**

with sweet chili sauce

### **Smoked Chicken Salad**

served on endive leaves with spiced pecans

### **Chinese Chicken Salad**

served in chinese take-out containers with chopsticks and forks

### **Mini Tacos with Smoked Chicken**

chipotle basil cream

### **Chicken Quesadillas**

filled with cheese and topped with guacamole and sour cream

### **Curried Coconut Chicken Sticks**

with peanut dipping sauce

### **Lemongrass Chicken Satay**

with peanut dipping sauce

### **Phyllo Triangles**

filled with Moroccan chicken and served with mint raita

**Smoked Chicken Quesadillas**  
topped with guacamole and sour cream

**Duck Quesadillas filled with Brie Cheese, Almonds and Scallions**  
topped with mango salsa

**Duck Spring Rolls**  
with pickled vegetables

**BEEF, LAMB & PORK**

**Thinly sliced Fillet of Beef on Sweet Baguette Slices**  
with arugula and horseradish mousse

**Mini Tacos with Skirt Steak**  
guacamole and crema

**Sirloin Crostini**  
with tapenade and black truffle vinaigrette

**Sesame-Soy Glazed Beef Skewers**

**Beef Bulkogi Sticks**  
with soy ginger dipping sauce

**Asparagus Bundles**  
wrapped with prosciutto

**Prosciutto Wrapped Breadsticks**  
studded with parmesan cheese

**Black Mission Figs with Blue Cheese & Prosciutto**  
drizzled with balsamic vinegar reduction

**Twice Baked Potatoes**  
with pancetta, chives and truffle oil

**Serrano Ham Canapés**  
with celeriac remoulade slaw

**Skewered Rosemary Lamb Bites**  
with mint chutney

**Cumin Scented Lamb Kofte Brochettes**  
with minted yogurt dip

**Pork Tenderloin on Sliced Sweet Baguette**  
with caramelized onion jam and goat cheese

**Ginger Orange Pork Skewers**  
topped with crispy ginger

**Assorted Grilled Sausages**  
with trio of mustards

## SEAFOOD

**Marinated Prawns**  
served with sesame cracker

**Poached Prawns**  
with traditional cocktail sauce, wasabi aioli and spicy remoulade sauce

**Lemon Chili Shrimp Skewers**  
grilled shrimp marinated with garlic, ginger, cilantro  
chili sauce honey and soy sauce

**Coconut Shrimp**  
with apricot ginger dipping sauce

**Shrimp and Cucumber Canapés**  
with dill butter

**Crab and Mango Salad**  
on endive leaves topped with apple crisps

**Crab and Artichoke Dip**

with fresh baguette and crackers

**Traditional Crab Cakes**

with chili honey aioli

**Nori Stacks with Smoked Salmon**

Topped with pickled ginger and wasabi tobiko

**Dill Blinis with Salmon Gravlax**

with lemon crème fraiche

**Smoked Salmon on Pumpernickel Rounds**

with chive cream cheese and crème fresh

**Salmon Tartare**

In radish cups or chinese soup spoons

**Sesame Encrusted Ahi Tuna on Skewer**

with wasabi aioli

**Spicy Tuna Tartare**

served on crispy wonton triangles

**Tuna Tartare**

in sesame cones

**Mahi Mahi Meyer Lemon Ceviche**

served with homemade tortilla chips

**Buckwheat Blinis with Caviar**

and crème fraiche

**Hazelnut Crusted Scallops**

with pear puree

## VEGETARIAN

### **Spinach Dip served in a Sourdough Bread Bowl**

accompanied with fresh sliced baguette

### **Hot Artichoke and Tarragon Dip**

with pita chips and crostini

### **Caprese Skewers**

imported marinated buffalo mozzarella, tear drop tomatoes and fresh basil  
drizzled with olive oil

### **Mini Falafel Skewers**

with tahini dipping sauce

### **Greek Salad Brochettes**

cucumber, kalamata olives & feta

### **Bruschetta**

grilled baguette with tomato basil salsa

### **Asparagus Bundles**

with lemon zest and shaved parmesan reggiano

### **Gougeres**

cheese pastry with gruyere cheese

### **Stuffed Apricots with Pt. Reyes Blue**

and caramelized pecans

### **Pizzas (select two)**

margherita-tomato sauce, basil and fresh mozzarella  
mushrooms and rosemary with fontina  
fig, caramelized onion and gorgonzola

### **Porcini Risotto Cakes**

with truffled mascarpone

### **Wild Mushroom Ragout**

in gorgonzola cream on crostini

**Stuffed Mushrooms**

with fromage blanc & roasted leeks and drizzled with truffle oil

**Stuffed Mushrooms**

with spinach and goat cheese

**Bite Size Pirozhki**

filled with either caramelized onions and potatoes,  
mushrooms or cabbage served with sour cream

**Potato-Leek Latkes**

with caramelized apples and goat cheese

**Potato Latkes**

with applesauce and sour cream

**Roasted New Potatoes**

stuffed with feta, capers and pine nuts

**Crispy Cauliflower Bites**

with lemon garlic aioli

**Caesar Salad Spring Rolls**

topped with croutons and parmesan cheese

**Fava Bean Puree on Crostini**

with pecorino-romano cheese

**Sesame Noodle Salad with Asian Vegetables**

served in chinese take-out containers with chopsticks and forks

**Vegetarian Spring Rolls**

with peanut sauce

**Phyllo Triangles**

filled with spinach & feta cheese (spanakopita)

**Indian Samosas**

filled with potatoes, peas and onions served with tamarind chutney

**Vegetarian Quesadillas**

filled with cheese and topped with guacamole and sour cream

**Gazpacho in a Shot Glass**

rimmed with salt

**Chilled Asparagus Soup**

served in a shot glass

**Watermelon Squares**

with reduced aged balsamic vinegar and ricotta salata

**Tropical Fruit Kebobs**

with passion fruit and mascarpone dip

**MINI SANDWICHES / SLIDERS**

**Assorted Tea Sandwiches**

smoked salmon and dilled cream cheese

goat cheese and chive

prosciutto and port-fig butter

tarragon chicken salad

b-l-tea sandwiches

serrano ham

lemon crab salad

cucumber and herbed cream cheese

**Mini BLT Sandwiches**

on brioche with basil

**Roasted Turkey on Rosemary Biscuits**

with rhubarb chutney

**Flank Steak on Two Bite Buns**

with red pepper relish



**Smoked Virginia Ham on Flaky Rosemary Biscuits**

with golden raisin chutney

**Mini Cheeseburger Sliders**

with ketchup, mustard and homemade pickles

**Pulled Pork on Two-Bite Buns**

with homemade pickles

**Lamb Sliders**

with harissa dressing on cumin buns

**Salmon Burgers**

with herbed mayonnaise and greens

**Mini Tuna Burgers**

with wasabi aioli and pickled ginger

**Grilled Artichoke Portabella Panini**

with asiago, arugula and meyer lemon aioli

**Bite Size Grilled Cheese Sandwiches with Gouda**

and caramelized onion