

Too Caterers

918 Industrial Avenue, Palo Alto, CA 94303 Ph: (650) 322-4189 Fax: (650) 322-1023

PASSED HORS D'OEUVRES

Small Cheese Blintzes
with fresh raspberry coulis

Wild Mushroom Puffs
minced shiitake mushrooms combined with asiago cheese
baked on crisp toast points

Crisp Filo Triangles
filled with an indian samosa filling
baked fresh just before serving

Two Challahs For The Motzie
Handwashing Station Set Up On Side Of Room

SALAD COURSE

Organic Sonoma Greens And Butter Lettuce
accented with hearts of palm, tear drop tomatoes, chiogga beets
dressed with a classic French vinaigrette
garnished with frizzled leeks, carrot vermicelli and a cucumber "collar"
challah twist roll at each placesetting to enjoy with the motzie

BUFFET PRESENTATION

Grilled Cedar Plank Filet Of Wild Salmon
served with a citrus shallot sauce

Artichoke Leek Risotto
Arborio rice, caramelized leeks and Pescadero artichokes
slowly simmered and accented with fresh herbs

Honey And Dijon Roasted Onion Tart
baked off and sprinkled with fresh thyme

BUFFET PRESENTATION (cont'd.):

Summer Chopped Salad

snap peas, red and orange peppers, edamame,
jicama, white corn, black beans,
watermelon cubes, scallions and herbs
dressed with an Adriatic vinaigrette
garnished with Israeli feta

Artisan Crisps

crackerbread, lavosh with za'tar,
long homemade parmesan grissini

Large Grilled Vegetable Display

accompanied by our roasted red pepper hummus

Seasonal Fruit Arrangement

cut and fanned on multiple levels

DESSERT PRESENTATION

Decadent Brownie Bites

drizzled with dark belgian chocolate

Assorted Bite Size Macaroons

crisp almond meringue cookies with a soft chewy center
offered in a variety of flavors

Key Lime Squares

drizzled with white chocolate