

Too Caterers

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

PASSED HORS D'OEUVRES

Salmon Tartar On Baked Wonton
crowned with avocado wasabi mousse
chive garnish

Thai Rice Paper Wrap
filled with julienned vegetables, crushed peanuts,
thin Asian noodles, chili oil
all rolled in translucent rice paper
served with a Thai peanut sauce

Herb Roasted Mini Fingerling Potatoes
dusted with sea salt, olive oil and fresh herbs
presented with a basil aioli

Wild Mushroom Puff On Brioche Toast Points
shiitake and chanterelle mushrooms with
herbs, eggs, white wine and hint of curry
garnished with parsley

SALAD COURSE

Organic Sonoma Greens and Butter Lettuce
accented with orange infused sun dried cranberries,
caramelized nuts, tiny tear drop tomatoes, and frizzled leeks
dressed with a classic French vinaigrette
salad garnished with carrot vermicelli and
a shaved cucumber “collar”

AT EACH TABLE

Artisan Breads
potato rosemary, Moroccan olive bread,
crackerbread and flat bread triangles with za'tar
unsalted margarine at each table

FAMILY STYLE PRESENTATION

Crisp Rotisserie And Herb Rubbed Chicken

presented on bed of mache
served with a fresh mango chutney

Quinoa Pilaf

tossed with minced carrot, red and orange peppers,
pine nuts, edamame, currants, fresh herbs

Grilled Vegetable Melange

drizzled with balsamic syrup

Classic Cole Slaw

tossed with vinegar, herbs, little sugar and kosher salt

Grilled Vegetable Polenta Tower

topped with a Portobello mushroom
and carrot ribbons
served with a sweet pea coulis

DESSERT COURSE

Fresh Seasonal Fruits In Martini Glass

scored with fruit puree
and scoop of sorbet
garnished with dark chocolate shards