



Hors d'Oeuvres Offerings

1. Fresh Shell Fish Puffs- Made with Slipper Tail Lobster, Alaskan king crab, Jumbo Prawns, and served with your choice of our Blood Orange Remoulade or Sun Dried Tomato Honey Vinaigrette.
2. Deconstructed Mini Brie En Croute Vol Au Vents- Homemade Puff Pastry made into mini vol au vents rounds and stuffed with cognac plumped mission figs, mascarpone cheese, brie, then lined with a zinfandel sweet reduction sauce and garnished with julienne of tart granny smith apples
3. Duck Confit Barquettes- Fresh Duck cooked over hour's confit style, and then melded together with fresh chevre cheese. Served in unleavened biscuit boats called barquettes, and served with a cranberry and cherry coulis, and garnished with micro arugula.
4. Quattro Meatballs Crostini- Made with Beef, Veal, Pork, and Lamb and seared to succulent perfection. Served atop freshly baked herbed butter crostinis with melted Italian cheeses atop and garnished with micro arugula. The ultimate 2 bite open faced meatball sandwich!
5. Arancini di Riso - Sicilian Risotto Croquettes, made with arborio rice, shallots, garlic, authentic parmigiano reggiano, and veal oso bucco. Served with a homemade pesto to top.
6. Shrimp Mousse on Brioche Rounds- Homemade Brioche rounds toasted with maitre d' clarified butter and topped with our jumbo shrimp mousse topped with a butterfly jumbo shrimp
7. Oyster Rockefeller- Gratine of fresh toasted macadamieon nut, herbs, pancetta lardons, and fresh baby spinach and topped with a blood orange hollandaise or mignonette sauce.
8. Marinated Chicken Sate Skewers- served with a spicy hazelnut cacao sauce
9. Sage Sausage Stuffed Mushrooms- Homemade sage infused sausage stuffed in our brandy butter poached crimini mushrooms. Served with a pinch of homemade crème fraiche and a crisp sage pluche for garnish.
10. 3-Meat and Bleu Cheese BBQ Sliders- Made with fresh ground beef, veal, pork, and infused with Italian gorgonzola cheese and smothered in our own homemade spicy barbeque sauce and served on our homemade mini herbed rolls.
11. Deviled Quail Egg Canapes- Quail eggs deviled with an array of spices and served atop homemade pumpnickel bread and touched with a hint of salmon roe and fresh dill.
12. Beef Negimaki Rolls: Choice grade rib eye roast sliced extremely thin and wrapped in green onion and marinated in our soy ginger marinade and broiled quickly to perfection and garnished with white and black toasted sesame seeds. Served with a Negimaki dipping sauce.
13. Fresh North Atlantic Lobster Bisque Shooters: This lobster bisque is made from scratch with only fresh Maine lobster, cream, cognac, and served with a dollop of freshly poached lobster and chive.
14. Heirloom and Sundried Tomato Bisque Shooters:
15. Watermelon and Cucumber Gazpacho Shooters:



16. Petite Caesar Twist Ensalate: This new spin on an old classic is the best handheld 2 bite Caesar west of Rome! Made with baby romaine lettuce that's tied with poached chive the tucked with authentic parmigiano reggiano cheese, delicious duck confit, celery root croutons, with a white balsamic Caesar dressing.
17. Mini Prime Grade Filet Mignon Wellingtons: USDA grade prime filet mignon mini tournedos seared and cooked to perfection. Layered with a champagne mushroom duxelle, seared foie gras, and wrapped in homemade puff pastry. Served with a porcini veal demi glace.
18. Kosher Short rib Profiteroles: Homemade profiteroles (cream puff shells) cut and layered with braised kosher short rib, caramelized shallots, authentic parmigiano reggiano curls, and topped with a pinch of mixed green salad tossed with homemade sun dried tomato vinaigrette dressing.
19. Wagyu Prime Rib Puffs: Homemade French profiteroles cut in half and layered with roasted to perfection Wagyu grade standing rib roast cooked rare, sliced thin and served with our homemade fresh horseradish crème fraiche, with a hint of tart apple slaw.
20. Seared Diver Sea Scallops: Fresh Diver Sea Scallops seared to perfection, and served atop a baby Portobello mushroom, roasted cooked in herbed butter and brandy then seared. Served with a brown butter, sage & capers sauce and garnished with fried zucchini flowers.
21. Baby Dutch Twice Baked Potatoes: These mini Yukon gold potatoes are roasted to perfection then re roasted with only the finest ingredients, including pancetta, homemade crème fraiche, Italian cheeses, chives, and braised guarancia di vitello.
22. Stuffed Grape Tomatoes with Artichoke and Spinach Dip Canape: Stuffed grape tomatoes with fresh marinated artichokes, baby spinach, ricotta, mayo, crème fraiche, and wrapped in herbed butter crispy phyllo dough. Garnished with parmesan cheese crisp.
23. Shrimp Cocktail with homemade horseradish and mango cocktail Sauce: Jumbo Tiger Rock Shrimp poached to perfection. Served with our own, homemade horseradish and mango cocktail sauce
24. Shrimp Cocktail: with Italian ventre al tonno sauce
25. Ratatouille Mouse Stuffed Mushrooms with Parmesan Crisp: Classic provencal style roasted vegetables seasoned and roasted to perfection, and then incorporated into a luscious mousse. Piped into our brandy and herbed butter poached cimini mushrooms placed on an herbed puff pastry round and garnished with micro greens and a parmesan crisp.
26. Grape Leaf Wrapped Meatballs in a Ouzo citrus yogurt sauce: Chef Adam's famous 4 meat meatballs made with beef, veal, pork, and lamb and wrapped in grape leaves and oven roasted to perfection. Served with an Ouzo citrus yogurt sauce.
27. Salmon Gravlox on toasted Brioche Points. Served with Dill Cream Sauce and Salmon Roe



28. Prawn and Crab Honey Butter Crepes: Our mini homemade crepes are stuffed with fresh Alaskan king crab, and jumbo Rock Prawns (Shrimp) with a delectable curry flavor. We then sear the Crepes in our own honey and molasses butter to golden perfection. Served with a fresh mango coulis dipping sauce.
29. Assorted Cheese and Fruit Platter: Served with an elegant array of assorted cheeses. Including; authentic parmigiano reggiano cheese from the parma region of Italy, Fresh mozzarella, smoked gouda, and gorgonzola cheese. Served with a varietal of berries, and champagne grapes.
30. Chicken Roulades with roasted vegetables: Fresh chicken breast pounded into thin cutlets, then lined with fresh asparagus, roasted peppers, caramelized onions, roasted garlic, roasted gold bar squash, and parmigiano reggiano cheese. We then roll the cutlet and wrap in crispy caul. Served with a champagne grape infused sauce veloute.
31. Caribbean Coconut Ginger Chicken Brochettes: Chicken deboned and pounded thin. Marinated in a special mix of coconut milk, house made chicken stock, rice wine vinegar, fresh ginger, cilantro, and more! We then sear to juicy perfection and serve accompanied by a spicy hazelnut butter dipping sauce.
32. Mandarin Spring Rice Rolls (Fried or Fresh): We take only the freshest ingredients including savoy cabbage, shredded carrots, celery, sliced shitake mushrooms, bean sprouts, bamboo shoots, just to name a few. We then sauté with an array of Asian flavorings, then seal in lumpia rice paper. Served with a Sweet, Sour, and Spicy Wasabi dipping sauce.
33. Salmon Gravlax Toad in Holes: Fresh Coho Salmon is cured by our chefs for 3 days with a mixture of beefeater gin, juniper berries, brown sugar, dill, and other seasoning. We then slice thinly and roll onto our fresh baked brioche rounds that we hollow out and over medium cook a quail egg inside. Hence the toad in a hole! Served with a papaya white truffle vinaigrette and micro arugula.
34. Sushi Grade Ahi Tartar on Crisp Won Tons: and served with a wasabi Crème Fraiche, and thinly sliced marinated bamboo shoots.
35. Turkey Picatta Sliders: Homemade mini sponge hamburger buns topped with succulent and juicily breaded turkey cutlets and smothered in a light caper, wine, and cream picatta sauce
36. Turkey, Ham, and Roast beef wraps: All roasted and sliced in house and served on a fresh lahvosh bread.
37. Jumbo Shrimp Cocktail with homemade horseradish cocktail sauce.
38. Tempura Mushrooms with spicy Aioli sauce: Fresh cremini mushrooms dipped in our amazingly crispy club soda tempura batter and served with a spicy siracha aioli dipping sauce.
39. Mini Gourmet Nachos: Freshly crisped corn tortillas rounds served with homemade black refried beans, seasoned ground beef, aged manchego cheese, homemade crème fraiche, haas avocado guacamole, and topped with cilantro.
40. Greek Dolamades: Grape leaves stuffed with fresh cooked long grain rice, toasted pine nuts, oregano, currants, along with other sweet and savory spices and served with a lemon, cucumber & sour cream tzatziki sauce.



41. Homemade Egg Rolls (Vegetarian, Pork, or Chicken) Made with fresh wontons fried to a golden crisp and stuffed with your choice of marinated Asian infused sautéed vegetables, stir fry pork and vegetables, or stir fried chicken and vegetables mixture. Served with a sweet (or spicy) sambal honey sauce.
42. Parmesan Chicken Fingers with Arrabiatta sauce : Fresh chicken tenders marinated and breaded in over 20 different seasonings and spices and pan fried to perfection and served with a homemade spicy arrabiatta marinara sauce.
43. Mini meatballs (Served Italian, Greek, Swedish, Spanish, or Asian Style)* Please inquire about the types of sauces that come with each*
44. 7-Seas Ceviche Shots: Marinated Sea scallops, jumbo prawns, and south pacific ono, in organic lime and blood orange juice. Garnished with crisp tostones strips, and micro green cilantro.
45. Pork Rillettes: Served atop pain crostans. This delicious dish needs hours of preparation, but is well worth the wait. Garnished with lemon zest curls, and micro green arugula.
46. Mini Shepherds Pies: Braised Lamb Shank braised till very tender in homemade lamb stock, shredded and served in mini homemade savory herb pie crusts and topped with whipped butter potato puree, and smoked Gouda cheese.
47. Trio of Spreads on Toasted Pita Points: Eggplant caponata, Marinated Artichoke and cheese spread, and Middle Eastern lebneh and goat cheese spread served on toasted pita points.
48. Lamb Rack Lolli Pops: herb infused Colorado racks of lamb, crusted with toasted macadameon nut crust, nicoise olive tapenade seared to perfection to medium rare, and cut into individual lolli pops of flavor and served with a berry marmalade demi glace.
49. Steve's Almond and Coconut Jumbo Prawns: Butterfly Jumbo Prawns dredged in coconut milk, shredded toasted coconut and toasted Almond slivers and served with spicy mango chutney.
50. Salmon Gravlax on Potato Blinis: Home cured salmon gravlax sliced thinly and layered on homemade crème fraiche, house recipe potato blini, and garnished with Oescetra caviar and dill.
51. Belgian Endive Deconstructed Waldorf with Gorgonzola Mousse: Red Belgian endive cups served with a Italian gorgonzola cheese mousse, candied pecans, julienne granny smith apples, and brandy plumped golden raisins. A vegetarian or meat connoisseurs' delight!
52. Shepherd's Pie Stuffed Mushrooms on Asian Spoon: Large Crimini Mushrooms cooked in brandy and herbed butter and served with seasoned and very tender braised lamb shank and topped with piped fresh mashed potato. Served on an Asian spoon
53. Mini Moussaka Bites on Asian Spoons: This classic Greek Taste in an hors d'oeuvre bite! Made from fresh oven roasted eggplant, ground lamb and beef in a greek inspired red sauce. Layered and topped with a nutmeg béchamel topped with fontina and authentic parmigiano reggiano cheese.



54. Mashed Potato Bar Served in mini martini glasses and served with your choice of condiments: Homemade Pesto, Fresh Roasted Pepper Romesco sauce, Wasabi Crème Fraiche, horseradish crème fraiche, smoked pancetta crisps, caramelized onions, roasted garlic, chives, green tea reduction, and various cheeses.
55. Sushi Grade Ahi Tuna Tartare- Served in crisp won ton cones dusted in toasted white and black sesame seeds, and topped with a wasabi creme fraiche and fresh coriander. Served ice cream style in ice cream cone holders for presentation.
56. Mini Eggplant Parmigiano Bites- Fresh Eggplant cut into circles then dredged and seared. Served atop a sun dried tomato infused house marinara sauce, and luscious melding of both fresh and smoked mozzarella and fresh Italian Herbs! Magnifico!
57. Jambalaya Empanadas- Homemade Empanada dough stuffed and seared golden and delicious. Stuffed with juicy chicken, andouille sausage, jumbo shrimp, okra, Cajun rice and seasonings. Served with a fresh and spicy hot rum and tomato cream sauce. Decadence in such a lovely package!
58. Herbed Phyllo Artichoke and Teardrop Tomato Purses: Fresh phyllo dough layered with herb infused maitre d' butter then wrapped into a purse around roasted teardrop tomatoes stuffed with a ricotta and feta artichoke stuffing. Served alongside a fresh roasted bell pepper macadam eon nut romesco sauce. A vegetarian delight!
59. Roasted Vegetable Wraps: Marinated vegetables seasoned and roasted to perfection then wrapped with grated authentic parmigiano reggiano cheese in fresh lahvosh bread binded by herbed fresh roasted pimento cheese spread and served alongside our homemade white balsamic vinaigrette.
60. Salmon Gravlax Tea Sandwich: Our own secret recipe cured fresh coho salmon which we cure for 3 days in beefeater, brown sugar, salt, and other tasty seasonings. Sliced thin, then bonded together in a marriage of lemon zest, champagne, and fresh dill spread on fresh potato bread.
61. Duck Confit & Chevre Tea Sandwich: An amazing fusion of French and American cuisine. Mallard duck cooked confit style for over 4 hours to succulent and juicy perfection. We then meld together the shredded duck with chevre goat cheese and bind together with a cranberry honey spread on freshly baked country French bread.
62. Egg Salad Tea Sandwich: Traditional, yet exquisite egg salad on fresh whole grain wheat bread.
63. Fresh Baby Artichoke with Lemon Garlic Aioli: Fresh Castro Valley baby artichokes poached in a lemon court bouillon and roasted to perfection and served with a fresh lemon garlic aioli sauce.
64. Fresh Baby Artichoke stuffed with Tomato and Nicoise Olive Ragout: Fresh Castro Valley baby artichokes poached in our lemon court bouillon and stuffed with our fresh Tuscany tomato and nicoise olive ragout. Add Shrimp add \$2.00
65. Prosciutto, Gruyere, and Thai Basil Pastry Pinwheels: Amazingly succulent and savory homemade puff pastry layered with prosciutto di parma, gruyere cheese, asiago, parmegiano reggiano cheeses, Thai basil, then rolled and cut into amazingly tasty pinwheels.



66. Roasted Tomatillo Halves with Barbacoa Beef and Mexican Cheeses: Whole fresh tomatillos cut in half, and slightly roasted and stuffed with slow roasted Mexican style barbacoa beef, and queso fresco, cotija, manchego cheese, and served with a chipotle crema salsa.
67. Jamaican Jerk Chicken Stuffed Crepes
68. Spanish Rice Cake with Black Refried Beans, and Pollo Asada with Fresh smoked chipotle crema sauce.
69. Mini Cheese Soufflés: Homemade 3 cheese savory soufflé and garnished with a cranberry gastrique sauce.
70. Califlower cake : Fresh califlower cakes pan fried to perfection and served on a thin red beet chip, and topped with a parsnip mascarpone puree with grapefruit supreme and pomegranate redux sauce.
71. Mini Risotto Cake topped with a Flageolet Bean Medley topped with a Romesco creme fraiche
72. Sweet Potato Cake topped with Buttermilk Fried Chicken and homemade bacon gravy
73. California Rolls: Made with dried nori, fresh Alaskan King Crab meat, haas avocado and served with aged soy sauce and wasabi crème fraiche.
74. Prime Filet Tartare with Gorgonzola Pesto in Crisp Won Ton Cup with Balsamic Reduction
75. Fried Rice Radicchio Wraps: Sake poached radicchio chicory stuffed and wrapped with our sesame oil infused egg fried rice and served with a Sake Soy Ginger Sauce.
76. Lotus Root topped with smoked Cod: Fresh lotus root sliced thin and pan seared to perfection and served with house smoked north Atlantic Cod, sautéed mustard greens, and topped with a violet mustard & blood orange beurre blanc sauce.
77. Mini Tacos al Carbon: Mini tacos on fresh corn tortilla, lightly pan seared and doubled up, then layered with your choice of spicy duck confit, pollo asada, filet carne asada, wet barbacoa beef, fresh seared tilapia, camarones (Shrimp), or spicy cola pork carnitas. All are served with fresh chiffonade cabbage, thinly sliced red onion, avocado Serrano salsa, and a cilantro crema or fresh chipotle crema.
78. Mini Pizza Marguerite **(Can do a varietal of different sauces, cheeses and toppings! The sky's the limit!)** Homemade secret recipe pizza dough baked on unglazed tara cotta stones from Italy, and topped with homemade marinara sauce, fresh buffalo mozzarella parmigiano reggiano, and fresh basil.
79. Honey Walnut chevre dip
80. 14 Layer Mexicano Bean Dip: Forget the 7 layer dip from your grocer! At Chef Adam's we choose to go above and beyond! Nothing out of a can, and everything made 100% from scratch. This dip alone can make you forget about dinner. One taste and you'll be hooked.
- *All Dips served with fresh toasted pita points, crackers, and homemade herbed butter crostinis*
81. Fresh Artichoke and Baby Spinach Dip
82. Fresh Eggplant Caponota Dip
83. Lebench Goat Cheese Dip
84. Marinated and Caramelized Onion and Roasted Elephant Garlic Dip



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85. Pistachio champagne and Gorgonzola stuffed Fresh Figs: Fresh Mission figs stuffed with our savory and toasty pistachio gorgonzola champagne spread.
 86. Spicy Buffalo Chicken Wings nestled on a celery cake with Gorgonzola bleu cheese dressing: Spicy homemade buffalo sauce smothered by our deboned seared chicken wings and nestled on a 2 bite savory celery cake and ladled with our famous gorgonzola bleu cheese house dressing.
 87. Grilled Peach with goat cheese, mascerated blackberry and champagne reduction: Fresh Georgia peaches halved and grilled in a honey glaze and topped with champagne mascerated blackberries, chiffonade fresh mint, with a champagne sauce.
 88. Prosciutto wrapped 3 cheese stuffed fresh figs served with a white zinfandel reduction
 89. Bruleed Fresh Figs: Fresh Mission Figs bruleed with turbinado sugar and drizzled with sweet and tart achampagne & white balsamic reduction.
 90. Jicama & Seared Tofu Vegetarian Tacos: A vegetarian's delight! Fresh Jicama slice very thin then served either fresh or fried with pan seared tofu, fresh chiffonade cabbage, cotija cheese, queso fresco, caramelized red onions, cilantro, homemade avocado salsa fresca, and your choice of fresh chipotle or cilantro crema.
 91. Mini Homemade Biscuits with Pulled Pork, homemade Barbeque Sauce, and topped with fresh homemade tart slaw.
 92. Veal Oso Bucco Ricotta Fritters: Fresh veal shank slow braised to perfection and incorporated with our Italian ricotta and other Italian cheese fritter batter and served with a spicy arrabiatta marinara sauce
 93. Falafel fritter: Our secret recipe for chick pea (garbanzo bean) falafel, pan seared to perfection then topped with slow braised lamb shank and a tahinni crème fraiche.
 94. Preserved Lemon Chicken Tajine : Preserved Lemon marinated chicken roasted to perfection and served over Israeli Tabouile Cous Cous on Homemade garlic Naan bread rounds with a lemon yogurt garam masala spice sauce.
 95. Assorted Mini Homemade Quiches: Made with our homemade savory, buttery, flaky pie dough and filled with your choice of meats, cheeses, fresh vegetables, or herbs and spices in our amazing quiche egg mixture. Depending on your selection we will personally make a great homemade sauce that pairs perfectly. The sky's the limit!
 96. Assorted Mini Homemade Quiches in prosciutto cups: Fresh prosciutto di parma layered in our special baking cups, and filled with your choice of meats, cheeses, fresh vegetables, or herbs and spices in our amazing quiche egg mixture. Depending on your selection we will personally make a great homemade sauce that pairs perfectly. The sky's the limit!
 97. Grafette Peruvian Blue Potato Baskets: An amazing display! Served with our homemade smoked salmon mousse, caramelized mini pearl onions, with blood orange crème fraiche and micro greens.



98. Parmesan and Pecorino Stiff Polenta Squares topped with champagne mushroom duxelle and garnished with herbed tuille cracker
99. Beet infused deviled Eggs: Not your Grandmother's deviled eggs! Our top secret recipe turns those boring whites into a totally infused florescent reddish purple! Then filled with a piping bag with a luscious egg yolk spread and topped with brunoise red onions, minced coriander, and capers.
100. Hush Puppies served with Pulled BBQ Pork, and braised collard Greens
101. Dry Sweet and Sour Soup Radicchio Wraps: All The classics with the sweet and sour soup made with homemade beef stock, allumete tofu, bean sprouts, daikon radish sprouts, wood ear mushroom, celery, sake amongst many other secret accoutrements. This decadent twist is then wrapped in a lightly poached radicchio lettuce and served with a sweet and sour fresh plum sauce.
102. Vegetable Napoleon: Homemade 3 cheese puff pastry layered with an array of garden fresh vegetables that are sautéed and layered in a spicy red wine infused cream sauce and topped with mixed micro greens and a spicy red beet sauce.
103. Carne Asada Skewers: Citrus marinated carne asada steak sliced thin, skewered, and char broiled to succulent perfection. Served with a spicy smoked guajillo chile sauce and sweet tomatillo green tomato sauce. *Delicioso!*
104. Fresh Vegetable Crudite: Fresh seasonal vegetables served with your choice of our amazing homemade bleu cheese or ranch dressing.





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