

Appetizers

Appetizers are 3.50 per person, a portion is two pieces

*4.35 per person

**5.25 per person

***6.25 per person

****7.25 per person

-Assorted Roblerros-

(tortilla pin wheels)

(available with cream cheese or humus)

Curried Mango

French Herb

Black Bean and Chipolte

Salsa

Basil Pesto

Sun-dried Tomato



-Quesadillas-

Chinese BBQ Duck

shredded roasted whole duck tossed in hoisin sauce with balsamic caramelized onions and jack cheese served with house mango salsa

Shrimp and Asparagus*
garlic sauteed shrimp, fresh asparagus and French brie cheese

served with house mango salsa

Chipolte Black Bean

black beans, chipolte, jack cheese and gorgonzola served with avocado salsa

Cilantro Pesto

queso fresca, cilantro pesto and jack cheese served with pico de gallo

Green Chile Chicken

cheddar cheese, green chile and pan seared chicken

served with house salsa



4 Cheese

jack, cheddar, queso fresca and pepper jack served with house salsa

Poached Pear

red wine poached pear and french brie cheese served with mango salsa

Spinach and Mushroom

fresh sauteed garlic spinach, sauteed domestic mushrooms and jack cheese served with house salsa

-Wonton Cups-

Chicken and Mandarin Orange

pan seared chicken, mandarin orange, black sesame seeds, bell peppers and sugar snap peas in a sesame oil, soy sauce and mayo base

Sesame Steak

sesame marinated steak, sugar snap peas and sesame seeds



Red Curry Tofu

fried tofu, celery and sun-dried cranberries in a red curry and honey mayo base

Garlic Shrimp*

sauteed Garlic shrimp topped with chopped Italian parsley

Veggie

yellow and green squash with garlic sauteed spinach

-Parmesan Cups-

Spinach and Feta balsamic sauteed spinach and french feta cheese

Eggplant Caviar

eggplant caviar (tomato, capers, basil, italian seasonings, garlic and red wine vinegar)
topped with goat cheese mousse

Garlic Shrimp*

sauteed garlic shrimp topped with chopped cilantro



Wild Mushroom

squteed shiitake, oyster, morel, porcini, ivory portobelo and domestic mushrooms with marjoram

Chicken Parmesan

breaded chicken, marinara and mozzarella cheese

Domestic Sevruga Caviar****

domestic sevruga caviar, marscarpone, red onion and hard-boiled egg

-Stuffed New Potatoes-

Green Chile and Cheese

cheddar cheese and green chile topped with sour cream

Bacon and Cheese

caramelized onions, bacon and smoked gouda

Chives

sour cream and chives

Texas Chili and Cheese

texas chili and cheddar cheese topped with green onions

Domestic Sevruga Caviar

domestic sevruga caviar, creme fraise, hard-boiled eggs and red onion

-Cucumber Rounds-

Ahi Tuna**

fresh ahi tuna and daikon sprouts topped with wasabi aioli

Salmon Roulade*

smoked salmon and basil pesto cream cheese

CousCous

Israeli Cous Cous, French feta, tomato, red onion and Italian parsley tossed in white balsamic vinegar

Egg Salad

hard-boiled egg, red onion, and celery in a mayo dijon base

-Stuffed Mushrooms-

Spicy Sausage

fpicy Italian sausage, romano, mozzarella, bread crumbs, egg, cream and mushrooms stuffed in a domestic mushroom

Prawns*

prawns, goat cheese, bread crumbs, egg, cream and cilantro stuffed in a shiitake mushroom

Basil and Fresh Mozzarella

fresh basil, fresh mozzarella, bread crumbs, egg and cream

Gorgonzola

gorgonzola, jack, parmesan, bread crumbs, egg and cream

Chipolte Turkey

ground turkey, queso fresca, chipolte, bread crumbs, egg and cream

Spicy Turkey

spicy turkey sausage, jack, romano, bread crumbs, egg and cream



Ginger Chicken

ground chicken, ginger, lemon grass, sesame, soy sauce and bread crumbs

Mediterranean

spinach, roasted garlic, artichoke hearts, roasted red bell peppers, bread crumbs and goat cheese

Lasagna

ground Italian sausage, riccota, mozzarella, pasta, and marinara

-Bruschetta-

Cilantro Pesto

queso fresca, cilantro pesto and pico de gallo

Goat Cheese and Arugala

lemon goat cheese, arugala and chutney

Chicken breast

pan seared chicken breast, goat cheese, roasted bell peppers and basil pesto

Salmon Roulade*

smoked salmon and basil pesto cream cheese

Eggplant Capanode

eggplant capanode (eggplant, tomato, capers, kalamata, onion, garlic, Italian seasonings, red wine and balsamic)

Bistro Steak

thinly sliced bistro steak topped with horseradish mousse

Vegetable Terine

spinach almond, roasted red bell peppers, balsamic eggplant and ginger carrot

-Empanaditas-

Chorizo

chorizo, and cheddar cheese

Green Chile Turkey

ground turkey and green chile

Chicken Mole

shredded chicken breast, tomato, green chile, coco powder, garlic, onion and cumin

Ham and Apple
ham, apple, swiss cheese and dijon
served with honey dijon for dipping

Curried Pumpkin yellow curry and pumpkin puree

Cuban Black Bean
black beans, cinnamon and gorgonzola

Curried Tofu red curry, firm tofu, carrots and peas

Cranberry Chicken sun-dried cranberries, pan seared chicken

-Samosas-

Sweet Potatoes

smashed sweet potato

Wild Rice

wild rice, parsley and tomato

Potato and Pea

potatoes and peas in red curry

served with cumin yogurt sauce

Pork

ground pork and ginger

Chorizo

pork or turkey chorizo

Tofu

sesame and red curry tofu

-Sate'-

Chicken

chicken marinated in soy squce and sesame oil served with spicy peanut squce

Steak

steak marinated in soy squce and sesame oil served with spicy peanut squce

Mushroom

portobello mushrooms marinated in soy sauce and sesame oil served with spicy peanut sauce

Shrimp*

garlic marinated shrimp served with remoulade



-Nuts-

Asian Mix

almonds, smelt crackers, wasabi peas and rice crackers

Mesquite Almonds

French Herb Almonds

Parmesan Walnuts

Ginger Roasted Almonds

Chile Pecans

Pinions**



-Mini Savory Crepes-

Chicken

pan seared chicken, leeks and domestic mushrooms in a buerre blanc sauce topped with jack cheese

Grilled Veggie

broccoli, cauliflower, squash and mushroom topped with blue cheese

Wild Mushroom

shiitake, porcini, morels, oyster, ivory portobelo and domestic

mushrooms in a brandy cream sauce

topped with jack cheese

Panchetta*

squteed panchetta and onion in a white wine squce topped with romano



Ratatouille

ratatouille (eggplant, tomato and mushroom) in a tomato based sauce topped with goat cheese

Lemon Spinach
spinach, lemon and garlic in a white wine sauce
topped with romano

Shrimp*
garlic shrimp in a garlic white wine sauce
topped with romano

fresh Scallops in a saffron lemon cream sauce topped with romano

Scallops**

Salmon*

fresh Salmon in a basil pesto cream sauce

topped with romano

-Mini Quiche-

Bacon and Onion caramelized onion and bacon

Broccoli

broccoli and cheddar cheese

Shrimp*

shrimp and romano cheese

Spinach

sauteed garlic spinach

Chicken and Basil

pan seared chicken, basil and brie cheese

Sausage

spicy sausage and rosemary

French Herb

thyme, rosemary, tarragon and marjoram

Chicken and Bell Peppers pan seared chicken and roasted red bell peppers

Carne Adovada

carne adovada and cheddar cheese

Black bean

black beans and avocado

Bacon and Mushroom

sauteed bacon and domestic mushrooms

Crab**

crab and Dijon

Salmon*

smoked salmon and cream cheese



-Wontons-

Wild Mushroom

shiitake, morel, oyster, porcini, ivory portobelo and domestic mushrooms served with ginger mignonette

Turkey Sausage

Turkey sausage and green chile served with ginger mignonette

Crab**

Crab and cream cheese served with ginger mignonette

Pork

Pork sausage and ginger served with ginger mignonette

Shrimp*

sesame shrimp and lemon grass served with ginger mignonette

Curried Squash
yellow squash and zucchini
served with ginger mignonette

-Tartletts-

Caprese

fresh mozzarella, tomatoes, garlic, fresh basil and extra virgin olive oil

Balsamic Squash
grilled Balsamic marinated squash
topped with goat cheese

Wild Mushroom and Bacon
bacon, Sauteed shiitake, oyster, porccini, morels, ivory portobelo
and domestic mushrooms



-Summer or Spring Rolls-

Veggie

carrots, cabbage, sugar snap peas, bell peppers, vermicelli, mint and basil tossed
in rice vinegar and sesame oils
served with ginger mignonette

Chicken

carrots, cabbage, sugar snap peas, bell peppers, vermicelli, mint, basil and chicken

breast tossed in rice vinegar and sesame oil

served with ginger mignonette

Shrimp and Asparagus*

cabbage, asparagus, bell peppers, sugar snap peas, vermicelli, mint, basil and sauteed
garlic shrimp tossed in rice vinegar and sesame oil
served with ginger mignonette



-Lumpias-

Pork and Chicken

pork, chicken, ginger, garlic and lemon grass sauteed in sesame oil and soy sauce served with sweet chili sauce

Pork and Shrimp

pork, shrimp, garlic, ginger and lemon grass sauteed in sesame oil and soy sauce served with sweet chili sauce

Shrimp and Chicken

shrimp, chicken, garlic, ginger and lemon grass in sesame oil and soy sauce served with sweet chili sauce



-Spreads, Salsa and Dips-

salsa served with multi-colored corn tortilla chips humus served with pita chips spreads served with bread and crackers

House Salsa Crude		

Mango Salsa

Avocado Salsa

Black Bean Salsa

Tomatillo Salsa

Roasted Tomato and Chipolte Salsa

Cuban Black Bean and Rice Salsa cinnamon black beans and rice in fresh salsa

Fresh Guacamole

tomatoes, cilantro, red onion, jalapeno and fresh lime juice

Traditional Humus

pureed garbanzo beans, garlic, lemon juice, olive oil and tahini



Mediterranean Humus capers, kalamata olives, artichoke hearts roasted red bell pepper and thyme

Green Chile Humus

green chile and fresh tomatoes

Balsamic Squash Humus grilled marinated yellow squash and zucchini

Pinion Humus* roasted pinions, paprika and lemon

Chipolte Humus chipolte and fresh tomatoes

Spinach and Sun-dried Tomato Humus sauteed garlic spinach and sun-dried tomatoes

Hot Spinach and Artichoke
sauteed garlic spinach, artichoke hearts, parmesan cheese,
worcestershire, cream cheese and cream



Cerviche**

scallops, shrimp, sea bass, cilantro and tomatoes marinated in lime juice served with multi-colored corn tortilla chips

Cranberry Goat Cheese

sun-dried cranberries, honey and cinnamon

Peppered Goat Cheese

cracked peppercorns and romano cheese

Poached Pear Goat Cheese

red wine and clove poached pear

Pate'

chicken liver and port, porto bello and egaplant or duck liver and brandy**

-Pigs in a Blanket-

Apple and Chicken

chicken and apple sausage wrapped in puff pastry

Served with apricot dijon sauce

Kielbasa

beef and pork sausage wrapped in puff pastry served with apricot dijon sauce

Andouille

spicy Cajun pork sausage

served with apricot dijon sauce

-Wellington Bites-

Bistro Steak

tender bistro steak and sauteed wild mushrooms with marjoram
baked in puff pastry with rosemary beurre rouge

Chicken

pan seared chicken breast and sauteed wild mushrooms
baked in puff pastry with rosemary beurre rouge

Wild Mushrooms

sauteed garlic wild mushrooms baked in puff pastry with rosemary beurre rouge

Cranberry Goat Cheese

sun-dried cranberries and goat cheese baked in puff pastry

Basil Pesto and Brie Cheese

fresh house made basil pesto and brie cheese baked in puff pastry

-Meatballs and Bean Balls-

Chorizo Meatball

pork chorizo, ground beef, smoked paprika, Italian herbs, sauteed onions,

bread crumbs and eggs

served with chipolte sour cream



New Mexico Meatball

ground beef or turkey, sauteed onion, egg, bread crumbs and garlic served with green chile sauce

Harissa Meatball

ground turkey or beef, squteed onions, harissa squce (Moroccan hot squce), onions,
egg and bread crumbs
served with cucumber yoqurt

Black Bean Ball

smashed black beans, bread crumbs, sauteed garlic and onions served with garlic chili sour cream

Black Eyed Pea ball

smashed black eyed peas, bread crumbs, garlic, sauteed onion and cajun seasoning served with chipolte BBQ sauce

-Skewers-



(kebabs)

Fruit

seasonal fruit on a skewer served with lemon poppy-seed yogurt

Anti-Pasto

roasted red bell peppers, artichoke hearts, kalamata olives, fresh mozzarella,

salami and peperoncini

served with balsamic vinaigrette

Shrimp*

medium garlic marinated grilled shrimp served with lemon cocktail sauce or remolaude

-Platters-



Fruit

fresh seasonal fruits, pineapple, strawberries, watermelon,
cantaloupe, honeydew and grapes
with lemon poppy-seed
served with gourmet crackers

Cheese Board*

cheddar, brie, jalepeno jack, jack and gouda

served with crackers

aged rembrandt gouda, aged sharp white cheddar, triple cream brie, italian gorgonzola and habenero jack garnished with grapes and berries served with gourmet crackers

Gourmet Cheese Board***

Baked Brie choice of cranberry, basil pesto, cilantro pesto, walnut, apricot, cherry or sun-dried tomato

Veggie Platter

carrots, bell peppers, tomatoes, celery, cucumbers, peperoncini, pickles,
artichoke hearts and seasonal veggies
served with ranch, chipolte ranch or garlic aioli

Anti-Pasto Platter

cured meats, italian cheeses, seasonal vegetables and balsamic

marinated tortellini

served with balsamic vinegarette

Shrimp Platter*

medium or large garlic sauteed shrimp
served with lemon cocktail sauce or remolaude

City Treats uses only the finest ingredients, fresh not frozen.

All appetizers and entrees are made from scratch.