

# Continental Caterers

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

## CALIFORNIA CUISINE

### **Seared Ahi Tuna**

on a crisp wonton triangle  
with avocado wasbe

### **Crab Cakes**

with a chipotle chili aioli

### **Dungeness Crab Claws**

offered with dijon mustard sauce  
and traditional cocktail sauce

### **Prawns Scampi**

freshly sautéed in butter, garlic,  
white wine and fresh herbs

### **Coconut Crusted Seabass**

offered with an asian dipping sauce

### **Cucumber Cups**

filled with

- with curried shrimp
- scallops, crème fraiche, oregano and basil

### **Fugi Apple Crescents**

tipped with cambozola cheese  
and sugared walnuts

### **Belgian Endive Spears**

tipped with curried bay shrimp  
and currants

### **Indian Potato Samosas**

offered with

- mango chutney
- lima bean hummus
- thai chili sauce

### **Cilantro Crepes**

with smoked duck, green onion,  
and hoisin sauce

### **Sirloin Meatballs**

with an indian mint chutney

### **Bacon Wrapped Chutney Bananas**

### **Polenta Rounds**

with an olive tapenade  
and italian tomato salsa

### **Wild Rice and Minced Vegetable Pancakes**

topped with smoke duck

### **Artichoke Bottoms**

stuffed with

- avocado mousse with red caviar
- dungeness crab mousse
- trout mousse with minced chives
- smoked salmon mousse with dill
- ratatouille
- bleu cheese and toasted pistachios
- florentine with lemon hollandaise
- caviar and sourcream
- spinach mousse

### **Beef Skewers**

marinated filet tips with

- thai peanut sauce
- mandarin orange sauce
- asian hoisin sauce

**Chicken Skewers**

- curried chicken rolled in sesame seeds with a chutney sauce
- hazelnut coated, offered with asian plum sauce
- with a thai peanut sauce
- mandarin orange sauce
- coated with coconut and crushed peanuts, with a curried chutney sauce
- coated with pecans, thyme, oregano, and cumin, with a mustard and bleu cheese dip

**Thai Rice Paper Wraps**

rolled with chicken, jicama, and mixed vegetables

**Distinctive Lima Bean Hummus**

- presented on sesame covered wonton crisps
- with traditional plain and whole wheat pita triangles

**Mushroom Caps**

stuffed with

- pesto and pine nuts
- three cheeses and garlic
- sun dried tomatoes, fontina cheese and fresh herbs
- blue cheese and pistachio
- spicy sausage and cheese
- spinach
- escargot

**Savory Filo**

filled with

- curried chicken salad
- curried shrimp and currants

**Miniature Tartlet Shells**

filled with

- asian chicken salad
- curried chicken salad

**Smoked Salmon Beignets**

with a gorgonzola dipping sauce

**Smoked Duck**

presented on brioche

accented with a lingonberry conserve

**Asian Seared Salmon**

presented on brioche

with horseradish and white truffle oil  
garnished with shredded radicchio