

Continental Caterers

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

ITALIAN CUISINE

Carpaccio

thinly slice sirloin
with a tangy mustard sauce

Crostini

topped with

- olive tapenade with italian tomato salsa
- curried shiitake mushrooms and asiago cheese
- caramelized onions and fontina cheese
- artichoke and parmesan
- goat cheese and rosemary

Shiitake Mushroom Crostini

on toast points with
asiago cheese and hint of curry

Chicken Picatta Pieces

with a lemon caper garnish

Eggplant and Tomato Sandwiches

with fresh italian herbs

Polenta Rounds

topped with

- an olive tapenade, accented with italian tomato salsa
- roasted red peppers, and a dollop of tomato coulis

Mozzarella Sticks

with a marinara sauce

Mozzarella Pinwheels

rolled italian cheese, pesto
and a red sauce

Fried Cheese

Mozzarella Pin Wheels

rolled with italian cheese and pesto
served with a red sauce

Grilled Eggplant

Meatballs

- galliano and pesto
- bleu cheese
- italian marinara

Prosciutto Wraps

rolled with

- melon and a mint garnish
- figs
- jicama

Stuffed Mushroom Caps

filled 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

Miniature Pizzetas

topped with

- wild mushrooms, fontina cheese, and fresh thyme
- jalapeno peppers, bell pepper, tomato, cheese and fresh herbs

Miniature Pizzetas

topped with

- grilled eggplant, bell peppers, sun dried tomato, and fresh parmesan cheese
- traditional meat or vegetarian
- lox pizza with capers and bermuda onions
- smoked duck and hoisin, cilantro and scallions
- goat cheese, sausage, and rosemary

Tender Asparagus Spears

wrapped with

- prosciutto, offered with a lemon dijon spread
- filet with horseradish
- smoked salmon and cream cheese

Scampi Style Prawns

sautéed in garlic butter, white wine and fresh herbs

Pesto Prawns

sautéed in fresh pesto

Chilled Tiger Prawns

offered with a traditional cocktail sauce

Cherry Tomatoes

filled with

- mozzarella, olive oil, and basil
- anchovies, capers, and dill
- salmon tartar and rosemary
- smoked salmon and cream cheese
- pesto and parmesan
- three color peppers
- couscous with currants and nuts

Grilled Zucchini Cups

with any of the above fillings

Grilled Eggplant

Tartlet Shells

filled with

- dilled shrimp
- caramelized onions and fontina cheese
- pesto and pine nuts
- eggplant and ratatouille
- spinach and mushrooms topped with hollandaise
- sun dried tomato and gorgonzola
- chopped artichoke hearts and cheese
- corn, peppers, spicy cheese, and sun dried tomatoes
- duck ala orange

Tortellini

skewered and served with a marinara or pesto sauce

Artichoke Prosciutto Ring

Frittata

Miniature Tortas

Italian Sausages

served with a mustard sauce or fresh squeezed lemon

Calzone

filled with

- smoked chicken, goat cheese and parsley
- plum tomatoes, prosciutto, garlic, ricotta cheese, and basil
- smoked chicken, goat cheese and parsley
- plum tomatoes, prosciutto, garlic, ricotta cheese, and basil
- chorizo sausage, jack cheese, chilies, sweet onion, and salsa