



# **atmosphere**

events and catering

## ***DINNER PARTY***

### **hors d'oeuvres**

*(choose 2 warm & 2 cold)*

#### **warm hors d'oeuvres menu**

stuffed mushrooms w. gouda cheese  
chicken quesadillas w. cilantro, jack cheese and salsa  
mini crab cakes w. apple aioli  
chicken satay w. peanut sauce and curry  
corn blinis w. home-cured salmon and crème fraîche  
coconut-crusted shrimp w. tangerine-soy dipping sauce  
curried shrimp w. pineapple cocktail sauce  
risotto balls w. parmesan w. roasted red bell pepper puree  
chicken dumplings w. ginger cream  
bacon-wrapped asparagus tips  
beef skewers w. curry and peanut dip  
bite-sized beef tenderloin w. garlic aioli  
sautéed beef tenderloin slices w. shallot and sherry vinaigrette  
brie and grape quesadilla w. dijon vinaigrette  
mini tuna tartar burgers seared w. wasabi mayonnaise  
the classic slider – served w. grilled onions and gruyere  
the not-so-classic hot dog – bratwurst w. caramelized onions  
mini panini w. turkey, provolone & mango chutney  
mini pizzas w. roasted seasonal veggies  
mini pizzas w. prosciutto, goat cheese & chives

#### **cold hors d'oeuvres menu**

hamachi served on crispy rice cake w. rice wine vinaigrette & tobiko wasabi  
olive tapenade served on baked pita chips  
eggplant caprese w. basil pesto & mozzarella on crostini  
brioche toast points w. st. andré cheese and honey-roasted pears  
zucchini rolls w. goat cheese and sun-dried tomato pesto  
bruschetta w. basil pesto, grilled chicken breast and asiago cheese  
smoked salmon and caramelized red onion tartlets w. chived crème fraîche  
smoked salmon tartar on olive oil baguette  
tuna tartar w. shiitake mushroom and wonton  
artichoke wedges w. tomato and pine nut dressing  
garden bread w. bell pepper eggplant spread  
grape leaves stuffed w. rice, lemon and spices  
steak tartar on crackers w. capers  
trio of hummus served on baked pita chips  
cucumber disks w. tzatziki sauce

***stationary platters also available***

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### ***DINNER PARTY (cont'd.)***

#### **salad**

*(choose one)*

##### *the classic caesar*

hearts of romaine w. grilled chicken, homemade croutons, freshly grated parmesan cheese and homemade caesar dressing

##### *the chopped*

roasted turkey, lettuce, corn, tomatoes, cucumber, mozzarella, garbanzo beans and lemon sherry vinaigrette

##### *the spring mixed*

mixed baby greens, grape tomatoes, gorgonzola cheese, toasted almonds, dried cranberries and raspberry vinaigrette

##### *the wedge*

iceberg wedge served w. crumbled maplewood bacon, blue cheese crumbles, chopped tomatoes, fresh dill and ranch dressing

#### **entrees**

*(choose two)*

pan-seared chicken tarragon

chicken breast stuffed w. sun-dried tomato goat cheese pesto

chicken piccata w. lemon caper butter sauce

curry chicken w. dried plums

grilled chicken kabobs w. herbes de provence rub

48-hour marinated filet mignon grilled to perfection

grilled beef kabobs w. red wine reduction

dijon-crusted lamb loin chops

portobello mushroom stuffed grass-fed burgers w. caramelized onions and gouda cheese

grilled pork tenderloin w. apple chutney

miso-glazed black cod

baked salmon w. raspberry pine-nut vinaigrette

sautéed white fish w. tri-color tomato vinaigrette



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### ***DINNER PARTY (cont'd.)***

#### **starches**

*(choose one)*

rosemary roasted red potatoes

garlic-thyme mashed potatoes

potatoes gratin

penne pasta alla checca

butternut squash risotto

wild mushroom risotto

fettucini alla grecque

truffled mac 'n cheese

herbed israeli couscous

whole wheat couscous w. basil

toasted brown rice medley

minted basmati rice

#### **vegetables**

*(choose one)*

grilled seasonal vegetables

honey balsamic glazed mini peppers, carrots and onions

crisped brussel sprouts w. toasted sunflower seeds & chile flakes

green beans almondine

roasted asparagus w. citrus butter

sautéed broccolini w. garlic

sautéed okra w. ginger and garlic

roasted baby bok choy & japanese eggplant



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### ***DINNER PARTY (cont'd.)***

#### **dessert**

*(choose one)*

lemon blueberry tarts

vanilla bean crème brulee

french apple tart

individual assorted pastries

fresh fruit skewers w. chocolate & coconut

triple chocolate brownie bites

profiteroles

gelato, sorbet or ice cream sundae bar w. all the fixin's

#### **beverages**

coffee & tea service

flat water, fountain soda, fresh-brewed iced tea & fresh-squeezed lemonade

selection of beer, red wine, white wine & champagne

### ***PRICES BASED ON MENU SELECTION & GUEST COUNT\****

***\*includes chef and beverages noted only. Additional will include the following: staff (servers, bartenders, etc.), linens, place settings, specialty rental items (tenting, specialty lighting, etc.), additional beverages/bar set-up, 18% service charge, applicable taxes, etc.***