



Above All
CATERING

& EVENTS



20

YEARS
of catering
excellence

corporate catering
special events

wedding receptions
non-profit events

HORS D'ŒUVRES

www.aboveallcatering.com

714.220.1289



Hors d'oeuvres

Poultry

petite lettuce cup – achiote chicken, grilled pineapple salsa
pesto chicken and feta purse – sun dried tomato puree
ginger chicken cakes – mango chutney, cilantro
kung pao chicken – crisp wonton cup, toasted peanuts
chicken or pork pot stickers – soy ginger glaze
spicy thai peanut chicken purse – sweet cucumber sauce
mini turkey meatloaf – yukon mash, burgundy wine demi glace
curry chicken spring roll – toasted cashews, golden raisins, mango chili sauce
chicken and chorizo croquette – saffron garlic aioli
rosemary chicken potato cups
chicken n waffles – maple foam, waffle cut fry

• platinum

duck confit – sweet potato chip, dried cherry compote, micro cilantro
chicken paella – saffron rice, roasted vegetables, chorizo served in individual pot
mini jidori chicken and chanterelle mushroom wellington – black truffle hollandaise

Beef & Pork

mini beef wellington – béarnaise sauce
mini pastrami wellington – slow braised, whole grain mustard, cornichon
beef short ribs – polenta crouton, crème fraiche, micro greens
beef or chicken empanada – avocado crème
handmade seasoned meatballs – swedish, chipotle or marinara
kielbasa en croute – flaky puff pastry, dijon mustard

• platinum

hoisin cured pork tenderloin – sesame rice cracker, sweet chili sauce
roasted beef tenderloin – sage horseradish cream, sweet mauai onion, garlic crostini
beef tenderloin carpaccio – peppered lavosh, roasted garlic aioli, micro chives
bacon wrapped filet mignon skewers – béarnaise sauce
prime beef roulade – goat cheese, jalapeno, red onion, balsamic gastrique
roasted pork tenderloin – vine ripe tomato confit, garlic basil crostini
pork tenderloin – brown sugar crust, parmesan crisp, caramelized onions, sherry gastrique



Hors d'oeuvres

Lamb

- platinum

lamb kabob - rosemary skewer, cherry tomato, mint jelly

mini lamb lollipop – adriatic fig glaze, fleur de sel

merguez sausage – puff pastry, african harissa aioli

Seafood

cold smoked salmon – pumpernickel, dill cream cheese, lemon zest

ahi tartare – cucumber cup, spicy soy, avocado cream

ahi poke – crisp wonton, thai slaw, sriracha mayo

shrimp ceviche – blue corn tortilla, house pickled jalapeno and mango salsa

dungeness crab cake – deep fried, remoulade

- platinum

maryland lump crab cake – roasted corn chutney, remoulade or roasted pepper aioli

bacon wrapped scallops – black truffle butter

coconut lime lobster – mango pico de gallo, blue corn tortilla spoon

spicy ahi taco – watermelon radish, house pickled vegetables, micro cilantro

mini halibut tacos – blue corn tortilla shell, cilantro slaw, lemon aioli

lump crab spring rolls – mango, cucumber, thai chili dipping sauce

lobster mac n cheese balls – white cheddar fondue

stone crab claws - spicy bloody mary dip, micro celery

mini lobster corn dog - lemongrass aioli

Vegetarian

mini baked brie en croute – raspberry preserves

watermelon and feta – fresh mint, aged balsamic

three cheese stuffed mushrooms – mozzarella, jack, cheddar, herb crust

garlic pesto crostini – goat cheese mousse, roasted peppers, sun dried tomato

belgian endive – sonoma goat cheese mousse, fig jam, candied walnut

- platinum

mini grilled vegetable pastry puff – house made boursin cheese

artichoke and spinach beignet – white truffle parmesan cream sauce



Hors d'oeuvres

Tartlets

caramelized onion and goat cheese - fresh herbs, sliced prosciutto

grilled artichoke and feta - sun dried tomatoes

parisian - goat cheese, leeks, bacon

quiche lorraine - bacon, swiss cheese

brie and walnut - maple honey

Skewers and Sticks

- **chicken**

meyer lemon & basil

chipotle

spicy thai peanut

parmesan crusted w. arribiata sauce

garlic herb

tandori w. cucumber yogurt

tempura orange

teriyaki

- **beef**

teriyaki

green peppercorn & dijon

roasted garlic demi

short rib w. bleu cheese butter

- **pork**

prosciutto wrapped melon

salami w. olives and ciliegine mozzarella

- **seafood**

grilled pesto shrimp w. meyer lemon

coconut shrimp w. citrus glaze

bacon wrapped shrimp



Hors d'oeuvres

Displays

- [antipasta](#)
rustic antipasta table – charcuterie assortment of fine cured meats, grilled & marinated vegetables, imported & domestic olives, rustic toasts, crusty breads, and local farm classic cheeses.
- [st. helena chef's table](#)
a beautiful display of local farm sliced and wedge cheeses, farmers market fresh cut vegetables, dips, seasonal fruit & berries, assorted artisan breads and nuts
- [caviar display](#)
assorted caviars (salmon roe, whitefish, and bowfin), diced eggs, red onions, sour cream, chives, capers, potato blinis, crostini, and vodka cocktail skewers - for russian osetra or sevruga, call for quote

Cheeses

- [domestic](#)
cubed cheddar, colby, pepper jack, swiss, smoked mozzarella and jack w. crackers and toasted crostinis
- [gourmet](#)
cubed sharp cheddar, swiss, brie, creamy bleu, port wine derby, sage derby, herbed goat cheese, smoked mozzarella w. fresh grapes, berries, dried fruits, nuts, crackers and toasted flat breads crostinis, and breadsticks
- [connoisseur](#)
farmhouse natural cheddar, roquefort blue, epoisses, saint andre, manchego, humboldt fog goat, petite muenster w. champagne grapes, honeycomb, quince membrillo, dried fruits, nuts, crackers, assorted flatbreads, and crostinis

Vegetables

- [raw](#)
crudite platter w. assorted raw veggies such as bell peppers, broccoli, cauliflower, celery, mushrooms, carrots, and zucchini w. ranch dipping sauce
- [grill](#)
grilled platter w. vegetables such as asparagus, zucchini, bell peppers, eggplant, mushrooms, carrots, and artichokes w. honey balsamic dipping sauce
- [asian](#)
grilled and raw asian platter with vegetables such as bok choy, broccolini, baby corn, daikon radish, cucumber, and snap peas w. chili soy dipping sauce
- [farmers market](#)
chefs selection of grilled or raw farmers market vegetables and seasonal micro farmed varieties such as baby carrots, patty pan squash, heirloom radishes and tomatoes, w. ranch and balsamic dressing



Hors d'oeuvres

Sliders (Silver Dollar or Palm Size)

traditional – beef, cheddar, ketchup and caramelized onions

chicken parmesan – panko crusted, mozzarella and marinara

southern fried chicken - buttermilk biscuit and country gravy

hickory smoked pork - with zesty slaw

"blt"- honey bacon - butter lettuce, tomato and avocado aioli

meatball marinara - with fresh mozzarella

deli sliders - a mix of turkey, ham and roast beef with lettuce, cheese and light mayo

pastrami - w. dijonnaise and sauerkraut on rye bun

- [platinum selections](#)

mini kobe beef - irish white cheddar, caramelized maui onion and house ketchup

pacific rim skirt steak - asian slaw and ginger aioli

sesame crusted tuna - pickled carrots, cabbage and wasabi aioli

lump crab cake - mango slaw and remoulade sauce

bacon and tenderloin - gorgonzola, caramelized onions and southern bbq sauce

MARTINI'S

a minimum of 25 guests and must accompany a meal, an hors d'oeuvre package or 3 station selections. chef required. smaller counts available at additional costs. includes disposable or real martini glass.

- [the original potato martini](#)

select 1 potato: yukon gold garlic mash, hand mashed red potatoes, wasabi mash, sweet potato mash

select 1 topping: burgundy beef tips, chicken marsala, forest mushrooms, tender short ribs, garlic shrimp provencale

includes: cheddar cheese, sour cream, bacon, chives, & tumbleweed onions

- [mac n' cheese martini](#)

select 1 macaroni: truffled sharp cheddar mac, white cheddar mac, chipotle mac, garlic mac

select 1 toppings: burgundy beef tips, chicken marsala, forest mushrooms, tender short ribs, garlic shrimp, classic cheese sauce

includes: parmesan cheese, blue cheese crumbles, bacon, chives, & fried onions

- [the risotto martini](#)

select 1 risotto: tuscan cheese risotto, mediterranean saffron risotto, wild mushroom risotto, vegetable ratatouille risotto

select 1 topping: garlic shrimp, short ribs, vegetable jardinière, chicken marsala
includes: crumbled gorgonzola, bacon, chives



Hors d'oeuvres

Exhibition Stations

a minimum of 25 guests and must accompany a meal, an hors d'oeuvre package, or 3 station selections. includes disposable plate. china available at an additional cost. chef required. smaller counts available at additional costs.

- [south of the border made to order tacos](#)

select 1 meat: carne asada, carnitas, grilled chicken, sautéed shrimp, talapia, or portabello mushrooms
includes: corn tortillas, sour cream, guacamole, salsa, shredded cheese, chopped cilantro, diced onions, and fresh made chips

- [south of the border made to order fajitas](#)

select 1 meat: carne asada, grilled chicken, shrimp, or portobello mushrooms
includes: sautéed onions and pepper medley, flour tortillas, sour cream, guacamole, salsa, shredded cheese, chopped cilantro, and fresh made chips

- [pasta station](#)

select 1 starch: penne, fettuccini, bow tie, rotelli, tortellini, rigatoni
select 1 sauce: marinara, creamy pesto, alfredo, vodka, or bolognaise
select 1 topping: diced herb chicken, sliced italian sausage, or shrimp
includes: mushrooms, diced tomatoes w. basil, bell peppers, crushed red pepper, parmesan cheese, and garlic breadsticks.

- [cucino italiano](#)

select 1 starch: tuscan cheese risotto, mediterranean saffron risotto, wild mushroom risotto, vegetable ratatouille risotto, garlic gnocchi, and buttered orzo
select 1 topping: garlic shrimp, short ribs, vegetable jardinière, chicken marsala
includes: crumbled gorgonzola, bacon, chives, sour cream, chili flakes, parmesan cheese

- [la creperia](#)

"homemade" to order crepes
select 1 filling: shrimp, beef, chicken, wild mushroom
select 1 sauce: truffled lobster cream, creamy mornay, dijon veloute, or porcini mushroom cream
includes: diced tomatoes, scallions, sour cream, crumbled gorgonzola

- [the orient](#)

select 1 starch: ponzu soba noodles, sweet chile udon noodles, hoisen chinese noodles
select 1 topping: bbq pork, honey walnut shrimp, kung pao chicken, stir fry vegetables
includes: crispy chow mein noodles, sirachi sauce, scallions, soy sauce, and shrimp crackers

- [sushi bar](#)

a minimum of 180 pieces
cut rolls (60 piece increments) – california roll, spicy tuba roll, rainbow roll, salmon, shrimp tempura roll
sushi (60 piece increments) – yellowtail, tuba, salmon, albacore, shrimp
includes: sushi chef, wasabi, ginger, soy sauce, ponzu sauce, & chop sticks - special orders available.

- [ra bar](#)

market fresh shellfish consisting of shrimp, cocktail crab claws, chesapeake crab legs, seasonal clams or oysters, beautifully displayed on a bed of crushed ice, garnished with sweet chaka seaweed salad, cocktail sauce, louisiana hot sauce, horseradish, lemon wedges, oyster crackers, and caesar toasts