

MRS GARCIAS CATERING
APPETIZER MENU
CALL: (310) 841-2315 or FAX: (310) 841-2415

Hot

- **Mini Quesadilla** - flour or blue corn tortilla stuffed with melted Monterey Jack cheese and guacamole
- **Mini Chimichanga** - mini chicken burrito, deep fried and served with guacamole
- **Mini Taquito** – corn totilla rolled and stuffed with shredded chicken or beef, deep fried and served with guacamole
- **Mini Goat Cheese and Mango Salsa Quesadilla*** - flour tortilla stuffed with melted goat cheese and a mildly spiced mango salsa
- **Mini Pineapple Quesadilla** - flour tortilla stuffed with melted Monterey Jack cheese and pineapple
- **Potsticker** - crescent shaped dumpling filled with meat or vegetable and served with Chinese sweet and spicy vinegar
- **Oriental Baby Back Ribs*** - bite sized charbroiled baby back ribs, marinated in mildly spiced chili paste. Ginger, garlic, & hoisin sauce marinade
- **Chungking Beef Stick*** - charbroiled thinly sliced beef marinated in a wine flavored hoisin sauce
- **Chungking Chicken Stick*** - charbroiled chicken filet marinated in a wine flavored hoisin sauce
- **Fried Wonton** - meat filled wonton skin roll deep fried and served with a ginger-plum sauce
- **Egg Roll** - meat & vegetable filled noodle roll, deep fried & served with a ginger-plum sauce
- **Shu Mi** - ground pork and Chinese sausage wrapped in wonton skin, steamed and served with soy sauce
- **BBQ Chicken Wing & Drumette** - charbroiled chicken marinated in a spicy or non-spicy marinade
- **Teriyaki Chicken Wing & Drumette** - chicken marinated in a sweet soy marinade
- **Miso Shoyu Chicken Wing & Drumette** - sweet charbroiled miso-ginger flavored chicken wing and drumette
- **Mrs. Gs Spicy Chicken Wing** - chicken wing and drumettes marinated in a spicy jalapeño sauce, deep fried & served with celery sticks, jicama sticks, & a blue cheese dip
- **Mochi Mochi Chicken Bits** - crispy bite sized boneless pieces of Hawaiian style fried chicken
- **Smoky Mountain Meatball** - ground beef meatball cooked in a wine flavored smoky barbecue sauce
- **Mini Smoked Sausages** - mini smoke flavored polish sausage links cooked in white wine and served with Dijon dip
- **Mini Quiche*** - bacon-cheese or broccoli-cheese tartlet
- **Chili Rellanos** - mini tortilla cups filled with grated Monterey Jack cheese and chili peppers
- **Chili Pepper Frittata** - mild green chili pepper & Monterey Jack cheese frittata squares
- **Broccoli Frittata** - fresh broccoli & Monterey Jack Cheese frittata squares
- **Brie Stuffed Mushroom*** - fresh mushroom sauteed in butter, garlic ,green onion, & parsley & then stuffed with Brie cheese
- **Chicken Sate Kebob*** - charbroiled chicken filet marinated in a mild sate marinade
- **Lamb and Eggplant Kebob*** - charbroiled Lamb and Japanese eggplant marinated in a wine, garlic, & soy marinade
- **Pork and Mango Kebob*** - charbroiled pork and mango marinated in a ginger hoisin marinade

- **Chicken and Portuguese Sausage Kebob*** - charbroiled chicken breast and Portuguese sausage in a orange/pineapple garlic marinade
- **Margarita Kebob*** - charbroiled pork marinated in olive oil, garlic, lime, juice, and cilantro
- **Skewered Grilled Shrimp with Dill*** - charbroiled shrimp marinated in olive oil & fresh dill weed
- **Grilled Salmon with Thyme*** - charbroiled salmon filet marinated in olive oil & fresh thyme
- **Smoked Salmon Potato Skins*** - crispy potato skins filled with smoked salmon & topped with sour cream and caviar
- **Phyllo Triangles*** - phyllo dough filled with Feta Cheese and Spinach
- **Stuffed Zucchini Baskets** - fresh zucchini stuffed with Swiss and Parmesan cheeses
- **Baked Brie with Macadamia Nut Crust** - macadamia nut encrusted Brie cheese wheel baked until melted & served with Lavosh bread, apple slices, & mango chutney
- **Jalapeno Cheese Poppers*** - jalapeno peppers stuffed with Monterey Jack Mozzarella, or cheddar cheese, deep fried to a golden brown and served with a salsa rojo & ranch dressing

Cold

- **English Cucumber with Caviar*** - a cucumber slice topped with dill flavored sour cream and dollop of caviar
- **English Cucumber with Salmon Mousse*** - a cucumber slice topped with salmon garnished with a watercress leaf
- **Baby New Potato with Caviar*** - baby new potato half topped with curry flavored sour cream and a dollop of caviar
- **Asparagus in Belgian Endive** - fresh asparagus spear marinated in Oriental sesame tarragon Vinaigrette and served on a leaf of Belgian endive
- **Chutney-Deviled Egg** - hard boiled egg filled with a mango chutney egg yolk stuffing
- **Shrimp Cocktail*** - ice cold shrimp served with a tomato cocktail sauce
- **Mexican Shrimp Cocktail** - ice cold shrimp served with a spicy Mexican chili pepper sauce
- **Cheese Tortellini** - cheese tortellini served with a sun-dried tomato vinaigrette or a honey Dijon white wine dip (served skewered or non skewered)
- **Stuffed Lichee** - an oriental tropical grape-like fruit stuffed with sherry pecan flavored cream cheese
- **Fresh Fruit Crudites** - an assortment of fresh fruit both whole and cut, served with with a dip of your choice (herb, spinach, ranch or curry)
- **Fresh Vegetable Crudites** - an assortment of fresh vegetables both whole and cut served with a dip of your choice (herb, spinach, ranch or curry)
- **Chopped Chicken Liver*** - served with chopped egg, chopped onion, and an assortment of crackers and breads
- **Assorted Cheese and Crackers** - Brie, Gorgonzola, Fontina, Gouda, Havarti, Neufchatel Strawberry, Kawakani Log with Port Wine, or Alpine Lace Swiss
- **Minted Melon Balls** - cantaloupe & honeydew melon balls soaked in Cointreau and fresh mint
- **Pears with Gorgonzola** - a thin slice of fresh pear topped with Gorgonzola cheese and garnished with a watercress leaf
- **Stuffed Cherry Tomato** - a fresh cherry tomatoes stuffed with assorted fillings of your choice (salmon mousse*, pecan chicken*, crabmeat salad*, leek chiffonade, artichokes, hearts of palm, or corn salad)
- **Seviche of Scallops*** - fresh bay scallops marinated in fresh lime juice, olive oil, chili pepper, and herbs then served chilled on mini-skewers
- **Mozzarella & Tomato Crostini** - a slice of baby mozzarella & fresh roma tomato

marinated in garlic flavored olive oil served on crostini toast and topped with a fresh basil leaf

- **Endive Boats with Smoked Salmon Stuffing*** - leaves of Belgian Endive stuffed with smoked salmon and topped with a dollop of caviar
- **Celery Batons** - fresh crisp celery stuffed with smoked Gouda cheese
- **Barquette of Eggplant Caviar*** - flakey pastry boat filled with chopped eggplant with ginger, cilantro, and vermouth
- **Barquette of Cheese Caponata*** - flakey pastry boat filled with ricotta cheese, eggplant, tomatoes, onions, and garlic
- **Baby Shrimp on Black Bread** - succulent bay shrimp mixed with Dijon. horseradish, dill, and mayonnaise, served on a thin slice of German black bread

\$1.75 – 2 pieces per person

*\$2.25 – 2 pieces per person