



“Fetish on the Fly”

Parties to Go with Food Fetish Flair

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Presenting "Fetish on the Fly", a fun, casual and delicious menu that allows you to enjoy our food without committing to a full service party. Sometimes your catering priority is to just get some great food on the table to please your crowd.

With this in mind, we have brought many of our recipes into the mix so you can create an appealing and memorable spread with minimal effort and cost. Please keep in mind that you can round out your party into a full meal with some of our other catering menus, which offer buffet lunches and dinners.

We will also be offering special holiday menus in this same style; i.e. Passover, Easter and more.

How to order Fetish on the Fly

- Timing is everything. As soon as you know you have a need, give us a call so we can both take the necessary time to pick out the menu that is right for you. Please give us at least 3-5 business days notice with your actual order (to ensure that all items are available), but feel free to ask if you happen to have a short notice need as we are known to be very accommodating.
- Delivery- \$45.00-70.00; depending on day, time and location. We also offer the options of a white glove delivery service, or one of our hand-picked servers can stay to serve and clean up for an additional charge.
- Disposables- we can supply disposables in several styles and levels. We also now offer an eco-friendly line of paper goods.
- Desserts- we offer a full line of bars, cakes, cookies, pies and more
- Equipment rental- Your food will be delivered and presented on disposable platters and foil pans, ready to serve. We also provide disposable (and reusable) serving utensils free of charge. If you would like your party delivered in non-disposable pans ask us about renting the serving pieces.

Please feel free to call us with any questions, comments or help on your order. We look forward to speaking with you soon.

Food Fetish

Antipasto Platters and Displays

Italian Antipasto Displays

Vegetarian - marinated mushrooms, roasted pepper salad, marinated bocconcini, olive tapenade, pepperoncini and artisan breads

Small - serves 35-50 people - **\$85.00**

Large - serves 50-75 people - **\$125.00**

Meat - same as above, and add prosciutto, pepperoni and genoa salami

Small - serves 35-50 people - **\$135.00**

Large - serves 50-75 people - **\$200.00**

Mediterranean Antipasto Display

Hummus, Baba Ghanouj, Roasted Pepper and Artichoke Salad, Assorted Olives, Israeli Cous Cous Salad, Mediterranean Hot Sauce and Pita Bread and Garlic Lavash Chips

Small - serves 35-50 people - **\$75.00**

Large - serves 50-75 people - **\$115.00**

Vegetable Platters

Crudités of Vegetables

The season's freshest vegetables in a beautiful display

Small - serves 35-50pp-**\$45.00** (choose 1 dip)

Large - serves 50-75pp-**\$70.00** (choose 2 dips)

Dips to Choose From:

Spinach and Feta

Green Goddess

Ranch

Gorgonzola

Curry

Grilled Vegetable Platter

A variety of seasonal vegetables: zucchini, onion, asparagus, mushrooms, etc. If it's in season it's on there, served in a striking display with citrus aioli on the side

Small- approximately 20-25 servings- **\$75.00**

Large- approximately 40-50 servings- **\$125.00**

Cheeses and Dips

Cheese Platter

Imported and domestic cheeses beautifully displayed with our cracker basket

Small - serves 40-60 people - **\$75.00** (choose 1 dip)

Large - serves 75-100 people - **\$125.00** (choose 2 dips)

Brie en Croute

Brie wrapped in puff pastry, baked and served with assorted crisps and crackers

Serves approximately 40 people - **\$55.00**

Add sliced figs - **\$10.00**

Gorgonzola Pie

Gorgonzola baked like a savory cheesecake on a buttery cracker crust
Served with artisan sliced breads

10" pie – serves approximately 30-40 people - **\$55.00**

Endive Flowers

Petals of endive arranged around a dip, scoop the dip with the endive leaf. Looks like a big flower on your buffet.

Choose a dip:

Smoked Salmon Mousse

Herb Goat Cheese

Sun Dried Tomato

Small - serves 20-25 people - **\$55.00**

Large - serves 40-50 people - **\$95.00**

Party Dips

Serves approximately 20pp

Guacamole, Salsa and Chips- **\$40.00**

Hummus & Pita- **\$35.00**

Artichoke Dip w/ Tortilla Chips- **\$45.00**

Spinach & Feta Dip w/ Lavosh Crisps- **\$50.00**

Breads and Spreads

Assorted breads and crisps served with your choice of 2:

Bruschetta w/ Sweet Basil Spread

Mushroom Paté

Olive Tapenade

Herbed Goat Cheese w/ Sweet Onions- **add \$15.00** Serves
approximately 50 people - **\$55.00**

Deli and Fish Platters and Displays

Deli Platter

Oven Roasted Turkey, Ham and Roast Beef arranged with sliced cheeses and condiments on the side
Served with sliced deli breads and sandwich rolls

Serves approximately 20 people - **\$110.00**

Deluxe Deli Platter

For that larger, extra special crowd: Pastrami, Corned Beef and Turkey Breast arranged with sliced cheeses and condiments on the side
Served with sliced deli breads and sandwich rolls

Serves approximately 40 people - **\$230.00**

Deli Salad Platter

Tuna Salad, Chicken Salad and Egg Salad arranged with sliced cheese and condiments on the side. Served with sliced deli breads and sandwich rolls

Serves approximately 20 people - **\$90.00**

Lox Platter

Bite sized sliced and rolled up lox presented with capers, chopped onion and cilantro mustard. Served with pumpnickel cocktail bread

Serves approximately 15-20 people - **\$75.00**

Roasted Salmon Platter

Whole side of salmon, marinated and roasted; served with dijon sauce and dill caper tartar sauce

Serves approximately 15-20 people - **\$75.00**

Shrimp Platters

Jumbo shrimp served with classic cocktail and Japanese yuzu sauces

40 pieces - **\$65.00**

75 pieces - **\$120.00**

Party Wraps and Sandwiches

Wrap Platters

Tikka Wraps – Tandoori style chicken, julienne carrots and cucumbers rolled with raisins, almonds, and mango chutney spread in spinach flat bread

Way South of the Border Wraps - Jamaican angry mango chicken, black beans, corn, candied papaya and red onion rolled with cilantro spread in a sundried tomato flatbread

Mediterranean Veggie Wrap - Fresh tomatoes, olives, artichokes, roasted peppers and julienne cucumber rolled with hummus in lavash

50 pieces per platter- **\$65.00**

75 pieces per platter- **\$95.00**

Party Sandwiches

Artisan Mini Sandwiches- Prepared on mini artisan rolls, focaccia squares, and baguette, all served in mini size:

Choose From:

Turkey breast and smoked gouda with smoky pepper mayo

Ham and Swiss with honey mustard

Rare roast beef with bleu cheese aioli

Grilled vegetable with herbed goat cheese spread

Albacore tuna salad

Bombay chicken salad

40 Mini Sandwiches - **\$95.00** (choice of 3 varieties)

Deluxe Party Sandwiches- Prepared on mini artisan rolls, focaccia squares, and baguette, all served in mini size:

Choose From:

Thinly sliced filet mignon with horseradish mayo

Caprese with vine tomato and buffalo mozzarella

Marinated lemon pepper chicken breast

Seared Ahi tuna, arugula and roasted pepper

40 Mini Sandwiches - **\$125.00** (choice of 3 varieties)

NOTE: See our salad pages below for a great selection of side salads to go with your sandwiches

Hors D'oeuvres, Displays, and Packaged Parties

Skewers

Chicken Skewers - Juicy chicken breast, marinated, grilled and served with accompanying sauce

40 pieces/ platter - **\$75.00**

75 pieces/ platter - **\$125.00**

Shrimp Skewers - Several medium shrimp loaded on a skewer

35 pieces/ platter - **\$85.00**

75 pieces/ platter - **\$175.00**

Skewers are available in the following delicious flavors:

Cajun with Smoky Pepper Sauce

Buffalo with ranch dressing

Tandoori with cucumber yogurt

Teriyaki with spicy peanut sauce

Tuscan with roasted pepper compote

Cilantro Lime with salsa picante

Sushi Rolls

We make them fresh in our kitchen! Classic inside out sushi rolls filled with:

Spicy Tuna - garnished with Thai hot sauce and daikon sprouts (must have refrigeration upon delivery)

Spicy Shrimp - garnished with Thai hot sauce and daikon sprouts

Yuzu Scallop - scallops marinated in Japanese citrus pepper and rolled sushi style served with spicy ponzu

100 pieces- **\$175.00**

Smoked Salmon - filled with smoked salmon, capers and red onion; served with soy, wasabi and ginger

California - surimi and asparagus served with wasabi, soy and gari

Vegetable - asparagus, carrots, cucumber served with wasabi, soy and gari

Brown Rice Special - roasted and grilled vegetables rolled with brown rice and served with wasabi, soy and gari

100 pieces - **\$150.00**

Soy Paper Rolls

Peking Duck - roasted duck with scallions and hoisin with hot chili dipping sauce

Southwest Shrimp - chili grilled shrimp and scallions rolled with spanish rice and topped w/ spicy avocado sauce

100 pieces - **\$175.00**

Thai Peanut – shredded vegetables tossed with spicy peanut sauce, rolled and served with spicy ponzu

100 pieces - **\$150.00**

Wonton Cigars

Jack Daniels BBQ Chicken Cigars - served with cilantro buttermilk ranch

B'stilla Cigars - with Moroccan spiced beef and lamb, served with mango chutney

Thai Shrimp Cigars - with sweet chile dipping sauce

Exotic Asian Mushroom Cigars - with spicy ponzu dipping sauce

60 pieces - **\$75.00**
100 pieces - **\$115.00**

Nacho Party w/ Chili Con Queso

Tri-colored corn chips served with chili con queso, rosarita beef, refried beans, scallions, olives, jalapenos, sour cream, pico de gallo and hot salsa

The whole party- serves 35-40pp - **\$225.00**

Chinese Take-Out Party

We provide the food along with little personal Chinese take-out boxes for your guests to make their own personal party meals in a box

Starts with jasmine rice accompanied by:
Char Siu BBQ Pork w/ Pickled Cabbage
Emperor's Chicken
Wok Seared Vegetable Stir Fry
Accompanied with sauces: sweet chile, hot chile paste, soy

The whole party-Serves 35-40 people - \$300.00

Add Kung Pao shrimp - **\$100.00**

Quesadillas

Served room temperature on disposable platters with appropriate salsa or sauce

Gruyere and Mushroom - Flavorful gruyere cheese blended with sautéed mushrooms and grilled in a spinach tortilla, served with bruschetta salsa

Three Cheese and Chile - in sundried tomato tortilla with guacamole and salsa

48 wedges- **\$48.00**

72 wedges- **\$70.00**

California - Smoked Salmon, Brie and Caramelized Onion and Guacamole grilled in a spinach tortilla served with dill sour cream

Chicken and Smoked Gouda - in flour tortilla with guacamole and salsa

48 wedges- **\$60.00**

72 wedges- **\$85.00**

Retro Party Platters

Pigs in a blanket- 50 pieces- **\$50.00**

Mini Corn Dogs (turkey)-50 pieces- **\$50.00**

Meat Loaf Sliders- 50 pieces- **\$50.00**

Macaroni and Cheese- serves approx 35-40 people- **\$40.00**

Iceberg & Bleu Cheese Salad-serves approx 35-40 people- **\$40.00**

Order the whole party- serves approx 35-40 people-**\$200.00**

Potato Skin Party

Hot potato skins, plain and three-cheese, served with: bacon, sour cream, cheddar and Swiss cheeses, garlic spinach, sautéed mushrooms, scallions, pico de gallo and cilantro ranch dressing

The whole party - serves 35-40 people- **\$200.00**
Add seasoned ground beef or ground turkey- **\$65.00**

Bite Sized Hors D'oeuvres

Stuffed Mushrooms

Vegetarian- 40 pieces- **\$40.00**

Seafood- 40 pieces- **\$65.00**

Sausage- 40 pieces- **\$50.00**

Mini Crab Cakes

50 pieces- **\$65.00**

Spanikopita

50 pieces- **\$70.00**

Goat Cheese Profiteroles

40 pieces- **\$50.00**

NOTE: We have a large array of specialty hand crafted bite sized hors d'oeuvres, provided by special request-please ask

Green Salads

Small- serves 15-20 people- **\$35.00**

Large- serves 35-40 people- **\$60.00**

Baby Greens - field greens tossed with dried cherries, tomatoes, cucumbers and more

Tropical – baby greens tossed with tropical fruit, seasonal vegetables, and black beans

Traditional Greek – field greens with tomatoes, cucumbers, seasonal vegetables, and Aegean feta vinaigrette

Mandarin Spinach - tender spinach with mandarin oranges, seasonal vegetables, and sesame ginger vinaigrette

Vegetable Taco - hearty mixed lettuce with zesty Mexican style vegetables and cheese

Traditional Spinach - tomatoes, mushrooms, hard boiled egg and thinly sliced red onion

Asian Cole Slaw

Classic Caesar - romaine lettuce, croutons, traditional Caesar dressing and parmesan cheese

Available Dressings: Italian, ranch, feta, balsamic, honey mustard, bleu cheese, sesame ginger, Catalina

Side Salads

Serving Sizes:

Small serves approximately 25-30 people

Larges serves approximately 40-50 people

Herbed Orzo – rice shaped pasta tossed with oven dried tomatoes, feta and fresh herbs

\$30 / \$40

Sesame Green Beans – Szechuan style

\$40 / \$60

Golden Jewel – Israeli cous cous, baby garbanzo beans, yellow split peas and tricolored orzo tossed with fresh herb vinaigrette

\$40 / \$60

Home Style Cole Slaw – traditional style creamy cole slaw

\$25 / \$35

Marinated Lentils – marinated with carrots, scallions and more with a Mediterranean flair

\$35 / \$45

Curried Couscous – tossed with carrots, tomatoes and celery

\$30 / \$40

Cold Sesame Noodles – traditional Asian noodle dish with carrots, cucumber and scallions

\$35 / \$45

Four Pepper Caprese – assorted marinated roasted peppers tossed with mozzarella balls

\$50 / \$75

Dijonnaise Pasta – broccoli, tomatoes and more in a tangy Dijon sauce

\$40 / \$60

Roasted Garlic Potato – our signature potato salad; potatoes fresh from the oven, tossed in garlic-scallion dressing

\$40 / \$60

Carrot Raisin - classic style deli salad

\$30 / \$40

Entrée Salads

Serving Sizes:

Small serves approximately 10-15 people

Larges serves approximately 20-25 people

Chinese Chicken – Mixed greens with chicken breast, mandarin oranges, seasonal vegetables, sesame seeds, and sesame ginger vinaigrette

\$45 / \$60

Asian Beef – Hearty mixed lettuces with Asian beef, exotic vegetables and sesame ginger vinaigrette

\$50 / \$65

Jamaican Jerk Chicken - a twist on entrée chicken salads with black beans, jicama, and seasonal tropical fruit

\$45 / \$60

Seafood Nicoise - Bay scallops and shrimp tossed with baby greens, olives, tomatoes, boiled egg, seasonal vegetables, and red onion

\$60 / \$85

Chicken Tostada - Cilantro lime chicken breast, chopped, and tossed with hearty greens, black beans, tomatoes, olives, scallions, cheese and tortilla chips

\$45 / \$60

Dill Chicken - Lemon dill chicken breast, diced, and tossed with baby spinach, cucumber, tomatoes, and seasonal vegetables

\$45 / \$60

Mediterranean Chicken or Shrimp - Chicken or shrimp with hearty greens, tomato, cucumber, artichoke, seasonal vegetable, garbanzo beans, and Aegean feta vinaigrette

\$45 / \$60 - chicken

\$60 / \$85 - shrimp

Caesar Chicken or Shrimp - Our classic Caesar with chicken or shrimp added

\$45 / \$60 - chicken

\$60 / \$85 - shrimp