

Scott Roeb

catering & events

HORS D'OEUVRES

savory bites – a work of art

PRIME BBQ SHORT RIB BITE

mildly spicy sauce

TOMATO BISQUE SHOTS

grilled brie triangles

ANTIPASTO KEBABS

salami, artichokes, burrata, tomatoes and olives

SPICY AHI TUNA CORNETS

with avocado and wasabi tobiko

MINI BEEF WELLINGTONS

fresh basil horseradish dipping sauce

GRILLED CORNED BEEF OR PASTRAMI REUBEN “PIZZA STYLE”

Mozzarella cheese, Swiss cheese and thousand island dressing

WHITE PIZZA

arugula, pepper jack cheese and herbed olive oil

ROASTED BABY LAMB CHOPS

honey grain mustard sauce (\$5 extra per guest)

THAI BEEF SALAD BITES

crispy won tons

HALIBUT CEVICHE

toasted corn cups with avocado cream

POTATO PANCAKE

green apple and Maui onion compote

CRIMINI MUSHROOMS

truffle mashed potatoes and caramelized leeks

INDIAN SPICED VEGETARIAN SAMOSAS

tamarind dipping sauce



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KOBE BEEF SLIDERS

caramelized onions and saga blue cheese

SKEWERED MOZZARELLA AND MINI ROMA TOMATOES

served with pesto drizzle

BACON & EGGS

deviled eggs with chipotle, apple wood smoked turkey bacon

HOMEMADE LASAGNA

vegetable ragu and asiago cheese

POT PIE BITES

chicken, potato and vegetables

MINI SLOPPY JOES

Indian style cooked lamb

SWEET PIZZA

roasted pear, cambazola blue and caramelized onions

AHI TUNA

seared, on crispy rice with Japanese salsa and avocado (gf)

BABY ARTICHOKEs

with caper aioli

WON TONS

potato, cheddar and turkey bacon drizzled with scallion oil

AHI TUNA TOSTADA

avocado, radish sprouts and Asian salsa

PESTO PIZZA

oven dried tomato, burrata and arugula

ARTICHOKE PESTO CROSTINI

topped with shaved reggiano



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CRAB CAKES

chipotle red pepper salsa

CLASSIC SIRLOIN PATTY MELTS

caramelized shallots, gruyere cheese, tomato relish

NY STYLE FRIED PICKLES

aioli dipping sauce

PRETZEL BITES WITH MUSTARD

partnered with a beer shot

CLASSIC MINI BURGER

shredded lettuce, tomato relish and pickle on a sesame bun

BLANKETED FRANKS

spicy mustard and sauerkraut

CHICKEN PARMESAN CROSTINI

horseradish salsa

CHICKEN + WAFFLE BITE

sriracha maple drizzle

BLT

bacon, roasted tomato and micro greens

CHEDDAR CHIVE BISCUIT

slow roasted BBQ brisket, mustard seed coleslaw

SWEET CORN & TOMATO ARRANCINI

smoked mozzarella and tomato fondue

ARTICHOKE STRUDEL

arugula and fresh shaved parmesan



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ASIAN FUSION MINI TACOS

barbecue short ribs, carrot radish slaw, scallions and toasted sesame seeds (gf)

ANCHO CHICKEN MINI TACOS

shredded lettuce and tomato peach pico de gallo (gf)

ROASTED BUTTERNUT SQUASH

smokey black bean tacos with corn relish and micro greens (vegan + gf)

OREGANO-COD MINI TACOS

Cilantro avocado radish and fresh lime squeeze (gf)

MINI SANDWICHES

seared filet of beef with horseradish basil mayo, crunchy onions and arugula on ciabattini roll

POTATO & CHIVE WAFFLES

smoked salmon, mustard crème fraiche and chives

CHICKEN LIVER MOUSSE

mini crostini with crunchy shallots and salted caramel dust on challah toasts

POTATO & GRILLED VEGETABLE EMPANADAS

smokey tomatillo salsa

BURRATA TARTLETTE

tomato, basil and onion

WATERMELON + FETA BITE

balsamic drizzle (gf)

CHEESEBURGER PIZZA

sirloin, tomatoes, pickle + caramelized onions

gf=gluten free