

PLATTERS

Arranged atractively on disposable platters. (Small serves 8-10 people • Large serves 16-20 people)

Sundried Tomato & Roasted Garlic Torta with dried fruits & crostini	Large \$40.00
Crudite w/ Herb Dip or Hummus	Small \$45.00
Gourmet Cheese w/ Honeycomb fruit garnish & crackers	Large \$85.00 Small \$65.00 Large \$110.00
Seasonal Fruit Platter	Small \$55.00 Large \$95.00
Mediterranean hummus, roasted pepper & olivada, baba ghanooj, stuffed grape leaves, feta, olives & pita bread	Small \$55.00 Large \$95.00
Charcuterie selection of cured meats w/ grilled flatbread	Small \$65.00 Large \$110.00
Combo Antipasto cured meats, cheeses and grilled vegetables w/ grilled flatbread	Small \$65.00 Large \$115.00
Grilled Vegetable eggplant, zucchini, portobello mushrooms, asparagus, roasted red peppers & olives	Small \$55.00 Large \$95.00
Smoked Salmon onions, tomatoes cucumbers, lemon & capers	Small \$70.00
Cold Poached Salmon cucumber scales and lemon dill sauce (non-dairy)	Large \$110.00
Bagels w/ Cream Cheese scallion & plain cream cheese	Large \$110.00 (serves 8-10)
Mini Croissant or Mini Roll Sandwiches turkey, ham, roast beef, tuna & egg salad	\$35.00 / dozen
Lavash Pinwheels turkey/ham/roast beef/pesto cream cheese w/ roasted tomatoes	Small \$65.00 (12 sandwich- es) Large \$115.00 (24 sand- wiches)



HORS D'OEUVRES

All items will be in foil containers 'ready for you to heat up in your oven' w/ heating instructions.

Hot Hors d'oeuvres

Spanikopita	\$35.00 / dozen
Risotto Stuffed Mushrooms	\$35.00 / dozen
Franks 'n the Blanket	\$35.00 / dozen
Mini Potato Pancakes w/ sourcream and apple sauce	\$37.00 / dozen
Chicken Satés with spicy Peanut Sauce	\$37.00 / dozen
Chicken Potstickers w/ dipping sauce	\$37.00 / dozen
Fried Mac 'n Cheese Balls	\$37.00 / dozen
Mini Potato Knishes	\$37.00 / dozen
Mini Brie en Croute	\$37.00 / dozen
Arancini w/ Marinara	\$42.00 / dozen
Empanadas	\$42.00 / dozen
Coconut Shrimp with Sweet 'n Sour Sauce	\$47.00 / dozen
Filet Mignon & New Potato Skewers	\$47.00 / dozen
Mini Crab Cakes	\$47.00 / dozen
Assorted Flatbread Pizzas	\$18.00 per flatbread
Meatballs w/ BBQ Sauce or Sweet 'n Sour	\$22.00 1qt / \$52.00 3qt
Hot Spinach Artichoke Dip	\$22.00 1qt / \$52.00 3qt
Brie en Croute with Rasberry Jam	Small \$42.00 (serves 8-10) Large \$77.00 (serves 20-25

Cold Hors d'oeuvres

Panache Shrimp Cocktail	\$32.00 / dozen
Caprese Skewers	\$42.00 / dozen
Seasonal Fresh Fruit Skewers	\$42.00 / dozen
Smoked Salmon Canapés	\$42.00 / dozen
Pesto Tortellini Skewers	\$42.00 / dozen
Mini Muffaletta Bites	\$42.00 / dozen
Sundried Tomato & Roasted Garlic Torta	\$42.00 lg
Lobster Deviled Eggs	\$47.00 / dozen
Crudites w/ Herb Dip or Hummus	\$47.00 sm / \$82.00 lg
Mediterranean Platter hummus, stuffed grape leaves, baba ghanooj & more	\$55.00 sm / \$95.00 lg
Gourmet Cheese Platter w/ Honeycomb	\$65.00 sm / \$110.00 lg
Combo Antipasto Platter veggies, meats & cheeses	\$75.00 sm / \$115.00 lg



LUNCH & BRUNCH FARE

Lunch

Mini Croissant or Mini Roll Sandwiches

turkey, ham, roast beef, tuna & egg salad

Lavash Pinwheels

turkey/ham/roast beef/pesto cream cheese w/ roasted tomatoes

Assorted Flatbread Pizzas

fig jam, blue cheese & caramelized onions, roasted tomatoes, mozzarella & pesto, BBQ chicken, red onion & cheddar jack cheese

Salads (Small serves 8-10 people • Large serves 15-20 people)

Caprese **Pear Roquefort Cheese Salad** | walnuts, raspberries & balsamic vinaigrette Spinach Salad | w/ strawberries & toasted almonds & citrus honey dressing **Panache Garden Salad** | california tomato & ranch dressings Traditional Caesar Salad **Diion Potato Salad** Pasta Primavera Salad w/ fresh veggies **Orzo Salad** | roasted tomatoes, olives, herbs & mozzarella California Chicken Salad Tuna Dill Salad "Fancy" Egg Salad Broccoli Salad Chickpea Salad Brunch **Quiche** | choice of spinach goat cheese, caramelized onion gruyere, mixed veggie, broccoli cheddar or sundried tomatoe asparagus

Frittata | choice of spinach goat cheese, caramelized onion gruyere, mixed veggie, broccoli cheddar or sundried tomatoe asparagus

Shashuka Bites (6 pcs) \$22.00 per 6 pcs. Blintzes w/ blueberry sauce (6 pcs) \$22.00 per 6 pcs. Noodle Kugel \$22.00 1qt / \$55.00 3qt Creme Brulee French Toast \$22.00 1qt / \$55.00 3qt Individual Creme Brulee French Toast Cups (6 pcs) \$22.00 per 6 pcs. Bacon (8 pcs) \$17.00 per 8 pcs. Assorted Bagels with Cream Cheeses w/ plain & scallion cream cheese \$20.00 per 6 pcs. English Cream Scones | currant and cranberry scones with devonshire cream, \$22.00 per 6 pcs. lemon curd & raspberry jam Smoked Salmon Platter Small \$70.00 (serves 8-10) w/ sliced tomatoes, onions, cucumbers, lemon, dill & capers Large \$110.00 (serves 15-20) Waffle Package (8 waffles) \$22.00

Small	\$65.00 (12 sandwiches)		
Large	\$115.00 (24 sandwiches)		
Small	\$50.00 (25 pieces)		
Large	\$90.00 (50 pieces)		
\$18.00 per flatbread			

Small \$55.00 / Large \$85.00

Small \$55.00 / Large \$85.00

Small \$55.00 / Large \$85.00

Small \$50.00 / Large \$80.00 Small \$38.00 / Large \$65.00 Small \$33.00 / Large \$54.00 Small \$33.00 / Large \$54.00 \$15.95 per lb. \$15.95 per lb. \$10.95 per lb. \$28.00 (serves 6) \$38.00 (serves 6) \$22.00 per 6 pcs. \$22.00 per 6 pcs. \$22.00 1qt / \$55.00 3qt \$22.00 per 6 pcs. \$17.00 per 8 pcs. \$20.00 per 6 pcs. \$20.00 per 6 pcs. \$20.00 per 6 pcs.

all menus can be customized • phone: 714-572-2190 • info@partiesbypanache.com

(3 of 4 Pages)



DESSERTS

Assorted Mini Dessert Tray Pecan Bars, Brownies, Lemon Bars, Brown Butter Cookies, Chocolate Almond Clusters and etc.	\$46.75 / (25 pcs.) \$90.00 / (50 pcs.)
Chocolate Dipped Strawberries	\$35.00 / dozen
Carrot Cake w/ Cream Cheese Frosting	\$64.00 (10" cake)
French Apple Tart	\$54.00 (10" tart)
Fresh Fruit Tart	\$64.00 (10" tart)
Peach or Plum Galette	\$54.00 (10" galette)
New York or Chocolate Cookie Cheesecake	\$64.00 (10"cake)
Flourless Chocolate Cake with Raspberry Sauce and Whipped Cream	\$64.00 (10" cake)
Strawberry Shortcake and Whipped Cream	\$64.00 (10" cake)
Black and White Cookies	\$22.00 / dozen