



*Petite Pea*

CATERING & FINE FOODS

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*Petite* PEA.COM  
jale@petitepea.com  
ph 520.884.0817 • fax 520.884.1001

## *Appetizers*

### *Nuts & Nibbles*

	Price per Guest
<input type="radio"/> Rosemary Walnuts	\$1.00
<input type="radio"/> Spicy Candied Pecans	\$1.00
<input type="radio"/> Curried Almonds	\$1.00
<input type="radio"/> Cumin-Lime Blister Peanuts	\$1.00
<input type="radio"/> Kalamata Olives with Thyme, Lemon Slices and Tomatoes	\$1.00
<input type="radio"/> Carrot and Cucumber Sticks in Fresh Lemon-Lime Juice	\$1.00
<input type="radio"/> Mixed Green Olives and Capers with Vermouth Marinade	\$1.00

### *Dips & Spreads*

<input type="radio"/> Fondue	\$2.50
<input type="radio"/> Spicy Chunky Peanut Dip	\$1.50
<input type="radio"/> Roasted Garlic-Chipotle Chili Dip	\$1.50
<input type="radio"/> Olive Tapenade	\$1.50
<input type="radio"/> Spinach Dip	\$1.50
<input type="radio"/> Blue Cheese Dip	\$1.50
<input type="radio"/> Chili Bean Dip	\$1.50
<input type="radio"/> Turkish Smoked Eggplant Dip	\$2.00
<input type="radio"/> Guacamole	\$1.50
<input type="radio"/> Hummus with Pita Wedges	\$1.50
<input type="radio"/> Cacik-Herbed Garlicky Yogurt Dip	\$1.50
<input type="radio"/> Warm Artichoke Dip	\$2.00



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*Vegetarian*

	Price per Guest
<input type="radio"/> Cherry Tomatoes Stuffed with Garlic-Basil Spread	\$2.00
<input type="radio"/> Chinese Spring Rolls	\$2.50
<input type="radio"/> Radishes with Blue Cheese Mousse	\$1.50
<input type="radio"/> Phyllo Wrapped Figs with Port and Mascarpone	\$2.50
<input type="radio"/> Vietnamese Raw Spring Rolls with Fresh Mint	\$2.50
<input type="radio"/> Glazed Apricots Stuffed with Creme Fraiche and Pecans	\$2.50
<input type="radio"/> Empanaditas with Goat Cheese, Chiles Chipotles and Spinach	\$1.50
<input type="radio"/> Red Lentil Balls with Fresh Herbs	\$1.00
<input type="radio"/> Spinach and Ricotta Dumplings with Freshly Grated Parmesan Cheese	\$2.00
<input type="radio"/> Marinated Mushrooms Stuffed with Walnut Filling	\$1.00
<input type="radio"/> Savory Mini-Muffins with Feta and Parsley	\$1.00
<input type="radio"/> Grilled Seasonal Vegetables	\$2.00
<input type="radio"/> Stuffed Grape Leaves	\$2.50
<input type="radio"/> Potato Cakes with Three Cheeses and Fresh Herbs	\$2.00
<input type="radio"/> Zucchini Fritters with Garlic Sour Cream Sauce	\$2.00
<input type="radio"/> Seasonal Fruit and Gourmet Cheese Assortment	\$3.00
<input type="radio"/> Marinated, Roasted Red Bell Peppers	\$2.00
<input type="radio"/> Petite Pockets with Potatoes, Ginger and Peas	\$2.50
<input type="radio"/> Phyllo Triangles with Spinach and Feta	\$2.50
<input type="radio"/> Mini Finger Sandwiches with Pesto, Tomatoes and Fresh Mozzarella	\$2.00
<input type="radio"/> Mini Bell Peppers Stuffed with Rice, Dill and Currants	\$2.50



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### *Chicken, Beef & Pork*

Price Per Guest

- |   |        |
|---|--------|
| <input type="radio"/> Chicken Wings in Bordeaux-Soy Marinade                        | \$2.50 |
| <input type="radio"/> Teriyaki Glazed Chicken Skewers with Thai Peanut Sauce        | \$3.00 |
| <input type="radio"/> Parmesan Crusted Chicken Bites                                | \$3.50 |
| <input type="radio"/> Petite Pockets Stuffed with Ground Beef, Peas and Carrots     | \$2.50 |
| <input type="radio"/> Mediterranean Meatballs with Tomato, Thyme and Garlic Sauce   | \$2.50 |
| <input type="radio"/> Grilled Asparagus Wrapped in Prosciutto                       | \$2.50 |
| <input type="radio"/> Petite Soft Tacos with Shredded Beef                          | \$2.50 |
| <input type="radio"/> Mini Roast Beef Sandwiches with Sharp Cheddar and Horseradish | \$2.00 |
| <input type="radio"/> Pork Skewers with Chili-Lime Sauce                            | \$2.00 |

### *Seafood*

- |   |        |
|---|--------|
| <input type="radio"/> Pea Blinis with Caviar                                    | \$7.50 |
| <input type="radio"/> Salmon Cakes with Lemon-Caper Sauce                       | \$3.00 |
| <input type="radio"/> Asiago Puffs with Smoked Salmon Mousse                    | \$3.00 |
| <input type="radio"/> Smoked Salmon Cheesecake Bites                            | \$2.00 |
| <input type="radio"/> Chilled Shrimp with Spicy Cocktail Sauce                  | \$4.00 |
| <input type="radio"/> Polenta Balls with Rosemary and Shrimp                    | \$2.00 |
| <input type="radio"/> Mini Quesadillas with Shrimp, Mango, Brie, and Red Onions | \$2.50 |
| <input type="radio"/> Cucumber Cups Filled with Mediterranean Shrimp Salad      | \$2.50 |
| <input type="radio"/> Stuffed Mussels with Rice, Pine Nuts and Currants         | \$4.00 |
| <input type="radio"/> Corn Cakes with Anchovies and Fresh Mint                  | \$2.00 |



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## *Entrées*

- Parmesan Crusted Chicken
- French Country Chicken with Fresh Thyme
- Lemon Chicken with Shallots and Baby Potatoes
- Poached Salmon with Salsa Veracruzana
- Shrimp Scampi
- Pork Tenderloin with Fresh Rosemary
- Roasted Beef Tenderloin with Mushroom Sauce
- Beef Wellington

## *Salads*

- Romaine Salad with Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese
- Baby Spinach Salad with Blue Cheese, Red Onions and Walnuts
- Lentil Salad with Parsley, Tomato, Garlic and Red Wine Vinegar
- Red Cabbage and Carrot Salad
- White Bean Salad with Red Onions and Parsely
- Lobster and Shrimp Salad with Steamed Jullienne Vegetables and Avocado



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## *Side Dishes*

- Turkish Rice with Tomatoes, Dill, Pine Nuts and Currants
- Polenta with Sharp Cheddar and Rosemary
- French Green Beans Stewed in Olive Oil and Tomatoes
- Roasted Baby Potatoes
- Penne Tossed with Pesto and Grilled Vegetables
- Spinach and Wild Mushroom Ragout
- Sweet Potatoes with Onions, Rice and Currants
- Scalloped Potatoes with Caramelized Onions
- Tamale Pie with Roasted Poblanos
- Tomato-Zucchini Gratin
- Wild Mushroom Risotto

## *Desserts*

- Chocolate Covered Strawberries
- Coconut Clouds
- Rolled Apple Tarts with Cinnamon and Walnuts
- Rum Balls
- Walnut Baklava
- Sticky Pistachio Fingers
- Petite Pea Cookies
- Fruit Skewers
- Three Melons with Margarita Sauce



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- Poached Peaches with Ginger Cream
- Pear and Blueberry Cobbler with Almond Crumble
- Petite Fours with Candied Pansies
- Empanaditas with Raisins, Cranberries, Walnuts and Cardamom
- Custard Filled Phyllo Triangles
- Tiramisu
- Red Velvet Cake with Cream Cheese Frosting and Coconut Flakes
- Hazelnut Cake with Chocolate Ganache
- Carrot Cake
- Texas Sheet Cake with Chocolate Pecan Sauce
- Vanilla-Marble Cake with Chocolate Frosting
- Fig Cake with Raspberry Frosting
- Pumpkin Cheesecake with Whipped Cream

## *Beverages*

- Fresh Lime Punch with Crushed Mint
- Blueberry Burst
- Homemade Sun Tea
- Cranberry-Orange Punch
- Jamaica
- Gourmet Coffee
- Black and Herbal Teas

\* Portion sizes vary depending on item.