

Chef Bryan's Kitchen

Where food and fun meet
www.bryanskitchen.com

Cocktail Menu

Bruschetta bar

\$5.00 per person

Toast rounds served with a variety of toppings including, red wine sautéed mushrooms, tomato Basil and garlic (traditional), balsamic reduced roasted red peppers, olive tapenade, white bean spread, and shaved parmesan cheese.

Chicken / Salmon Satay

\$3.00 (3 each) per person

Served with spicy peanut sauce and sweet Thai chili glaze

Beef tenderloin Tips

\$5.00 per person

Tenderloin tips lightly sautéed with garlic and simmered and served in a red wine reduction sauce.

Bacon wrapped Scallops

\$7.00 (3 each) per person

Served with choice of sauce between bbq, horseradish cream or cucumber wasabi cream

Cocktail franks wrapped in puff pastry

\$4.00 (3 each) per person

Served with Dijon mustard

Whole poached salmon with tomato cucumber salad

\$75.00 per side.

1 side will feed about 30 people for an event such as this.

Crab cakes

\$7.00 (2 each) per person

Served with choice of chipotle aoli or lemon caper tartar sauce.

A variety of mini quiche

\$3.50 (3 each) per person

Varieties include lorraine and Florentine.

A variety of mini tartlets

\$4.00 (2 each) per person

Choice of or combination of caramelized onion with Roquefort cheese and red wine reduced cream mushrooms with parmesan cheese.

Mini sirloin sliders with red onion jam and bleu cheese

\$5.50 (2 each) per person

Served on mini dinner rolls

A variety of tortilla pinwheels

\$3.00 (2 each) per person

A variety of fillings with an herb cream cheese wrapped in tortillas.

Mini wraps

\$4.00 per person

A variety of wraps including Caesar chicken, grilled vegetable, southwestern chicken and corn.

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- Slow roasted chicken wings* 3.00 (3 each) per person
Fresh chicken wings seasoned and either lightly sautéed or grilled to lock in the flavor and then slow roasted until they fall off the bone. Choice of teriyaki, barbecue, mild, hot or Asian green onion
- Mini Fresh Puff Pastry* \$4.00 (2 each) per person
Mini French pastry puffs filled with your choice of chicken salad, tuna salad, crab salad, shrimp salad or a combination of them all.
- Sesame Tuna Canapes* \$6.50 (2 each) per person
Sesame Seared rare ahi tuna served on pumpernickel bread rounds with broccoli wasabi slaw
- Shrimp and andouille sausage cakes* \$5.00 (2 each) per person
Grilled shrimp mixed with zesty andouille sausage, lightly sautéed and served with a lemon Creole aoli
- Smoked Scallops with horseradish cream and red onion relish* \$6.00 (2 each) per person
Large jumbo scallops, slow smoked and served on bread rounds topped with a lemon horseradish cream and red onion relish
- Thai Grilled Flank Steak* \$3.00 per person
Fresh marinated and grilled flank steak (medium rare) coated in a sweet and spicy Thai chili glaze.
- Shrimp Mojo* \$3.00 (2 each) per person
Fresh jumbo shrimp, marinated in lemon juice, olive oil, garlic and basil then fire grilled.
- Lemon Thyme goat cheese crostinis* \$3.00 (2 each) per person
French bread crostinis topped with a lemon thyme goat cheese, shaved black truffles and drizzled with white truffle oil
- Coconut Shrimp* \$3.50 (2 each) per person
Fresh large shrimp dredged with a honey egg wash and coated with a sweet coconut breading and fried to a golden brown.
- Southwest chicken phyllo cups* \$3.00 (2 each) per person
Grilled chicken seasoned with green onion, chipotle peppers and sour cream served in a light crispy freshly bake phyllo dough shell.
- Sweet potato latkes* \$3.50 (2 each) per person
Sweet potatoes shredded and fried until crisp, topped with crème fraiche and caviar.
- Mediterranean Torte* \$3.50 per person
An exciting centerpiece to any party. A torte of lemon garlic cream cheese layered with fresh basil pesto, kalamata olive tapenade and sun dried tomato spread. Served with garlic herb croutons and crackers.
- Lamb lollipops* \$8.00 per person
Fresh rosemary and garlic marinated rack of lamb, grilled to medium rare and served with a garlic Thai chili galze