



Carmen's

DELI & BISTRO

Catering Event Menu

COLD HORS D'OEUVRES

PASTRY SHELL

Hawaiians curry chicken or lump crab salad stuffed in a flaky shell.

ANTIPASTO SKEWER

Mozzarella, green paper, olive, cherry tomato

MINI B.L.T. CROISSANTS

CEVICHE

Shrimp soured, fish, cilantro, lime, tomato, onion, other spices with pita chips

DOLMADES

Stuffed grape leaves rice, other vegetables

GREEK SALAD

ASSORTED MINI SANDWICHES

Smoked turkey, roast beef, hummus or vegetarian

CHIPS & SALSA

Tomato, black bean, corn, cilantro, lemon

IMPORTED & DOMESTIC CHEESES

GARDEN MARINATED & GRILLED VEGETABLE DISPLAY

FRESH FRUIT & BERRY DISPLAY

SMOKED SALMON

Diced eggs, capers, red onion lemon, and ricotta on toasted ciabata

TOASTED ROAST BEEF

Creamy radish and cheddar cheese on toasted baguette

CIABATA NAPOLI

Fresh abseil garlic sauces, Motorola, lemon olive oil tomato

IMAM BAYILDI EGGPLANT

Tomato sauces garlic roasted tomato oil, parsley, mint, herbs

TABBOULI

Tomatoes, mint, bulgur, lemon, olive oil, and other fresh seasoning

BABA GHANOUSH

Eggplant, tahini, olive oil, lemon juice, garlic. Garnished with pomegranate



Carmen's
DELI & BISTRO

Catering Event Menu

HOT HORS D'OEUVRES

STUFFED MUSHROOMS

Sausage or ricotta sun dried tomato

MEDITERRANEAN CHICKEN WING

with garlic sauce and olive-oil

**GRILLED CHICKEN &
VEGETABLE KABOB**

SPANAKOPITA

Phyllo pastry shell, spinach, and feta cheeses

BACON WRAPPED SCALLOP

SMOKED SALMON CIABATTA

LAMB CHOP LOLLIPOP

FALAFEL & TAHINI

Ground chickpeas, herbs, and cilantro

MEATBALLS

Swedish, sesame, parmigiana

MIN MEAT PIE

Ground beef, pine nut, tomato yogurt

MINI BEEF WELLINGTON

MEDITERRANEAN KIBBEH

Bulgur spices, ground beef, onion

SLIDER

Blackened chicken or Mediterranean beef

PANKO SHRIMP SKEWER

Japanese-style, Asian, sesame, teriyaki,
and house sauce

VEGETARIAN EMPANADAS

CAJUN SHRIMP KABOB

with grilled pineapple