



# Renata's Catering

To order call : (949) 388-1627 or (714) 839-6678

## Classic Hors d' Oeuvres

### Cold

Fresh Seasonal Fruit Platter  
Fresh Seasonal Fruit Skewers  
Vegetable Crudités (with French onion dip)  
Variety of Cheese Display (with crackers)  
Shrimp Cocktail  
Crab Cocktail  
Deluxe Shrimp and Crablegs on Ice  
Oysters on the Half Shell on Ice  
Bruschetta Rustica (with tomatoes and roasted bell pepper)  
Bruschetta alla Toscana (with olive pesto)  
Crostini di Salmone (lox, cream cheese on toasted bread)  
Salmon/Cream Cheese Pinwheels  
Marinated Mushrooms stuffed with crabmeat  
Mozzarella Caprese  
Rotolo di Formaggi (mozzarella –prosciutto roll-up)  
Pomodori Ripieni (stuffed cherry tomatoes)  
Prosciutto e Melone  
Prosciutto e Asparagi  
Rustic Italian Mixed Antipasto Platter  
Focaccia alla Toscana (Rustic Sandwich Platter)  
Spiedini alla Caprese  
(Cherry tomatoes, basil, and bocconcini mozzarella on a skewer)  
Crostini di Paté  
Assorted Mini Sandwich Platter  
Ham and Fresh Basil Tortilla Pinwheels  
Layered Mexican Dip with Tortilla Chips

### Hot

Scampi Gratinati or Scallops Gratinati \*  
(wrapped w/ pancetta and baked)  
Steamed Clams  
Steamed Mussels (green or black) with red or white sauce  
Stuffed Baby Artichokes  
Stuffed Mushrooms (w/ shrimp or crab)  
Calamari Ripieni (stuffed calamari)  
Melanzane Ripiene – stuffed eggplant  
Homemade Assorted Puff Pastries  
Baci di Portobello al Vino\*  
(mini phyllo kisses stuffed with Portobello mushrooms, pancetta, herbs, goat cheese, and a touch of wine)  
Shrimp Scampi al Limone/ alla Diavola  
Cozze alla Diavola (Mussels in spicy tomato sauce)  
Sautéed Mushrooms  
Chicken or Beef Teriyaki Skewers  
Grilled Baby Vegetables  
Crispy Fried Calamari  
Involtini di Melanzane  
(grilled eggplant, basil, and fresh mozzarella rolls)  
Mini Filet Mignon Wellingtons  
Arancini alla Calabrese (stuffed rice balls)  
Spiedini di Agnello (Italian lamb kabobs)  
Mini Meatballs  
Mini Homemade Italian Sausage Bites  
Mini Pizza Bites  
Crispy Fried Fresh Baby Artichokes  
Baked Brie  
Mini Quiche  
Fried Mozzarella  
Spicy Buffalo Wings  
Fried Zucchini

\*requires onsite oven

Prices subject to change without further notice

*To help you select the perfect hors d'oeuvres for your event, we have organized our list of appetizers into several categories as a guideline only. Feel free to mix and match as you please!*

## Finger Foods

Great for Cocktail Parties with limited space

Shrimp Cocktail

Bruschetta Rustica (with tomatoes and roasted bell pepper)

Bruschetta alla Toscana (with olive pesto)

Crostini di Salmone (lox, cream cheese on toasted bread)

Pomodori Ripieni (stuffed cherry tomatoes)

Prosciutto and Asparagus

Spiedini alla Caprese

(Cherry tomatoes, basil, and bocconcini mozzarella on a skewer)

Crostini di Paté

Assorted Mini Sandwich Platter

Ham and Fresh Basil Tortilla Pinwheels

Layered Mexican Dip with Tortilla Chips

Assorted Mini Finger Sandwich

Ham and Fresh Basil Tortilla Pinwheels

## Hearty and Fun

Great for Superbowl Parties and Kids Events

Vegetable Crudités (with French onion dip)

Variety of Cheese Display (with crackers)

Mini Meatballs

Mini Homemade Italian Sausage Bites

Mini Pizza Bites

Mini Quiche

Fried Mozzarella Sticks with Dipping Sauce

Spicy Buffalo Wings w/ celery sticks and dip

Fried Zucchini

Prosciutto e Melone

Assorted Sandwich Platter

Assorted Mini Finger Sandwiches

Focaccia alla Toscana (Rustic Sandwich Platter)

Layered Mexican Dip with Tortilla Chips

## Special Stations—

**A wonderful add-on to your cocktail party**

see "Special Stations" for details

- **Pasta Station-**  
your favorite pastas cooked to order
- **Bruschetta Bar:**  
Toasted Rustic Bread with a selection of toppings:  
  
Tomato-Basil  
Fire-Roasted Red Bell pepper  
Portabella Mushroom  
White Bean / Ceci Bean  
Olive Tapenade
- **Antipasto Station**  
  
Rustic Italian Breads Surrounded by a colorful display of Italian cold cuts and cheeses, grilled and Marinated vegetables
- **Carving Station-**enhance your buffet with mouth-watering meats carved presentation style
- **Mashed Potato Martini Bar**  
Garlic Mashed Potatoes with the following accompaniments: chardonnay gravy, basil pesto, and lobster champagne sauce, bacon bits, cheddar cheese, Sour Cream, Mascarpone Cheese, Chives, Broccoli, Butter,
- **Fajita or Quesadilla Station**  
  
-a fun addition to your party- includes Mexican rice, refried beans, chips, and salsa
- **Taco Bar** build your own fish, pork, or beef tacos
- **BBQ Station**
- **Sauté Station—** your favorite meat, seafood, chicken or veal, or vegetables sautéed to order
- **Dessert Station** with assorted mini desserts
- **Coffee Station**
- **Crêpe Station**  
with Grand Marnier and Orange Liqueur Flambé
- **Chocolate Fountain** with assorted dipping items

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## **Heavy Hors d'Oeuvres**

**Great for Appetizer-Only Functions**

**where a little more filling menu is required**

Bruschetta alla Toscana (with olive pesto)  
Crostini di Salmone (lox, cream cheese on toasted bread)  
Mini Meatballs  
Chicken or Beef Teriyaki Skewers  
Focaccia alla Toscana (Rustic Sandwich Platter)  
Assorted Mini Sandwich Platter  
Mini Filet Wellingtons  
Fresh Grilled Baby Lamb Chops w/mint jelly\*  
Small plates:  

- Tortellini Pesto
- Farfalle (Bowtie) Pasta "Alfredo", "Primavera" with vegetables, "Pink Sauce", or "Renato" w/ sun-dried tomatoes and chicken

## **Vegetarian**

Bruschetta Rustica  
Bruschetta alla Toscana with olive pesto  
Spiedini alla Caprese with tomatoes and Mozzarella  
Grilled Vegetables  
Mini Quiche  
Fresh Seasonal Fruit Platter  
Fresh Vegetable Crudites with Dip  
Gourmet Focaccia Sandwiches with grilled vegetables  
Mini Pizza Bites  
Mozzarella Caprese

## **Elegant Cocktail Receptions**

**Exquisite Tastes and Displays**

**to "WOW" your guests**

Scampi Gratinati or Scallops Gratinati \*  
(wrapped w/ pancetta and baked)  
Stuffed Mushrooms w/ shrimp (hot) or crab (cold)  
Assorted Puff Pastries  
Baci di Portobello al Vino  
(mini phyllo kisses stuffed with Portobello mushrooms, pancetta, herbs, goat cheese, and a touch of wine)  
Coconut Shrimp with Island Dipping Sauce  
Mini Filet Mignon Wellingtons  
Tequila-Lime Shrimp Shooters  
Crostini di Paté  
Display of Domestic and Imported Cheeses  
on Tiered Marble with assorted gourmet crackers  
Martini Shrimp Cocktail  
Fresh Grilled Baby Lamb Chops w/mint jelly\*  
Spiedini alla Caprese  
(Cherry tomatoes, basil, and bocconcini mozzarella on a skewer)

## **Lavish Seafood Displays**

Shrimp Cocktail  
Crab Cocktail  
Deluxe Shrimp and Crablegs on Ice  
Oysters on the Half Shell on Ice  
Mixed Seafood Display on Ice  
Caviar Bar  
Lox Display w/ Capers, Horseradish, Cream Cheese, Chopped Red Onions, Bagels, and Assorted Breads