Four Seasons Foods Catering

Full Appetizer Menu

All below items are made from scratch, per order using local and seasonal ingredients - due to fluctuating food and labor costs, price lists are not available. Please contact us for pricing

****Crostini *** (Use of an onsite oven will be *required*)*

- Artichoke, roasted red pepper, mild Ortega chilies, and three cheeses

- Ham, scallions, Swiss cheese, cream cheese, Dijon

- Fig jam, bacon, and brie

- Fig jam, brie, prosciutto, and fresh sliced green apple

- Seared filet (medium rare), caramelized onions, and a gorgonzola goat cheese spread

****Crostini *** (Onsite Oven *not required**)

- Fig jam, brie, prosciutto, and fresh sliced green apple

- Shredded duck confit mixed with scallions and a light hoisin sauce

- Seared Ahi tuna and olive tapenade (Replace Ahi with grilled eggplant for *V)

- Traditional caprese with tomato and fresh mozzarella. Basil ribbons, S&P, balsamic glaze

- Pesto, burratta, and tomato chutney

- Stracciatella cheese, fresh stone fruit and tomatoes, balsamic glaze, basil ribbons (*seasonal: June – August)

****Skewers**

Chicken

- Macadamia nut crusted with a raspberry/blackberry chipotle sauce

- Parmesan crusted with a marinara dipping sauce

- Chipotle seasoned with an avocado cream sauce *gf

- Traditional Mexican mole *gf

- Jamaican jerk spiced with a buttermilk sauce *gf

- Greek style marinated in lemon, garlic, oregano, Dijon, and Greek yogurt *gf

- Satay style in a spicy peanut sauce

- Teriyaki style with pineapple chunks and homemade sauce

- Chicken and waffle bites with Brussels waffles and a spicy maple syrup

Beef

- Carne asada with chimichurri and avocado salsa *gf

- Steak and potato skewers with Montreal style seasoning, creamed horseradish *gf

- Filet with a veal bourbon demi glaze sauce *gf

- Indonesian style, marinated in sweet soy and spices, tossed in a hoisin peanut sauce

- Teriyaki style with homemade sauce

Seafood

- Shrimp and bay scallops in a white wine garlic butter sauce

- Sesame sea bass in an Italian "bbq" sauce *gf

- Salmon with a blood orange Burre Blanc *gf

- Blackened Swordfish with buttermilk sauce *gf

Vegetarian

- Assorted seasonal fruits and berries *gf *V

- Watermelon cubes with feta, mint, and balsamic glaze *gf

- Caprese with fresh mozzarella, grape tomatoes, and fresh basil. Balsamic glaze *gf

- Portobello mushrooms with rosemary and Italian seasonings *gf *V

- Lightly fried tofu tossed in a spicy peanut sauce *gf *V

****Sliders (Served on Hawaiian rolls unless otherwise noted)**

- Traditional cheeseburger sliders with American cheese, lettuce, tomato, grilled onions, and secret sauce served on a Hawaiian roll

- Meatball with marinara and provolone

- Cuban with pork tenderloin, sliced ham, Swiss cheese, yellow mustard, and pickle

- Fresh ground pork with pepper jack cheese, pickled onion, and strawberry jalapeno jelly

- Fresh ground lamb sliders with goat cheese, butter lettuce, pickled red onion, and mint jelly

- Ground turkey with feta cheese. Topped with cucumber, tomato, balsamic marinated red onions, and Kalamata olive aioli

- Fried chicken with coleslaw, pickles, and spicy honey mustard served on a homemade mini biscuit *(*on site oven required)*

- Soft shell crab tempura battered and fried with lettuce and red pepper remoulade sauce. Served on a mini butter croissant

- Breaded and lightly fried calamari with lettuce, red onion, and a citrus remoulade sauce

- Grilled Sea bass with lettuce, tomato, red onion, and remoulade sauce

- Black bean sliders with lettuce, tomato, balsamic marinated red onions, sprouts, and an avocado aioli (Portobello with avocado mash on French white rolls for *V)

- Portobello mushroom sliders with pesto, Kalamata olive tapenade, and goat cheese

****Stuffed stuff!**

Rolls

- Thai salad rolls with rice noodles, lettuce, carrots, cucumber, basil, and mint. Wrapped in rice paper and served with a spicy peanut sauce *gf *V

- Crab and cream cheese eggrolls with ginger and scallions, served with a sweet Chile dipping sauce

- Philly cheesesteak eggrolls with sirloin steak, onions, hot peppers, mushrooms, and three cheeses

- Southwestern surf and turf eggrolls with shrimp, chorizo, corn, black beans, Pico de Gallo, and three cheeses. Served with an avocado salsa.

- Veggie lumpia with shredded carrots, cabbage, bean sprouts, and Asian spices. Served with hot mustard and sweet Chile sauce *V

- Bahn Mi eggrolls with hoisin shredded pork, Napa cabbage, pickled daikon and carrots, jalapenos and cilantro. Served with a sriracha aioli

Wontons

- Chicken pot stickers with Asian veggies and ginger in a soy teriyaki sauce

- Pork pot stickers with Asian veggies and ginger in a soy teriyaki sauce

- Marco polo pot stickers with Portobello mushrooms, gorgonzola, and goat cheese

- Wontons stuffed with shredded duck confit, hoisin, and scallions. Chile plum dipping sauce

Stuffed cremini mushrooms *(Use of an onsite oven will be required)*

- Italian style with chopped veggies and breadcrumbs, topped with parmesan cheese (can also be made with Italian sausage)

- Mexican style with chorizo, chilies, and three cheeses

- French influenced with escargot, garlic butter, and parmesan cheese

- Red king crab or blue crab with herbed garlic butter, topped with panko

Mini Tacos/Burritos

- Fried fish tacos (we have the best!) with shredded cabbage, red and white sauce, three cheeses, and Pico de Gallo on a mini warmed corn tortilla.

- Chipotle chicken tacos *gf

- Grilled/Fried shrimp tacos

- Portobello mushroom tacos *gf

- Carne Asada tacos with avocado salsa, cotija cheese, and Pico de Gallo *gf

- Ahi poke with soy, sesame wasabi oil, ponzu, fresh ginger and garlic. Served in a wonton taco shell

- Tropical carnitas burritos with mango mint salsa, red sauce, and three cheeses in a grilled mini flour tortilla

****Miscellaneous**

Seafood

- Jumbo shrimp wrapped with basil and pancetta *gf

- Tempura jumbo shrimp, served with a spicy cocktail sauce

- Coconut crusted shrimp, served with a mango habanero dipping sauce

- New Orleans style BBQ shrimp in a peppery Cajun butter sauce

- Jumbo shrimp sautéed with your choice of sweet Chile sauce, garlic butter, or Cajun spice

- Mini Crab cakes served with a citrus tartar sauce

- Tacoshimi. Seared sesame seed crusted ahi tuna sliced thin with a mango mint salsa, served on a lightly fried wonton chip with a wasabi tamari garnish (can also be served on endive by request for *gf)

- Smoked salmon mousse whipped with cream cheese, red onion, and dill served on a crisp English cucumber slice *gf

- Smoked salmon quesadillas with a creamed goat cheese and fresh dill

Meats

- Fresh dates stuffed with goat cheese, wrapped in crispy center cut bacon *gf

- Lamb lollipops, marinated in garlic and rosemary, served in a mint jelly reduction *gf

- Chicken salad with grapes, walnuts, onion and celery served on an endive spear *gf

- Mini beef and pork meatballs with homemade sesame teriyaki sauce. Sesame seeds and scallions

- Mini smoked sausages wrapped in puff pastry. Served with spicy brown mustard

- Yorkshire pudding canapes with sharp cheddar and chives. Topped with medium rare seared beef filet and horseradish cream- chives

Vegetarian

- Seasonal veggies tempura battered and lightly fried, served with a zesty cocktail sauce *V

- Parmesan crusted artichoke hearts lightly fried and served with an herbed garlic lemon aioli

- Goat cheese and fresh roasted beet terrine bites. Garnished with walnuts, micro greens, and balsamic glaze *gf

- Quesadilla with mango, mild pasilla peppers, brie, and pepper jack cheese

- Caprese quesadilla with fresh tomatoes, mozzarella, and basil. Garnished with balsamic glaze

****Platters**

- Fresh fruit and berry platter with seasonal produce *gf *V

- Veggie platter (original or deluxe) with honey gorgonzola, red pepper hummus (*V), or traditional buttermilk dip *gf

- Caprese platter with sliced fresh mozzarella, tomatoes, and basil leaves. Sprinkled with salt and drizzled with a roasted garlic balsamic vinaigrette *gf

- Assorted cheese tray (French Brie, Danish Blue, Irish Cheddar, and Chefs Choice) with dried fruit, grapes, and macrona almonds. Served with sliced baguette and/or crackers

- Assorted charcuterie tray (Domestic Prosciutto, Imported Hard Spanish Chorizo, and Local Artesian Salami) with olives and cornichons. Dijon Mustard. Served with sliced baguette and/or crackers

- Balsamic glazed asparagus, wrapped in prosciutto and topped with shaved parmesan *gf

- Homemade tortilla chips with salsa, guacamole, or our signature black bean dip *gf *V

- Fresh white fish, jumbo shrimp and bay scallop, or jumbo shrimp and red crab ceviche done traditionally with Pico de Gallo, cucumber, lime juice, and spices. Garnished with avocado and served with fresh made tortilla chips *gf

- Traditional Jumbo shrimp cocktail served with atomic cocktail sauce and lemon wedges *gf

*****Homemade Desserts (orders of 48):**

- Mini Chocolate Chip Cookies

- Mini Triple chocolate brownies with Ghirardelli chocolate

- Mini Blondies with white chocolate, dried cranberries, and macadamia nuts

*V = vegan

*gf = gluten free

Even though some of our items are gluten free, they are not prepared in a gluten free kitchen and cross contamination is possible

Craving something more? We specialize in custom menus! If you have a menu idea or dietary restriction, please let us know and we will do our best to accommodate your tastes!