



Whether it's for a great start to a dinner party, nibbles with cocktails for a corporate function, or an evening completely comprised of leisurely entertaining, the following pages contain a varied selection of our appetizers - with enough choices to compliment any special event.

Hors D'Oeuvres are categorized by food type. New additions to our tried and true client favorites are listed at the beginning of each section. The menu is meant primarily as a guideline for party planning - however, we are thrilled, as always, to prepare any special requests, family recipes, or selections from any of our previous menus. Please inquire regarding any seasonal selections that may be featured during the date of your event. As all offerings are made in-house from the freshest and finest ingredients, we ask that you abide by our minimum order of two dozen per selection.

We are here to assist you with menu planning and event execution and management. Please let us know if we can be of service with regard to any rental items or special equipment needed for your event.

In addition to on-site parties, many of these selections are perfect for a drop-off or pick-up for more casual entertaining. Many of the choices also adapt well to the freezer as easy and tasty treats to have "on-hand" for last minute celebrations and company.

Chef Fredy's Hors d'oeuvres Menu

APPETIZERS

Minimum of two dozen per each appetizer selection requested.

Beef, Lamb, and Veal—Hot Items

Tandoori Rubbed Roasted New Zealand Lamb Chops with Mint Cilantro Chutney

Petite Grilled Jamaican Jerk New Zealand Lamb Chops with a Tamarind Glaze

Mini Lamb Kebobs with Tzatziki Sauce

Greek Ground Lamb and Oregano Meatball Skewer served with a Minted Yogurt Sauce

Boniatto Cakes topped with Cuban Ropa Vieja in a Mango BBQ Sauce

Mini Spanish Meatballs in Saffron Sauce

Beef, Lamb, and Veal—Room Temperature Items

Roast Beef and Herbed Cheese Rollups with Chives

Mini Argentinean Beef Tenderloin Skewers Drizzled with a Chimichurri Sauce

Ancho Chili Rubbed Skirt Steak Skewers

Mini Skirt Steak Fajitas with a Green Chile Salsa

Mini Beef Tenderloin Topped Crostinis with Artichoke Tapenade

Mini Beef Tenderloin and Caramelized Red Onion Pizzettes with Horseradish Cream

Mini Argentinean Skirt Steak Sandwiches on Mini Baguettes with Chimichurri Sauce



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Mini Empanadas with Cuban Beef Picadillo

Bacon, Ham and Pork—Hot Items

Bite-sized BLT's

Petite Croque Monsieur Triangles

Bacon, Ham and Pork—Room Temperature Items

Ham and Swiss Mini Quiche

Bacon, Gruyere, and Onion Tartlettes

Pork Tenderloin Skewer Glazed with Kona BBQ Sauce

Seafood—Hot Items

Mini-Maryland Crab Cakes with Tomato Caper Remoulade

Coconut Crusted Shrimp with Mango Dipping Sauce

Bacon Wrapped Shrimp with Rosemary and Balsamic

Pesto Crusted Scallop atop a Mini Risotto Cake

Blackened Maple Bacon Wrapped Jumbo Scallops

Achiote-Rubbed Seared Sliced Scallop Drizzled with Salsa Verde on a Tortilla Chip

Seafood—Room Temperature Items

Shrimp and Spanish Drunken Goat Cheese Quesadilla Triangles

Shrimp and Sesame Phyllo Sticks with Apricot Dipping Sauce

Seafood—Cold Items

Mini Vietnamese Shrimp Garden Rolls with Spicy Peanut Sauce

Asian Glazed Shrimp and Peapod Skewers

Sesame Shrimp with Soy Ginger Glaze and Dusted with Sesame Seeds

Tequila Lime Jumbo Shrimp

Jumbo Cold Poached Shrimp with Snappy Cocktail Sauce

Smoked Salmon and Cream Cheese Pinwheels with Dill on Crostinis

Whipped Cream Cheese Atop English Cucumber Slices Garnished with Chives and a Slice of Smoked Salmon

Black & White Sesame Seed Crusted Seared Tuna on a Wonton Chip Drizzled with Lime Wasabi

Sushi

Mexican Maki—rolls with tuna, jalapeno, cilantro, avocado and lime

Shrimp Tempura Maki—rolls with Shrimp Tempura, cucumber & hoisin sauce



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California Rolls—rolls with fresh cooked crab, avocado and cucumber

Veggie Maki—rolls with spinach, carrots and daikon radish

Mushroom Maki—rolls with portabella mushrooms and asparagus

Avocado Maki—rolls with avocado, cucumber, and cilantro

All sushi is served with soy sauce, Wasabi, and pickled ginger

Veggie—Hot Items

Quinoa Fritters with Garlic Aioli

Petite Glass Soup Mugs: Choose from Carrot Ginger, Black Bean, or Wild Mushroom

Thai Vegetable Spring Rolls with Hot and Sour and Spicy Mustard Sauces

Mini Corn Cakes Topped with a Sour Cream Salsa

Indian Potato and Onion Samosas

Veggie—Room Temperature Items

Brie and Cranberry Puff Pastry Purses

Wild Mushroom and Gorgonzola Phyllo Purses

Butternut Squash and Sweet Onion Quesadilla Triangles with Goat Cheese and a Tri-Pepper Salsa

Goat Cheese Cake Crusted with Corn Meal on a Marinara-Spread Crostini with an Arugula Leaf Garnish

Mushroom Caps Stuffed and Baked with Sauteed Vegetables and Parmesan Cheese

Mushroom and Green Olive Empanadas

Sundried Tomato and Goat Cheese Mini Quiche

Phyllo Spanakopita Triangles Filled with Spinach and Feta Cheese

Wisconsin Aged Cheddar Cheese and Vegetable Quesadilla Triangles with Fresh Tomato Cilantro Salsa

Apple and Caramelized Onion and Gorgonzola Pizzettes

Veggie—Cold Items

Asparagus, Gruyere, and Roasted Red Pepper Mini Quiche

Fingerling Potato Cups Filled with Crème Fraiche and Diced Vegetable Salad

Duck and Turkey—Hot Items

Asian Pork Potstickers with a Ginger Soy Sauce

BBQ Ancho Duck on a Fingerling Chip



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BBQ Shredded Pork Egg Roll w/ Sweet and Sour Dipping Sauce

Duck and Turkey—Room Temperature Items

Mini Empanadas with Port Wine Duck and Cabrales Cheese

Chicken—Hot Items

Achiote Chicken Tostadas

Ginger Chicken Cakes with Wasabi Mayo and Garnished with Green Onion

Petite Prosciutto and Sage Chicken Saltimboccas

Mini Chive Pancakes Topped with a Saffron Chicken Confit

Chicken—Room Temperature Items

Papas Rellenos/ Stuffed Potato Balls with Chicken Picadillo

Masa Crusted Chicken Skewers with a Piquillo Pepper Mojo

Chicken Satay Skewers with Peanut Sauce

Mini Chicken Fajita Roll-Ups

Lime Chicken and Pepper Jack Cheese Quesadilla Triangles served with Avocado Cream

Mini Chicken Empanadas with a Chipotle Crema

Mini Jamaican Chicken Patties

Mini Asian Chicken Bites with a Cilantro Soy Dipping Sauce

Mini Lemon Chicken and Green Olive Skewers

Petite Indian Spiced Chicken Kebabs with Cilantro Mint Chutney

Italian Marinated Chicken Bites with a Balsamic Glaze Skewered with Fresh Rosemary

Chicken—Cold Items

Southwestern Chicken Salad on Jicama Triangles

Savory Crepe Rolls with Shredded Chicken, Ricotta Cheese, and Shaved Parmesan Cheese

Phyllo Tartlettes Topped with Greek Chicken Salad

Phyllo Tartlettes Topped with Chinese Chicken Salad

Annatto Mayo Chicken Salad on a Croustade

Cherry Tomatoes Stuffed with Chicken & Tarragon Salad