

foodinkcatering

1105 south la brea ave | la ca | 90019 | t 323 934 9401 | f 323 934 9501

small bites



tier one

goats' cheese, walnut and beetroot crepe rolls
grilled vegetable involtini with lemon thyme goat cheese
boconcini mozzarella, pear tomato and baby basil salad skewers
crispy asparagus and asiago in phyllo
egyptian beet dip on a lavosh crisp with marinated feta
artichoke and parmesan dusted purse
spring vegetable fritatta with romesco sauce
warm ricotta tartlettes with summer ratatouille
squash, feta and black cumin "cigarillos"
black bean, corn and cilantro quesadillas
cheddar + mustard seed cracker with ham and mustard aioli
selected crostini: pea puree + parmesan; manchego + fig jam; roasted cherry tomato + feta with
olive tapenade; seasonal specials - please inquire

ribbon sandwiches on pain de mie: tuna with lemon aioli; curried egg with micro peppercress; chicken walnut and
appl; open faced wagyu beef sandwich with béarnaise sauce
quiche + salad: bite size with seasonal choice of fillings and micro herb topping tossed in lemon oil
mini baked potatoes with assorted toppings of chives, crème fraiche,
bacon or shredded cheddar

pizza bites: choice of bianco (potato, fontina, caramel onions + truffle oil*) or margherita (oven roast tomato +
fresh bufala mozzarella) other meat & fish options available

empanadas: choose from spiced beef, lobster or vegetable in corn masa pastry

raffle's club crab turnovers
grilled lemon and oregano jumbo shrimp
scallop ceviche in a cucumber cup with chili oil
crab lemongrass wonton rolls with sweet chili sauce
poached coconut shrimp skewer with cucumber and mint with tomato sambal dipping sauce

mascarpone, prosciutto and bleu cheese tart
slow roasted short rib and mushroom pot pies
balinese chicken satay with ginger-peanut dip
korean flank steak + green onion rolls with honey-soy drizzle
pepperoni, pesto and mozzarella mini calzones
antipasto kebab of salumi, olives and boconcini with red pepper aioli
bacon wrapped sirloin and gorgonzola skewers

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tier two

blue cheese and pear gougeres
calamata olive and artichoke tart
sweet potato latkes with roasted corn and black bean salsa

seasonal soup shots: (summer chilled) avocado with spicy shrimp and garlic crema or gazpacho shots ; spring pea with parmesan swizzle stick* add crab or lobster, premium pricing (winter warm) butternut squash + ginger, corn + red potato chowder

saffron spanish tortillas with smoked paprika aioli with/without grilled lamb merguez sausage
arancini options: truffle cheese centre + tomato dipping sauce; spring pea + asparagus with mint and pecorino
selected crostini : grilled shrimp and saffron aioli or prosciutto, blue cheese and fig

amish oatmeal cakes topped with house cured salmon and horse radish cream
lime + cilantro marinated mahi mahi tostada spoon with chili crema and cabbage salad
sesame tuna on a buckwheat blini with avocado and a soy aioli
beer battered rock shrimp with mango & ginger sauce
classic crab cake with a lemon -caper relish

polynesian duck and pineapple skewer
crispy duck in a corn crepe with star anise bbq sauce
barbecued chicken or shrimp with grits in a tortilla cup
penang shrimp with red curry and coconut cream in a wonton roll
chili-lime salmon satay

savoury sliders - please choose one: grass fed beef and american aged cheddar; turkey burger with avocado and ranch dressing; grilled tuna, arugula and wasabi aioli; chickpea, spinach and tomato chutney
seared lemongrass beef, grilled nectarine and mint in rice paper with a chili and ginger dipping sauce

char grilled beef flank filet, horse radish cream on a polenta bite with a balsamic redux
lamb or pumpkin and raisin empanadas with chimichurri bbq sauce
five spiced pork dumpling with apricot chutney
parsnip latkes with roast beef and whole grain mustard aioli
mini parmesan lamb cutlets

beef korma with spicy tomato chutney on a cumin shortbread
warm pork and shrimp "larb" salad in a wonton cup
smoked paprika grilled lamb & potato skewers with spiced greek yoghurt drizzle
asparagus and bresaola wrapped in filo with parmesan garnish

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signature apps

tomato tarte tatin with goat cheese, micro basil garnish
parmesan tartlet with caramelized pearl onion

vietnamese vegetable rice paper rolls with lime – ginger dipping sauce *lobster also available
new potatoes or potato scallops with creme fraiche, chives & assorted american caviars

gourmet pot pies - one choice from: asian short rib and sweet soy; vanilla lobster and fennel; truffled mushroom
modern baby burgers - one choice from: mini chicken tikka burgers with minted yogurt raita and baby spinach;
baby kobe beef burgers with beet julienne & blue cheese melt)
toasted sandwich fingers (one flavor): croque monsieur; truffled fontina + semi-sec tomato; classic cuban

prawn and corn arancini
brandade fritter with crème fraiche and finger lime *seasonal garnish
grilled scallop on a pancetta chip with saffron aioli
grilled prosciutto wrapped shrimp with a french melon puree
seaweed coated tuna skewers with wasabi cream sauce
lobster or crab, papaya and mango salad on corn blini
black and white sushi cakes with tuna tartare and wasabi caviar
champagne poached lobster, seared tomato fondue on polenta bites

chicken and black truffle tartlettes
tiny chicken b'stilla bites in cinnamon spiced filo
roscoe's chicken n' waffle cones: chicken salad served in a small spiced waffle cone
bang bang chicken tartlettes with pickled cucumber
confit duck with tomatillo sauce, corn tamale cup
kendor chicken coq au vin

french roast beef tenderloin on mini baguette with béarnaise sauce and micro roquette
korean flank steak and green onion rolls with honey –soy drizzle
blue cheese madeleines with roast beef, creme fraiche
foie gras mousse in heirloom cherry tomatoes
tartine of gruyere, prosciutto and green apples on golden brioche with onion jam
moroccan spiced small lollipops chops with pomegranate molasses sauce
rolling stones classic mini shepherd's pies
parmesan and basil beef polpetta in mini brioche buns

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sweetbites from foodinkcatering

sweet pops: date, coconut and macadamia boules; orange and white chocolate truffle pop; ginger and dark chocolate truffle pop

jeweled french macarons in assorted flavors - pistachio, chestnut, rose, strawberry, chocolate and coffee
chocolate and chestnut bouche
double chocolate brownie bites with gold leaf
passionfruit meringue tartlets
mini key lime pies

chinese spoons - choose one flavor: red berries with vodka, watermelon and mint nage; summer stone fruit salad
ambrosia; vanilla panna cotta and balsamic strawberry spoon; winter rhubarb crumble
dark chocolate caramel tarts with pink sea salt and rosemary flower

fruit spears with chile-lime salt in shot glasses
fennel meringue kisses with black berry cream
chocolate cup shots of bittersweet chocolate mousse
mini cream puff filled with hazelnut cream and coffee glaze
spiced doughnut holes tossed in citrus sugar
chocolate caramel mini cheesecakes

dr browns root beer floats served in mini shot glasses
chocolate dipped cheesecake lollipops - choose one flavor: peanut butter and chocolate cheesecake;
wild strawberry jam; dulce de leche; lemon curd
rice puding with persian cotton candy

assorted cookies - flavors include: ginger-lemon sandwiches; white chocolate + apricot; classic oatmeal;
two tone chocolate; orange shortbread; seasonal flavors available, please inquire
guadalajara hot chocolate and churro sticks

summer ice cream mini waffle cones with assorted flavors *premium item m.p.*
seasonal fruit crème brulee tartlets - choose one flavor: rhubarb; meyer lemon;
chocolate-chestnut; pumpkin + ginger

assorted petit four bites including swiss cream, chocolate and your favorite flavors

cupcake balls - choose one flavor: vanilla; lemon; peanut butter chocolate; red velvet; strawberry; chocolate
mini sweet treat selection includes opera squares, raspberry tartlets, chocolate eclairs, pear and caramel tatin

all american little pie bites: classic apple pie; chocolate pecan pie; seasonal berry pie; spiced pumpkin pie;
banana cream pie (crumble versions also available - please inquire)

one item flavour per choice