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HORS D'OEUVRES & APPETIZERS

When asked, "What's your specialty?" I always answer, "Cocktail parties!" To me, the "art" in cooking is when detail, attention and flavor is focused in one or two little bites. Use the following key for guidance:

* one of my specialties

⌚ time-intensive item

\$ a more luxurious choice.

Suggestions for a hungry crowd

I recommended that hosts choose at least one of these:

- Crudit  Platter, with Yogurt-Dill Dip or Black Pepper Parmesan Dip (Vegetarian) ...or Sun-Dried Tomato and Cannellini Dip (Vegan)
- Lentil "P te" & Onion Confit on Pita Crisps (Vegan)
- Black Olive & Caper Tapenade on Crostini (Vegan)
- Eggplant Tapenade on Crostini (Vegan) ⌚
- Cheeseboard of domestic & imported cheeses. Selection usually includes Ch vre, Cheddar, Blue Cheese and Camembert or Brie. With French Bread & Crackers.

Savory Hors d'Oeuvres

None of these items requires the use of a fork.

- Pissaladi re (Onion Tart on Flaky Pastry Crust, with Thyme and Ni oise Olives) *
- Thai Coconut Shrimp with Sweet Chilli Sauce * \$
- Almond-Coated Shrimp with Spicy Chilli Sauce * \$
- Tamarind Chicken with Spring Onion in Pastry Cups
- Lamb Chops with Lingonberry Dipping Sauce \$
- Rustic Gourmet Pizza (any assortment of toppings) ⌚
- Chicken or Beef Satay (Mildly Spicy Peanut Sauce)
- Chicken or Beef Yakitori (Sesame & Ginger)
- Ahi Tuna Tartare in a Wonton Cone, garnished with Caviar * \$ ⌚
- Haute Hamburgers (flavorful burgers on a profiterole "bun" with a creamy feta cheese spread) *
- Mini Cheeseburgers (burgers on a sesame seed "bun" with cheese all the toppings: ketchup/mustard/pickle, etc.) *
- Filet Mignon & Horseradish Cream on Potato Rounds *
- Lamb Skewers with Tsatsiki (garlic-marinated lamb, served with a cucumber yogurt sauce) \$
- Salmon En Croute (Salmon in a pastry cup, served warm, with Creamy Dill Sauce) * \$ ⌚
- Buckwheat Blini with Cr me Fra che and Caviar
- Buckwheat Blini with Smoked Salmon and Dill
- Mini Zucchini & Scallion Frittata (Vegetarian)
- Profiteroles filled with Smoked Cheddar Cheese Mousse or Spinach & Artichoke Mousse (Vegetarian)
- Gorgonzola and Walnut Tartlets in Phyllo (Vegetarian)

- Fingerling Potatoes with Cr me Fra che and Caviar
- Onion Fritters with Banana Sauce (Vegetarian) *
- Cherry Tomatoes stuffed with Herbed Cream Cheese Mousse (Vegetarian)
- Endive stuffed with Goat Cheese Mousse (Vegetarian)
- Herb-stuffed Mushroom Caps (Vegan upon request)
- Fig and Roasted Shallot Tapenade on Crostini (Vegan) \$

Assorted Sandwiches

Can be done as Canap s (Open-Faced & Garnished) or Finger Sandwiches (two pieces of bread, with spread)

- Reuben (Corned Beef or "Corned Turkey") on Rye
- BLT with Home-Made Mayonnaise, on White Toast
- Prosciutto and Gruyere, with Dijon, on Wheat Toast
- Roast Beef with Sun-Dried Tomato Cream on Brioche ⌚
- Roasted Turkey and Baby Swiss on Wheat Bread
- Salad-Sandwiches: Chicken, Egg, Tuna, Crab, Shrimp or Deviled Ham on White Bread
- Grilled Cheese (Choose: American or Cheddar on White Bread, or Camembert on French Bread)
- Croque Monsieur (French-Style Ham & Cheese) ⌚

Fruit and Sweets

Everyone likes to finish the evening with something sweet!

- Caramel Apple Bites, rolled in Chopped Pecans or Peanuts * (Vegetarian)
- Bite-Size Pies (Pumpkin, Apple, Cherry, Mince, Custard, etc.) topped with Rosettes of Whipped Cream
- Truffle-Filled Cr pe "Cigarettes" ⌚ \$
- Fresh Fruit in a Rice Paper Roll with Yogurt Dipping Sauce (Vegetarian) \$ ⌚
- Creme Puffs - Filled with Pastry Creme (Chocolate, Vanilla or your favorite!) topped with Chocolate or Caramel
- Vegan Chocolate Mousse in a Wonton Cone (Vegan) ⌚
- Miniature Cannoli with Candied Pistachio \$ ⌚
- Fresh Fruit Skewers & Choice of Dipping Sauce (Vegan Upon Request) \$
- Home-Made Ice Cream, Sorbet, Gelato: please inquire * \$ ⌚
- Brownies, Cookies, Biscotti, Filled Cupcakes, etc. are also available, please inquire.