



A · Y · S
AT YOUR SERVICE
FINE FOOD & CATERING

Special Events

Stationary Appetizers

Spreads

Mediterranean

- Hummus
Puree of chickpeas, garlic and tahini
 - Traditional
 - Roasted Red Bell Pepper
 - Eggplant
 - Fennel
- Baba Ghannouge
Puree of fire-roasted eggplant, tahini, lemon, garlic
- Tzatziki
Yogurt with diced cucumbers and dill
- Labneh
Lebanese strained yogurt with zatar
- Mediterranean Spinach Dip

Provencal

- Fennel Marmalade
Diced fennel, garlic, thyme, olive oil
- Eggplant Caviar
Puree of fire-roasted eggplant, garlic and olive oil
- Goat Cheese and Sun Dried Tomato
Puree of goat cheese, sun dried tomato
- Tapenade
Puree of olives, garlic and olive oil
 - Black Olive Tapenade
 - Green Olive Tapenade
- Bagna Cauda
Puree of anchovy, garlic and olive oil



Latin

- Guacamole
Puree of avocado, onion, tomato, lemon, spring onion, cilantro
- Fresh Tomato Salsa
Diced tomato, onion, spring onion, garlic, jalapeno, cilantro
- Pico de Gallo Salsa
Diced red and white onion, tomato, jalapeno, oregano, cilantro
- Green Mexican Salsa
Tomatillos, onion, jalapeno, cilantro



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Mezze

Greek Olives Marinated in Oregano

Greek Feta Cheese with Apple Allspice

Baby Beet Salad

Fennel, cress, feta, walnuts

Fattoush

Tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinaigrette

Tabouleh (traditional)

Parsley, bulgur wheat, diced tomatoes, onions, mint, lemon vinaigrette

Other Tabouleh

- Sweet Corn, Pine Nuts and Tomato Confit Tabouleh
- Mediterranean Tabouleh with Black Olives, Feta and Baby Tomatoes
- Garbanzo Beans Tabouleh

Grape Leaves Dolmades

Grape leaves with rice, tomato, fennel, pine nuts, golden raisins served with labneh

Grape Leaves Dolmades w/ Lamb or Beef

Grape leaves with ground meat, rice, tomato, mint, dill served with labneh

Spanakopita

Phyllo, spinach, feta cheese

Other Spanakopita

- Leeks and Feta Cheese
- Fish and Coriander
- Lamb and Vegetable

Kebabs

- Shrimp Kebab
- Fish
- Chicken Kebab
- Lamb Kebab
- Beef Kebab

Served with shallots and olive compote, salsa verde, tzatziki

Saganaki Cheese

Lightly seared cheese sprinkled with lemon on crusty bread

Kolokithokeftedes

Pumpkin patties





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- Assorted Mediterranean Olives, Marinated Bell Peppers
 - Seasonal Farmers Market Crudités with Choice of Dips
 - Lavender Honey
 - Balsamic Shallots
 - Lemon Dijonaise
 - Aioli
 - Tahini-Yogurt
 - Salsa Verde
 - Curry
 - Asian Ginger Sesame
 - Seasonal Farmers Market Grilled Vegetables with Dips
 - Large Shrimp with Horseradish Cocktail Sauce
 - Blue Crab Claws with Lemonaise Dipping Sauce
 - Mahi Mahi Seviche with Corn Tostada
 - Spinach and Tofu Wontons
 - Farm Raised Oysters on Half Shelf
 - Assorted Sushi Rolls with Ginger and Wasabi
 - Selection of Refined Cheeses, Assorted Breads with Mixed Nuts and Fresh Fruits
- Assorted Frittatas
 - Summer Squash
 - Spinach and Fresh Herbs
 - Smoked Salmon and Dill
 - Soybeans, Ginger and Coriander
 - Asparagus
 - Bell Peppers
 - Stuffed Eggs
 - Fresh Herbs
 - Olive Tapenade
 - Chicken, Avocado and Sweet Corn
 - Tuna
 - Smoked Salmon
 - Blinis
 - Smoked Turkey and Mustard
 - Corn and Tomato Salsa
 - Smoked Salmon and Sour Cream
 - Tomatillo Salsa
 - Caviar and Sour Cream
 - Crêpes
 - Goat Cheese and Herbs
 - Sausage, Mushroom and Cheese
 - Butternut Squash and Almond
 - Crab and Asian Flavor
 - Fish and Mexican Flavor
 - Quiches
 - Asparagus
 - Goat Cheese and Leeks
 - Smoked Salmon and Spring Onion
 - Cherry Tomato and Basil
 - Mushroom and Swiss Cheese



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Flat Bread/Pizzas

- Tomato Basil
- Tomato Capers
- Roasted Peppers
- Onion Mediterranean
- Parmigiano, Garlic and Fresh Herbs
- Mushroom and Herbs

Crostinis

- Tomato Basil
- Tomato Mozzarella
- Tomato Capers
- Grilled Bell Peppers and Mozzarella
- Spinach and Parmesan
- Marinated Anchovies
- Caponata
- Shrimp and Garlic-Shallot Butter
- Goat Cheese and Fava Beans

Nachos

- Black Beans
- Guacamole
- Chicken and Salsa Verde
- Ceviche
- Shrimp and Tomato

Spring Rolls

- Tofu and Chinese Mushroom
- Shrimp and Coriander
- Spring Vegetable
- Chinese Duck

