



>> 310.872.7746 >> info@rsvpea.com >> www.rsvpea.com

Prices are per unit (unless otherwise indicated)

hors d'oeuvres / dips / platters

hot Minimum One Dozen

- Stuffed Mushrooms \$1.50 each
Sausage-Crème, Spinach-Feta, Bacon-Cheese, or Crab Dijon
- Peach & Brie Quesadillas \$1.00 each
- Assorted Miniature Phyllo Bites \$1.50 each
With Tzatziki Dip
- Mushroom or Greek Chicken Strudels \$2.00 each
In Puff Pastry
- Maui Onion & Goat Cheese Bites \$2.00 each
With Red Pepper Coulis
- Smoked Filet Mignon on Party Rye \$3.00 each
With Horseradish & Mustard Sauces
- Italian Stuffed Chicken Tornades \$2.00 each
- Mini Beef Wellingtons \$2.50 each
With Bernaise Sauce

- Grilled Baby Lamb Chops \$5.00 each
- Tempura Artichoke Heart \$2.50 each
With Dill Aioli
- Brie Melts \$2.50 each
With Pesto, Brie & Sundried Tomato on Crostini
- Miniature Quiche \$1.50 each
Assorted fillings
- Miniature Vegetarian Neopoleans \$2.00 each
With Spicy Marinara
- Moroccan Chicken Phyllo Bites \$2.00 each
- Portobello Mushroom Satays \$2.00 each
With a Wasabi Soy Glaze

cold Minimum One Dozen

- Belgian Endive Stuffed \$1.00 each
With Gorgonzola or Curried Cream Cheese
- Tomato Di Bufala or Brushetta on Crostini . \$1.00 each
- Cucumber Rounds or Artichoke Bottoms . . \$2.00 each
With Salmon Mousse

- Asparagus Crepe \$3.00 each
With Mascarpone Cheese
- Potato Galettes \$3.00 each
With Smoked Salmon & Crème Fraiche
- New Potatoes \$3.00 each
With Crème Fraiche & Caviar or Bacon & Cheese

cold *(continued)*

Blinnis \$3.00 each
With Crème Fraiche & Caviar

Smoked Salmon, Fennel, & Goat Cheese Toast . . . \$2.50 each

Squash Bottoms \$2.50 each
With Thai Shrimp Stuffing

Stuffed Snow Peas \$2.00 each
With Herbed Fromage

Caprese Skewers \$1.75 each
Red & Yellow Grape Tomatoes, Buffalo Mozzarella, and Pesto Dipping Sauce

seafood *Minimum One Dozen*

Crab Rangoon in Wonton \$2.50 each
With Chili Orange Glaze

Traditional Crab Cakes \$3.00 each
With Remoulade Sauce

Bacon Wrapped Scallops \$3.00 each

Stuffed Tiger Shrimp in Phyllo \$3.00 each

Jambalaya in Mini Bouchee Cups. \$3.00 each

Crab Versailles \$3.00 each

Crab Mousse with Hollandaise on Toast Points

Ceviche in Tostada Shells. \$3.00 each

Tandoori Shrimp Satay \$3.00 each
With Mango Chutney

Parmesan Crusted Scallops \$3.00 each
With Citrus Aioli

asian *Minimum One Dozen*

Spring Rolls or Egg Rolls \$2.00 each
With Sweet Chili Glaze & Hot Mustard

Potstickers \$2.00 each
Chicken, Pork, Shrimp, or Vegetarian

Chicken Lettuce Wraps. \$2.50 each
With NataWow Sauce

Thai Peanut Chicken Satays \$3.00 each

Spicy Orange Beef Satays. \$3.00 each

Ramaki \$2.50 each

Vegetarian Samosas \$1.00 each
With Peanut Dipping Sauce

Asian Crab Cakes. \$3.00 each
With Papaya Salsa

Seared Ahi Tuna on Wonton. \$ 2.50 each
With Caramelized Onion and Ponzu Sauce

Miso Glazed Tempe Satay. \$2.00 each

south of the border Minimum One Dozen

- Empanadas \$2.00 each
Chicken, Beef, or Veggie with Salsa Verde
- Mini Chile Rellanos \$1.50 each
- Jalapeno Poppers \$1.50 each
- Mini Tostadas Beef or Chicken \$2.00 each
- Chicken or Beef Flautas \$2.00 each

- Taquitos \$2.00 each
- Quesadillas \$1.50 each
Cheese or Chicken
- Mexican Phyllo Triangles \$1.50 each
Chicken, Beef, or Veggie
- Assorted Gourmet Mini Tamales \$2.50 each
Green Chile, Red Chile, Chicken, Vegetable, or Pumpkin

party favorites

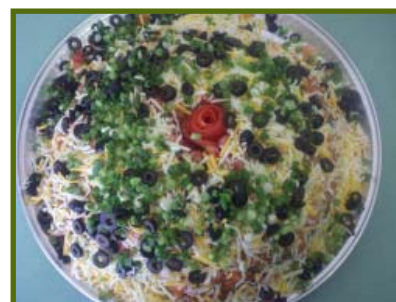
- Chicken Drumettes \$3.00 per person
Teriyaki, Buffalo, or BBQ
- Chicken Tenderloins \$4.00 per person
Traditional or Cajun, with Ranch and Barbecue Sauces
- Bacon & Cheddar Potato Skins \$4.00 per person
- Pigs in a Blanket \$3.00 per person
- Mini Sirloin Burgers. \$3.00 per person
With Fontina Cheese & Sweet Onion Marmalade on a Rosemary Bun

- Assorted Miniature \$2.50 per person
Grilled Cheese or Rueben's
- Assorted Pizza Squares \$2.00 per person
- Meatballs. \$4.00 per person
Sweet & Sour, Swedish, or Italian
- Specialty Baked Brie \$20.00 Small
. \$40.00 Large
Choice of Puff Pastry or Phyllo Dough, Stuffed with Apricot Preserves & Toasted Almonds, Served with Baguette Rounds

dips Serves 10 / Price per Plate

- RSVPea's Own Famous Spinach Dip \$35.00
In Shepherder's Loaf with Sliced French Bread
- Hot Artichoke Dip \$40.00
Served with Homemade Pita Chips
- Hot Clam Dip \$40.00
In Shepherder's Bread with sliced baguette rounds
- Hot Seafood Dip Crab & Shrimp \$50.00
In a White Wine Crème Sauce with Sliced French Bread
- Seven Layer Dip. \$ 40.00
Served with tortilla chips
- Sombrero Dip \$45.00
Served with Sausage or Vegetarian served with corn chips

- Spicy Eggplant Dip \$25.00
Served with pita chips
- Olive Tapenade \$35.00
Served with Cracker Bread
- Italian White Bean Dip \$25.00
With Garlic Crostinis



Seven Layer Dip

platters

Serves 10 / Price per Plate

Bruschetta \$30.00
Served with Crostini & French Bread

Vegetable Crudite \$40.00
With Ranch & Balsamic Vinaigrette

Vegetarian Platter \$50.00
Grilled Vegetable Skewers with Marinated Tofu served with Hummus, Tabouli & Pita Rounds

Assorted Hummus Platter \$50.00
With Pita Bread

Chips & Salsa Sampler \$50.00
Papaya Salsa, Pico de Gallo, Salsa Verde, & Fresh Guacamole

Grilled Vegetables \$55.00
With an Herbed Vinaigrette

Torte Terrine \$60.00
With Crackers & Sliced Baguette Rounds

Gourmet Seasonal Fresh Fruit \$60.00
With Fresh Mixed Berries with our own Strawberry Creme

Antipasto \$75.00
With Sliced Baguette Rounds

Assorted Gourmet Tea Sandwiches \$60.00
Cucumber & Watercress, Golden Chicken, Egg & Dill, or Crab & Cream Cheese

Mediterranean Platter \$75.00
With Sourdough Rounds. Includes Marinated Artichoke Hearts, Mushrooms, Chicken Skewers, Dolmas, Feta Cheese, Kalamata Olives, and Sun Dried Tomato Aioli

Cast Iron Grilled Asparagus \$80.00
With Balsamic Vinaigrette

Jumbo Shrimp \$90.00
With Cocktail & Remoulade Sauce & Lemon Wedges

Combination Sushi or Sashime Market Price
Please Inquire!

Poached Salmon exquisitely garnished . . Half \$80.00
Whole \$150.00
With Dill Sauce & Toast Points

Submarine Sandwich Platter \$50.00

New York Deli Platter \$75.00
Includes Salami, Corned Beef, Pastrami, Provolone & Swiss Cheese, Lettuce, Sliced Tomatoes, Italian Dressing and Accompanied by Individual French Rolls

Traditional Meat & Cheese Platter \$65.00
With Condiment Tray. Choice of Bread or Rolls

Traditional Pinwheels \$2.00 pp
Your choice: Turkey, Ham or Roast Beef

Hummus Pinwheels \$2.00 pp
With Cucumber, Tomato, Alfalfa Sprouts and Avacado

Turkey Olé Pinwheels \$2.00 pp
Smoked Turkey Breast with Guacamole, Cheese and Lettuce - a Southern Favorite

Gourmet Fruit & Cheese \$70.00
With Crackers & Sliced Baguette Rounds



Mediterranean Platter



Gourmet Fruit and Cheese Platter