



**LEE JOHN'S**  
CATERING

## **PASSED APPETIZERS**

### **HOT**

#### **BEEF & OLIVE EMPANADAS**

**BEEF TENDERLOIN CROSTINI** - Horseradish Aioli and Watercress Garnish

**BEEF WELLINGTON** - Mushroom Duxelle, Baked to Golden

**BISTRO BURGER** - Petite Angus Burger on Italian Bread, Spinach, Manchego

#### **BRIE, PEAR, ALMOND PHYLLO PURSE**

#### **CHICKEN, BLACK BEAN & CORN QUESADILLA**

**CHICKEN COCORIBE** – Plum Mustard Sauce

**CHICKEN & NEUSKE'S BACON BROCHETTES** - Molasses Glace

**CHICKEN SPINACH CAKES** – Pan-Fried, Apricot Sambal

**CHICKEN WELLINGTON** - Mushroom Duxelle, Baked to Golden

**CRAB ST. ANDRE & MANGO** - on Spinach Focaccia

**CRAB CAKES** - Chili Lime Aioli (add: \$.75/guest)

#### **CRISPY YAM & GOAT CHEESE PUFF**

**CROQUE MONSIEUR** - Grilled French Sandwich of Ham, Swiss, Dijon

**CROQUE MADAME** - Grilled Turkey, Brie, Pear Chutney

**DIABLO CORN & SHRIMP CAKE** - with Adobo Sauce

**FLANK STEAK SKEWERS** – Pan-Seared, Adobo Rub, Ancho Crème

**MAC 'N CHEESE TART** - Fontina and Cheddar Au Gratin

**MAHI MAHI TOSTADA** - Queso Fresca, Roasted Tomatoes

**MASA GRILLED CHEESE** - Sundried Tomato, Olive Tapenade

**MOROCCAN SHRIMP "PHYLLO KISS"** - Vermicelli, Cumin, Cilantro

**NEW ZEALAND BABY LAMB CHOPS PERSILLADE** – Garlic Crumb Crust (add: \$2.00/guest)

**OPEN-FACED SHRIMP TAMALE** – served in Asian Spoon

**PAKORAS** - Spinach, Onion and Potato Fritters served with Mint Chutney

**PETITE TEX-MEX MEATBALLS** – Skewered in shallow bowl with Salsa Crema

**PETITE VEGETARIAN SAMOSAS** – Deep-Fried, Yogurt Mint Dip

#### **PETITE VIETNAMESE SPRING ROLLS**

**PORK & CHESTNUT CAKES** – Pan-Fried with a splash of Siam Dip

**POT STICKERS** - Steamed Vegetable or Chicken, Scallion Ponzu

**POTATO & STEAK TART** - topped with Pico De Gallo

**REUBEN SPRING ROLL** - Corned Beef, Sauerkraut and Swiss, Thousand Island Dip

**SAGANAKI** - Sautéed Greek Cheese on Country Bread, Metaxa, Lemon, Brown Butter

**SEAFOOD THERMADOR TART** - Crab, Lobster, Scallops, essence of Cognac

**SHRIMP OR LOBSTER COCORIBE** - Fried in Tempura, warm Sesame Chile Sauce (add: \$1.50/guest)

**SHRIMP & SESAME STICK** - Apricot Sauce (add: \$1.50/guest)

**SICILIAN REUBEN** - Grilled Olive Bread, Capicola, Pepperoncini Slaw, Bel Paese Cheese

**SOUTHERN BBQ SHRIMP SKEWER** - (add: \$1.00/guest)

**SPANIKOPITA** – Spinach, Ricotta & Feta in Phyllo Dough

**SWEET POTATO FRITTERS** – Pan-Fried, Maple Vinaigrette Dip

**THAI BEEF SLIDER** - topped with Vietnamese Slaw on a Crouton, Sirichai Aioli

**TOMATO & WILD MUSHROOM TOASTS** - with Cognac Cream

**TUSCAN QUESADILLA** - Eggplant, Fontina & Sundried Tomato

**WALDORF TART** - Camembert Cheese, Toasted Walnuts, Sautéed Cranberries



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## COLD

**APPLE CHEDDAR CRISP** - Apple Crisp Cracker, Aged Cheddar Pate, Sliced Gala Apple  
**BLOODY MARY SHRIMP** – served in Asian Spoon  
**CALAMARI & CHICK PEA TART** - Citrus Emulsion  
**CHEVRE & OVEN-ROASTED TOMATO TART** - Thyme, Avocado Oil  
**CROSTINI NOUVEAU** - Avocado, Wild Mushroom and Drunken Goat Cheese Crostini  
**“FORKED” ONE-BITE CHICKEN CAESAR SALAD**  
**GREEN CURRY SCALLOP** - on Asian Skewer  
**HARVEST CRISP** - Parmesan Cracker, Wild Mushroom Chive Ragout  
**LOBSTER GOW TOM** - Daikon Radish, Basil, Mint, Jalapeno, Cucumber on Bamboo Stick  
**SALAD CAPRI** – Skewered Basil, Cherry Tomatoes and Bufala Cheese, Pesto Marinade  
**SOUTHERN PORK BITE** - Sweet Potato Muffin, Pulled Pork, Southern White BBQ Sauce  
**STEAK AU POIVRE CANAPE** - Green Peppercorn Cream or Horseradish Aioli  
**THAI GUACAMOLE** - served on Wonton Chip, dusting of Sesame Seeds  
**TUSCAN PRAWNS** - wrapped with Boursin and Prosciutto (add: \$1.00/guest)  
**WHITE BEAN LOBSTER CROSTINI** - Fresh Tarragon  
**WONTON CUP** - filled with Asian Chicken Salad

## STATIONARY APPETIZERS

**Wisconsin Cheeseboard** – Marbled Colby, Cheddar, Swiss, Monterrey Jack Cheeses, Grape Clusters, Nouveau Crackers  
**Chile Relleno Fondue** – Green Chiles, Red Peppers, Monterrey Jack Cheese, Chevre, French Baguettes & Seasoned Tortilla Chips

## APPETIZER STATIONS

### **BRUSHETTA BAR**

Crisp Italian Baguettes displayed with toppings,  
Platters of Fontina and Manchego Cheese, White Bean Spread,  
Oven Braised Fennel, Sliced Beef Steak Tomatoes  
Balsamic Micro Basil Oil, Eggplant Caponata, Tobacco Onions

### **CRUDITE BAR**

Glass Cylinder display of Seasonal Vegetables,  
Mini Crudite “Shots” with Three Peppercorn Aioli

### **GUACAMOLE TO ORDER**

Waiter preparing Guacamole:  
Lime, Cilantro, Serranos, Garlic and Tomato;  
Chips and Salsa Cruda



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### **MASHED POTATO BAR**

Sweet Potato Gnocchi with Toasted Hazelnuts,  
Garlic Mashed Potatoes with toppings of  
Fresh Tomatoes, Pecorino Cheese, Mediterranean Pesto,  
Fresh Seasonal Roasted Vegetables and Sour Cream

### **QUESADILLA STATION**

Chevre, Lobster and Tarragon  
Eggplant, Fontina and Sundried Tomato  
Chorizo, Manchego and Red Onion  
Toppings of Sour Cream and Salsa Cruda

### **SOUP BAR**

Mini Shots of:  
Lobster Brie Bisque,  
Squash and Pepita,  
Roasted Tomato Corn Chowder,  
with Rosemary Bread Twists

### **SOUTHWEST GRILL**

Chef grilling Sandwiches:  
Cheddar Chile Bread filled with Grilled Chicken or Beef Tenderloin, Cheese, Cilantro; accompanied by Ancho  
Crème Fraiche, Roasted Pepper Relish, Cilantro Pesto

### **SUSHI STATION**

Assorted Sushi Rolls to include:  
California Rolls, Spicy Tuna, Vegetarian Rolls;  
Wasabi, Fresh Ginger, Soy Sauce

### **TAPAS PLATES**

Foie Gras on Rosemary Baguette, Onion Jam, Shot of Port  
Macadamia Mahi Mahi Taco, Lime Pineapple Relish, Shot of Chile Margarita  
Mango Crab Stack, Brioche, Wasabi Mayo, Rum Punch Chaser