**ALA CARTE HORS D’OEUVRES**

**SUGGESTED ORDERING GUIDELINES:**
*Early Afternoon: 4-6 Before Dinner: 6-8*
*In Place of Dinner: 8-12*

---

Mini Assorted Tea Sandwiches (turkey, ham, and veggie)
$1.75 per piece / 10 serving’s minimum

---

Fresh Tortilla Chips with guacamole and salsa
$45.00 / 25 serving’s minimum

---

Mini cream puff shells stuffed with Tarragon chicken or dilled tuna, cherry tomatoes with mozzarella cheese
Bruschetta with tapenade and roasted red bell peppers
$2.50 per choice/per piece - 10 minimum

---

Poached salmon platter in light cucumber aspic, served with rye bread rounds, and dilled sour cream
$110.00 (serves 50 people)

---

Jumbo Shrimp with cocktail sauce
Cucumber filled with Thai flavored bay shrimp or chicken, mini brochettes of smoked chicken and papaya, mini carne asada tacos with fresh salsa
Quesadillas with roasted tomato salsa
Mini Maryland crab cakes
Brie and shiitake mushroom
$2.75 per item/per piece - 10 minimum

---

Mediterranean Crostini with melted mozzarella blended with sun-dried tomatoes, olives, and fresh basil
Southwest crostini with melted jack cheese, green chilies, and garlic
Baked hoisin glazed or BBQ chicken wings
Spanakopita - pastry triangles with spinach cheese
Chicken or beef satay on skewers with peanut sauce
Jamaican jerk chicken with mango sauce
Gorgonzola and spinach-stuffed mushrooms
Domestic cheese and crackers
Assorted petite quiche
$2.50 per item / per piece - 10 minimum

---

Gourmet cheese and fancy crackers
$3.25 per person (serves 25 people)

---

Brie layered with sun-dried tomato pesto and roasted pine nuts with gourmet crackers
$60.00 (serves 25 people)

---

Bowl of fancy roasted nuts (1 QT)
$25.00 (serves 25 people)

---

For more information, visit: www.uclahealth.org/Catering