



## Celebrate Diversity Event!

An hors d'oeuvres buffet featuring tastes from around the globe

### Eastern Asia

#### **Rice Paper Spring Rolls** (vegan & gluten-free)

Thin rice paper wrappers rolled with carrot, bean sprouts, marinated tofu, rice noodles, fresh basil and lettuce.  
Served with our homemade peanut sauce and sweet chili sauce

#### **Mochiko Chicken Poppers** (gluten-free)

Deep fried ginger-soy chicken poppers with a sweet-chili dipping sauce

#### **Mini Almond Cookies**

Soft, slightly sweet cookies infused with all-natural almond

### Hawaii

#### **Kalua Pulled Pork Sliders**

Rubbed with red Alaea sea salt and herbs and braised until fall-apart tender; served on a King's Hawaiian sweet roll with fresh, house-made teriyaki sauce

#### **Luau Vegetable Kebab** (vegan & gluten-free)

Fresh rough-cut vegetables in a sesame-soy marinade and fresh pineapple, skewered and fire-grilled to perfection

### India

#### **Samosas** (vegetarian)

Crispy dough pocket filled with spiced potato and vegetables with mango chutney on the side

#### **Tandoori Chicken Skewers** (gluten-free)

Yogurt-masala marinade with mango-chutney dipping sauce

#### **Mango Fruit Tarts**

Mini 2-inch tart shells filled with vanilla custard and topped with fresh sliced mango

### Latin America

#### **Taco Piquillo Peppers** (gluten-free)

Fire roasted mini peppers stuffed with Mexican-spiced ground beef and topped with cotija cheese

#### **Shrimp Ceviche Cucumber Boats** (gluten-free)

Herb-steamed shrimp tossed with lime, cilantro, bell peppers and house seasoning, served in a crisp cucumber cup

#### **Cinnamon Dulce Cheesecake Bars**

Smooth, rich cheesecake infused with cinnamon-sugar on a graham cracker crust, topped with streusel

### Included with the above menu are the following:

All necessary serving utensils and equipment

Heavyweight sugarcane plates, 100% recycled napkins, and plant starch cutlery

Linen tablecloths, centerpiece, and risers for elegant buffet style set-up

Delivery, set-up and pick-up of equipment

**\*Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.\***



[www.ordercatering.com](http://www.ordercatering.com)

P: 425.825.7230

Rev. January 2023