



Reva's Events and Chef Services

Appetizers

All platters are elegantly displayed with garnishes. Each tray serves approx. 15ppl.

Bruschetta

Diced tomatoes, marinated with olive oil, balsamic vinegar, garlic and fresh, chopped basil. Served with crostini.

22.00 per person

Olive Tapenade

Black and green olives with olive oil, fresh herbs and spices. Served with crostini.

20.00pp

Hummus

Homemade chick pea & tahini dip. Served with pita wedges.

22.00pp

Stuffed Mushrooms

Large mushrooms filled with fresh chopped herbs and three cheeses. Served with a sour cream/mustard sauce.

62.00pp

Shrimp in Cashew Cilantro Stew

Medium shrimp cooked in a spicy, cashew/cilantro sauce with Serrano chilies. Served with crostini.

85.00pp

Pakorras

Deep fried Indian fritters, made from gram flour, mixed with diced vegetables, Indian herbs and spices. Served with cilantro/spinach dipping sauce.

48.00 pp

Mini Samosas

Bite-size, potato filled somosas; oven-fried. Served with home-made cilantro/spinach dipping sauce.

45.00pp

Sausage Rolls

An English favorite! Home made turkey sausage, wrapped in delicate puff pastry, baked. Served with mustard cream sauce.

65.00pp

Chicken Skewers

Marinated chicken tenders, threaded on bamboo skewers, grilled and served with your choice of dipping sauce.

75.00pp

Beef Satay

USDA Skirt steak strips, marinated and threaded on bamboo skewers, grilled and served with your choice of dipping sauce.

85.00pp

Ham & Cheese Pastry

One of our most popular appetizers. Lean ham, Swiss cheese and Dijon mustard layered in delicate puff pastry, baked. Pre-cut.

75.00pp

Pesto Goat Cheese

Goat cheese log, lightly heated, topped with pesto sauce and garnished with dried cranberries and jam. Served with crostini.

65.00pp

Mini Crab Cakes

Breaded and lightly fried. Served with lime-chili aioli.

85.00pp

Cheese Tray

Choice of cheeses, accompanied by crackers, crostini, grapes, garnished with cherry tomatoes, and green.

Varies in pricing based on choice of cheese

Salads and Sides

Each tray will serve approx. 15 people as a side dish.

Dinner Salad

Romaine lettuce, sliced cucumber, tomatoes, two dressings. Sliced black olives and garbanzo beans. Served with two dressings.

55.00pp

Spinach/Strawberry Salad

Fresh spinach, sliced strawberries, sliced almonds, red onion tossed with a tangy citrus/olive oil dressing.

65.00pp

Caesar Salad

Fresh romaine lettuce, chilled and tossed with homemade Caesar dressing. Topped with Parmesan cheese and croutons.

65.00pp

with grilled chicken: Sliced marinated chicken breast

85.00pp

with grilled shrimp: Large shrimp, (tail off), marinated and grilled.

105.00pp

Chopped Salad

Lettuce, baby greens, spinach, cucumber, tomatoes, carrots, finely chopped and tossed with walnuts, diced apples, shredded Parmesan. With croutons and two dressings.

50.00pp

Pasta Salad

Penne Pasta with a variety of vegetables, garlic, olive oil, fresh herbs and Parmesan cheese.

45.00pp

Grilled Vegetables

Eggplant, zucchini, bell peppers, mushrooms, asparagus, onions and tomatoes; marinated in balsamic vinegar, garlic, olive oil and grilled. Served on a bed of fresh spinach.

Topped with feta cheese and black olives.

85.00pp

Pear and Walnut

Candied walnuts, diced pears, dried cranberries, berries and crumbled feta cheese, served on a bed of salad greens.

55.00pp

Corn/Hominy Salad

Roasted corn kernels, white hominy, zucchini, diced tomatoes, bell pepper, and green chilies, tossed in olive oil, garlic and roasted. Served on a bed of fresh, chopped romaine lettuce.

60.00pp

Eggplant Roulade

Sliced Eggplant, seared and rolled with a spinach/cheese filling, topped with diced tomato/basil sauce and Parmesan cheese.

65.00pp

Fruit Platter

A variety of seasonal fruits (pineapple, melons, grapes, berries etc). Elegantly displayed.

Market Price

Orzo Pasta Salad

Orzo pasta, tossed with diced tomatoes, bell peppers, fresh spinach, Parmesan cheese, capers, olive oil and garlic.

55.00pp

Green Bean Salad

Whole green beans, blanched and tossed with tomato wedges, artichoke hearts, black olives, mushrooms, garbanzo beans and light garlic. Topped with feta cheese OR diced mozzarella.

50.00pp