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**Menus for Private Parties**

**ASIAN FINGER FOODS**

- Shrimp Toasts
- Potstickers
- Crispy Vegetable Pancakes with Japanese Barbecue Sauce
- Chinese Chicken Lettuce Wraps
- Spicy Wontons with Sweet & Sour Dipping Sauce
- Five Spice Pork Ribs
- Lemongrass-Ginger Pork Sliders
- Matcha Shortbread Cookies

**ENTERTAIN WITH EASE**

- Dirty Martini Deviled Eggs
- Wild Mushroom Tartlets
- Steak & Boursin Cheese Bites with Chives
- Panko Crusted Shrimp Balls
- Soy & Mirin Glazed Salmon Bites
- Sun-Dried Tomato, Parmesan & Basil Puff Pastry Swirls
- Lemon Curd & Fresh Raspberry Tartlets

**GRILL IT ALL**

- Grilled Shrimp Cocktail
- Fork & Knife Grilled Romaine Salad with Buttermilk-Peppercorn Dressing
- Coffee-Rubbed Grilled Pork Tenderloin with Chipotle Cream Sauce
- Grilled Red Potatoes with Blue Cheese
- Flame Grilled Vegetables
- Grilled Asparagus with Candied Bacon
- Grilled Pound Cake with Rum Pineapple Salsa

**TAPAS & PAELLA**

- Stuffed Mushrooms with Chorizo & Manchego
- Tapas Meatballs (Albondigas En Salas)
- Roasted Peppers with Sherry Vinegar, Green Olives & Capers
- Shrimp Paella
- Grilled Chicken & Sausage Paella
- Flourless Spanish Almond Cake



### **PARISIAN DELIGHTS**

- Parisian Bacon & Onion Tart
- French Onion Soup Gratinée
- Spinach & Butter Lettuce & Fresh Mushroom Salad
- Pan-Seared New York Steak with Madeira Mustard Sauce
- Bistro Pommes Frites
- Spinach Souffle
- Warm French Lentils
- Classic Crêpes Suzette Flambé

### **MEDITERRANEAN MYSTIQUE**

- Falafel with Tahini Yogurt Sauce
- Mediterranean Couscous Bowl with Grilled Shrimp
- Grilled Chicken Thighs with Dill Yogurt Sauce
- Roasted Cauliflower with Tahini Sauce
- Grilled Eggplant & Tomatoes with Feta Cheese & Balsamic Vinegar
- Turkish Vegetarian Fritters with Cucumber Lime Yogurt Sauce
- Baklava Cheesecake Cups

### **PLANT BASED GOODNESS**

- Artichoke & White Bean Dip with Seeded Crackers
- Butternut Squash & White Bean Soup with Sage Pesto
- Chickpea Salad with Homemade Vegan Mayonnaise
- Pinto Bean Burgers with Vegan Pub-Style Burger Sauce
- Mushroom Bolognese Sauce
- Baja-Style Cauliflower Tacos with Cilantro Sauce
- Raspberry Streusel Bars

### **SOUTHWEST THE BEAUTIFUL**

- Border Guacamole with Tortilla Chips
- Oaxacan Quesadillas
- Baja Shrimp Tacos
- Roasted Chicken Enchiladas with Creamy Green Chile Sauce
- Mexican Street Corn
- Mexican Brownies



### **TUSCAN TREASURES**

- Fig & Caramelized Onion Pizza with Fontina & Thyme
- Italian Wedding Soup
- Roasted Pear, Walnut & Arugula Salad with Shallot Dressing
- Chicken Piccata
- Zucchini with Garlic & Lemon
- Mushroom Alfredo Over Homemade Fettuccini
- Tiramisu Mousse

### **WINE COUNTRY ENTERTAINING**

- Tomato Basil Soup with Grilled Cheese Croutons
- Salmon Cobb Salad
- Vidalia Onion, Bacon & Crème Fraîche Pizza
- Chicken with Figs In Port Wine Sauce
- Smothered Cauliflower with Tomatoes & Capers
- Zucchini Custards with Tomato & Basil
- Chocolate Olive Oil Cake with Mascarpone Whipped Cream