

# KABOBS HORS D'OEUVRES

**Kabobs**

Whether your style is contemporary or classic, Kabobs' professional chefs prepare hors d'oeuvres and entrees with the same care and consistency you would demand from your own establishment. For over 30 years, Kabobs has been entrusted by countless foodservice establishments in creating unique dining experiences.

Layered, stacked, wrapped, rolled, filled, folded, stuffed, or skewered: Kabobs' handcrafted hors d'oeuvres and entrees are made with imagination, creativity, and the freshest, finest, hand-selected ingredients readily available. The result?

Dazzling bites of delectable flavor & texture, beautifully balanced and glamorously presented.



Z10011

**Beef Empanada**

A mouth watering mixture of shredded beef, cheddar cheese, jalapenos and exotic spices wrapped in a maseca corn pastry.

.88 oz. / 100 ct.



Z10022

**Petite Chicken Wellington**

A delicate marriage of tender chicken breast & mushroom duxelle wrapped in a French-style pastry

1.2 oz. / 200 ct.



Z10028

**Chicken Satay**

Chicken tenderloin meat on a 6" skewer. Perfect plain or served with your favorite sauce.

.80 oz. / 100 ct.



Z10031

**Chicken Chilito**

A colorful pinwheel of seasoned chicken tenderloin, red/ green/ yellow peppers & jalapeno cheese on a 4" skewer.

.75 oz. / 100 ct.



Z10032

**Chicken Quesadilla**

A spicy blend of smoked chicken, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla.

.70 oz. / 200 ct.



Z10033

**Mini Chicken Cordon Bleu**

Chicken breast, Swiss cheese and ham rolled in seasoned brad crumbs.

1 oz. / 100 ct.



Z10042

**Wild Mushroom & Truffle Arancini**

A blend of mushroom, accented w/ black truffle oil, paired w/ a creamy parmesan and herb risotto, rolled in panko breadcrumbs.

.85 oz. / 180 ct.



Z10061

**Cozy Shrimp Roll**

A shrimp marinated in soy sauce, garlic and ginger in a crisp springroll wrapper.

.70 oz. / 200 ct.



Z10087

**Sausage Stuffed Mushroom Caps**

A large whole mushroom cap generously filled with a spicy, Italian sausage stuffing.

.90 oz. / 200 ct.



Z10098

**Smoked Candied Bacon Jam Tart**

Hardwood smoked bacon, simmered with balsamic vinegar, port wine, brown sugar, onions, heavy cream, a hint of blue cheese and placed in a quinoa tart shell.

.90 oz. / 200 ct.



Z10105

**Beef Bourguignon**

Tender beef braised in Burgundy wine and Applewood bacon, paired next to a medley of garlic, thyme, carrots and mushrooms in a rich buttery puff pastry.

.85 oz. / 100 ct.



Z10117

**Mini Roasted Pork Bao**

Roasted Pork, accented with soy sauce, ginger, chives and a BBQ hoisin sauce placed in a steamed bun.

.84 oz. / 120 ct.

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Z10118

### Smoked BBQ Pork Springroll

Hickory smoked marinated pork paired with a creamy red cabbage coleslaw and hand wrapped in a crisp springroll wrapper.  
1 oz. / 200 ct.



Z10123

### Mini Asst. Quiche

Four delicious varieties: Three cheese, Florentine, Classic French and Mushroom  
1 oz. / 200 ct.



Z10155

### Tomato and Basil Mascarpone Arancini

Basil & mascarpone cheese w/ marinated roasted tomatoes, paired with a parmesan herb risotto, rolled in panko bread crumbs. .85 oz. / 180 ct.



Z10158

### Punjabi Veggie Samosa

Onions, potatoes and peas mixed w/ a fragrant medley of herbs & spices wrapped in a chick pea blended flour triangle pastry.  
.80 oz. / 85 ct.



Z10162

### Shrimp Empanada

Fresh shrimp paired with avocado and accented with Monterey Jack cheese, capers and bell Peppers, wrapped in a arepa flour empanada pastry.  
.90 oz. / 100 ct.



Z10164

### Spanakopita

A flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices.  
.70 oz. / 200 ct.



Z10187

### Cheese Quesadilla Trumpet

An exotic blend of fresh julienne vegetables, fresh cilantro, Monterey Jack and cheddar cheese rolled in a flour tortilla trumpet.  
.75 oz. / 100 ct.



Z10110

### Potato Daughinoise

Thinly sliced rustic potatoes layered & baked w/ a savory blend of heavy cream, rich butter, roasted garlic & a creamy mixture of Gruyere & cheddar cheese.  
4.15 oz. / 60 ct.



Z10130

### Ratatouille Tuscan Tart

Zucchini, yellow squash, red onion, peppers & mushrooms seasoned w/ garlic, oregano & basil w/ a rich blend of herb cheese and ricotta in a sundried tomato shell.  
4 oz. / 60 ct.



Z10005

### Petit Fours Black & White

Royal Choc., Carrot Cake, Coffee Liqueur, French Vanilla Coffee, Cookies n Crème Brownie, Triple Chocolate Brownies, White Almond Bonbons & Milk Chocolate Bonbons.  
.50 oz. / 144 ct.



Z10006

### Chocolate Caramel Mini Asst. Cheesecake

A rich decadent mix of smooth bitesize cheesecakes w/ mild buttery graham cracker crust. Dulce De Leche, Mocha Cappuccino, and Decadent Turtle.  
.67 oz. / 126 ct.

Call us at:  
Mentor 440-951-6448  
Pittsburgh 412-434-6448  
www.euclidfish.com

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