

Steve's Café Americain

Hors d'oeuvres Menu 1

Spice Marinated Grilled Chicken Spanikopita with Lime Oil

The chicken is marinated in chicken stock, jalapeno peppers, red pepper flakes, lime juice, salt and pepper, then grilled and wrapped in phyllo dough with spinach and feta cheese. This is baked and served with a lime infused olive oil.

White Bean Dip with Crostini

White bean-garlic puree is served with our lightly toasted bread.

Vegetable Egg Rolls with Spicy Mustard Sauce

Wonton skins are stuffed with ginger, garlic, scallions, cabbage and broccoli. The egg rolls are brushed with olive oil and baked.

Sausage and Gruyere Pinwheels

Dijon mustard is spread on a sheet of puff pastry and topped with sausage and gruyere cheese. The pastry is rolled, then baked and cut into bite size pieces.

Crepes Stuffed with Curried Mango Chicken

These crepes are stuffed with chicken, onions, mango, curry powder, salt and pepper

Shrimp Fritters with Chipotle Aioli

The fritters are made with onions, peppers and shrimp, and are served with a chipotle aioli

Smoked Salmon and Goat Cheese Roulade

Smoked salmon is stuffed with goat cheese, roasted peppers, dill and capers. It is served with a lemon-chive beurre blanc.

Indian Fry Bread with Pumpkin Seed Salsa

Bread made from yeast dough sautéed in olive oil is covered with a salsa made from toasted pumpkin seeds, tomatoes, red onion, garlic and lemon juice, and topped with a dollop of garlic-cilantro sour cream.

\$16.00 per person plus 6.25% tax and 20% gratuity

Steve's Café Americain 12 West University Avenue Gainesville, Florida 352-377-9337

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Hors d'oeuvres Menu 2

Portobello Mushroom Flatbread

Sun-dried tomato pesto is spread on flatbread then topped with roasted portobello mushrooms and mozzarella cheese.

Curry Potato Puffs

A mixture of onion, ginger, garlic, cumin, curry powder, coriander, cayenne pepper, garam masala, mashed potatoes and peas are stuffed into puff pastry and baked till golden brown. The puffs are served with mango chutney.

Sautéed Shrimp with Ginger-Grilled Pineapple

Shrimp are sautéed with onion, garlic, orange juice, lime juice, scallions and cilantro. They are served with grilled pineapple that has been brushed with lime juice, ginger, sesame oil, salt and pepper.

Caramelized Onion and Black Bean Empanadas

These empanadas are stuffed with caramelized onions, black beans and Monterey Jack cheese. They are served with tomato salsa.

Sautéed Beef with Fried Sweet Potatoes

Marinated flank steak is sautéed with onions, garlic, tomatoes, lime juice, cilantro and fried sweet potatoes.

Bok Choy and Goat Cheese Fried Ravioli

Raviolis are stuffed with bok choy, garlic and goat cheese, then fried and served with a honey-lime sauce.

Fried Green Tomatoes with Roasted Pepper Coulis, Cilantro Lime Crème Fraiche and Goat Cheese

Green tomatoes are dusted with seasoned cornmeal and flour, then fried and topped with pepper coulis, cilantro crème fraiche and goat cheese.

Chicken-Pine Nut Dumplings with Ginger-Chili Dipping Sauce

Wonton wrappers are filled with ground chicken, cilantro, pine nuts, green onion and ginger. This is fried and served with a ginger-chili dipping sauce made from rice vinegar, soy sauce, ginger and chili oil.

\$17.00 per person plus 6.25% tax and 20% gratuity

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Hors d'oeuvres Menu 3

Beef Tenderloin and Artichoke Puree Crostini

We toast our cafe made bread, then spread a puree of artichokes, Parmesan cheese, lemon juice, tarragon, lemon zest, garlic, nutmeg, cayenne pepper and mayonnaise. The toast and puree is topped with a slice of beef tenderloin.

Poached Chicken Roulade with Red Bell Pepper and Asiago Cheese

Asiago cheese and roasted red bell pepper are wrapped in a lightly seasoned chicken breast, which is rolled and cut into bite sized pieces. It is served with sun-dried tomato aioli.

Crab Cakes with Chipotle Aioli

The crab cakes are made with crabmeat, roasted peppers, lemon zest, eggs and breadcrumbs. They are served with a chipotle aioli made from mayonnaise, chipotle peppers, lemon juice and garlic.

Lemon-Rosemary Chicken Skewers

Skinless chicken breasts are skewered, then marinated in olive oil, lemon juice, rosemary and garlic. The chicken is served with a lemon-rosemary dipping sauce.

Portobello Stuffed Phyllo Cups

Phyllo dough is baked into a cup shape, then filled with roasted portobello mushrooms, goat cheese, garlic and spinach.

Tomato and Basil Crostini

Our café made bread is toasted then topped with basil pesto, tomato and mozzarella cheese. The cheese is melted and then topped with fresh basil.

Roasted Pork Empanada

Roasted pork, corn, black beans, onions, cilantro and Monterey Jack cheese

Curried, Mango Shrimp in Wonton Cups

Sautéed shrimp are diced and combined with mango chutney, curry and other spices. This is placed in a baked wonton shell.

\$19.00 per person plus 6.25% tax and 20% gratuity

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Hors d'oeuvres Menu 4

Lime-Ginger Marinated Tuna and Wakamae Salad

Wakamae is dressed with a sesame ginger dressing and topped with lime-ginger marinated tuna.

Ceviche

Shrimp and scallops are marinated in citrus juices with roasted peppers, grilled onion, basil and cilantro.

Bruschetta with White Beans and Cheese

Crostini is topped with a combination of white beans, garlic, Parmesan cheese, rosemary and sage.

Grilled Marinated Flank Steak on Crostini

Flank steak is marinated with garlic, lime juice, olive oil and cilantro, then grilled and served on a crostini with avocado aioli.

Kalamata Olive Flatbread

This flatbread is topped with Kalamata olives, basil pesto and goat cheese.

Mixed Satays with Spicy Peanut Sauce

Chicken and pork are marinated in onion, garlic, ginger, cilantro, turmeric, curry powder, cayenne pepper, coconut milk, soy sauce, rice vinegar and brown sugar. The satay is grilled and served with a peanut dipping sauce.

Black-eyed Pea Cakes with Red Pepper Aioli

Black-eyed pea cake is topped with an aioli made from egg yolks, olive oil, vinegar, roasted red bell peppers and garlic.

Crab Wontons with Cilantro-Orange Mojo

These wontons are made with crab meat, caramelized onions, raisins, cumin, salt and pepper. They are served with a mojo made with cilantro, rice wine vinegar, orange juice, olive oil, salt and pepper.

\$21.00 per person plus 6.25% tax and 20% gratuity

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Hors d'oeuvres Menu 5

Pasta Station

Pasta is topped with the guests' choice of marinara or Alfredo sauce and choice of scallops, shrimp, or chicken.

Carving Station

Ham or turkey is sliced at the guests' request and served with mayonnaise and mustard and rolls. Prime rib can be added for \$3.00 per person extra.

Antipasti with Crostini

Roasted peppers, mozzarella cheese, olives, salami and chick peas are combined with balsamic vinaigrette to make this antipasti. It is served with crostini.

Vegetable Egg Rolls with Spicy Mustard Sauce

Wonton skins are stuffed with ginger, garlic, scallions, cabbage and broccoli. The egg rolls are brushed with olive oil and baked.

Crab Cakes with Orange-Chipotle Mojo

The crab cakes are made with crab meat, roasted peppers, lemon zest, eggs and breadcrumbs. They are served with a mojo made from orange juice, chipotle peppers, olive oil, mint and garlic.

Sautéed Coriander Lime Shrimp

The shrimp are marinated in lime juice, olive oil and cilantro, then sautéed and served with a coriander dipping sauce.

Grilled, Herbed Flat Bread with Cilantro Crème Fraiche and Smoked Salmon

The bread is made with yeast dough herbed with basil, thyme and rosemary. It is grilled and then topped with cilantro infused crème fraiche and smoked salmon.

Hummus with Crostini

Chick peas are ground with tahini paste, olive oil, lemon juice and roasted garlic. The humus is served with crostini.

\$22.00 per person plus 6.25% tax and 20% gratuity

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Hors d'oeuvres Menu 6

Flatbread with White Bean Spread

Flatbread is topped with a spread made from pureed white beans, Parmesan cheese, olive oil and oregano.

Baba Ghannooj with Crostini

Egg plant is roasted then pureed with tahini paste, roasted garlic, lemon juice and olive oil. The Baba Ghannooj is served with crostini.

Caramelized Onion and Black Bean Empanada

Caramelized onions are combined with black beans, cumin, cilantro and Monterey Jack cheese then placed in an empanada wrapper.

Artichoke Flatbread

Flatbread topped with artichoke hearts, roasted tomatoes and mozzarella cheese.

Lemon-Rosemary Chicken Skewers

Skinless chicken breasts are skewered, then marinated in olive oil, lemon juice, rosemary and garlic. The chicken is served with a lemon-rosemary dipping sauce.

Roasted Garlic and Brie Toasts

Thinly sliced baguettes are toasted then covered with a mixture of roasted garlic, Brie cheese and a pinch of cayenne pepper.

Pico de Gallo Shrimp on Crostini

Diced shrimp are combined with tomatoes, red onions, peppers, cilantro, yogurt and lime juice. This is served on crostini.

Beef Tenderloin and Artichoke Puree Crostini

We toast our cafe made bread, then spread a puree of artichokes, Parmesan cheese, lemon juice, tarragon, lemon zest, garlic, nutmeg, cayenne pepper and mayonnaise. The toast and puree is topped with a slice of beef tenderloin.

Corn Fritters with Lime-Cilantro Aioli

Corn fritters are served with a dipping sauce made from lime juice, cilantro, garlic and mayonnaise.

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