



CATERING + EVENTS

## Staffed Catering Menu

### Hors D'Œuvre

(most items require a minimum quantity of 24)

#### VEGETARIAN

**Spinach Cream Cheese Toasts** spinach cream cheese spread, on petite toasts with red bell pepper garnish 2.00 / piece

**Tomatoes Caprese** ciligene mozzarella with grape tomatoes and fresh basil, drizzled with balsamic reduction 2.75 / piece

**Mushroom Crostini** sautéed cremini, shiitake and button mushrooms on toasted crostini with blue cheese and basil vinaigrette 3.00 / piece

**Asian Snap Peas** tossed with sesame oil, black sesame seeds and skewered 2.25 / piece

**Spinach and Feta Rolls** 2.00 / piece

**Belgian Endive** with tzatziki sauce and tomato cucumber relish 2.75 / piece

**Caesar Salad Bites** Belgian endive filled with caesar salad, petite croutons and parmesan 2.75 / piece

**Fig and Brie Bites** pastry rounds topped with melted brie, fig jam and caramelized onion 2.50 / piece

**Poblano Mac and Cheese Bites** 2.50 / piece

**Chipotle Black Bean Bites** chipotle black beans topped with diced grilled vegetables, on corn tortilla crisp 2.50 / piece

**Crostini** toasted sliced baguette topped with tomato, cucumber and red onion relish, melted mozzarella and black olive slice, with a drizzle of basil vinaigrette 3.00 / piece

**Texas Caviar** cilantro flavored black bean salsa served in croustade shells 2.75 / piece

**Wild Mushroom Triangles** warm pastry filled with sautéed cremini, shitake and button mushrooms 3.00 / piece

**Mediterranean Crostini** toasted baguette topped with garlicky hummus and sun-dried tomato and olive relish 3.00 / piece

**Grilled Vegetable Crostini** toasted baguette topped with homemade pesto, grilled vegetables and a touch of parmesan 3.00 / piece

**Stuffed Cucumber Tapas** cucumber cup filled with fresh herbed feta and bell pepper 2.50 / piece



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#### CHICKEN

**Chicken Croustades** phyllo pastry shell filled with chopped chicken and mango salsa 2.75 / piece

**Chipotle Chicken Nacho** house made tortilla chip topped with shredded chicken in chipotle sauce and avocado crema and cilantro 2.75 / piece

**Chicken Satay** with peanut sauce 2.75 / piece

**Buffalo Chicken Bites** shredded chicken, cheddar and buffalo sauce, breaded and deep fried. Served with homemade blue cheese dressing 3.00 / piece

**Pecan Crusted Chicken Bites** with tangy maple sauce 3.00 / piece

**Spicy Chicken Empanada** flaky pastry filled with shredded chicken stewed with tomatoes, poblano pepper and cilantro 3.00 / piece

**Parmesan Chicken Bites** skewered chicken parmesan bites with melted provolone and house marinara 3.00 / piece

**Chicken Sopos** roasted chicken with tomatillo sauce, queso cotija, cilantro and chipotle black beans 3.00 / piece

#### BEEF

**Asian Beef Rolls** soy marinated beef slices wrapped around scallions and horseradish cream 3.25 / piece

**Beef Tenderloin Crostini** thinly sliced, rare beef tenderloin on toasted baguette slice with Danish blue cheese schmear and cracked peppercorn 3.75 / piece

**Mini Shepherd's Pie** bite-size pastry shell filled with beef, peas and carrots and topped with mashed potatoes 3.25 / piece

**Tenderloin Parmesan Cups** cracked pepper parmesan cups filled with sliced beef tenderloin and balsamic tomato confit 3.75 / piece

**Tenderloin Tasting Spoon** served in tasting spoon over thyme scented, gruyère polenta and a drizzle of port wine reduction 4.00 / piece

**Chimichurri Satay** chimichurri marinated flank steak, grilled and skewered 3.25 / piece

**Moroccan Hand Pies** flaky pastry filled with ground beef and pork, roasted eggplant, dried apricots and spicy harissa 3.25 / piece

**Beef Empanada** ground beef, raisins, sweet peas and potatoes baked in a sweet pastry 3.00 / piece



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#### SEAFOOD

**Shrimp Cocktail** lime-cilantro marinated jumbo shrimp with tangy cilantro cocktail sauce, served on ice 3.25 / piece

**Petite Crab Cakes** bite size crab cakes with rémoulade sauce 3.50 / piece

**Jalapeño Pickled Shrimp** skewered with pickled vegetables 3.50 / piece

**Ahi Tuna Crisp** wonton crisp spread with avocado cream and topped with ribbons of sesame marinated ahi tuna 3.50 / piece

**Grilled Honey Chipotle Shrimp** skewered and served with extra honey chipotle dip 3.50 / piece

**Crab Dip Toasts** crab dip spread on bite size toasts with roasted bell pepper garnish 3.00 / piece

**Paella** bite sized shrimp, sweet peas and red bell pepper tossed with saffron rice and served in disposable tasting spoon 4.00 / piece

**Ceviche** tri-colored fish marinated in lime juice, with mango, pineapple, cilantro and Serrano peppers. Served as a display or in disposable tasting spoon, with house plantain chips 4.00 / piece

#### ASSORTED

**Quesadillas** chicken and cilantro, garlicky baby shrimp or spinach-mushroom. Served in wedges with sour cream and pico de gallo on the side 2.75 / piece

**Spring Rolls** chicken, shrimp or vegetable spring rolls with peanut or sweet chili sauce 2.75 / piece

**Tea Sandwiches** chicken salad on whole wheat, cucumber & herbed cream cheese on white, turkey and provolone on whole wheat, homemade pimiento cheese on white (2 pc pp) 4.00 / pp

**Sliders** beef sliders ground in-house, rosemary chicken tenders, or pulled pork barbecue sliders on a fresh baked challah bun, German sausage, whole grain mustard and sauerkraut on pretzel roll (1 type per dozen) 48.00 / doz

#### CURED MEATS

**Melon and Prosciutto** skewered, bite size cantaloupe with prosciutto and mint garnish 2.75 / piece

**Sun-dried Tomato Palmiers** puff pastry filled with sun-dried tomatoes prosciutto and pesto 2.75 / piece

**Prosciutto Wrapped Jumbo Asparagus** wrapped in prosciutto and drizzled with roasted sweet pepper vinaigrette 2.25 / piece



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#### DISPLAYS / PLATTERS

**Cheese and Fruit Display** domestic and imported cheeses, crackers and fresh seasonal fruits and berries, displayed on a beautiful framed mirror  
4.50 pp

**Charcuterie Platter** sliced, cured Italian meats, marinated olives, artichoke hearts, sun-dried tomatoes, dijon and crackers  
4.50 / pp

**Crudités Display** an abundant display of fresh, seasonal vegetables with garlicky hummus, sun-dried tomato dip or roasted red bell pepper hummus  
3.50 pp

**Grilled Vegetable Display** zucchini, squash, carrots, red onions, eggplant and bell peppers grilled and drizzled with balsamic vinaigrette  
3.50 / pp

**Brie en Croûte** whole French brie wheel wrapped in puff pastry with toasted almonds and homemade jam (fig, tomato or ginger peach). Baked golden and served warm with crackers  
small(serve 15-20) 38.00  
large (serve 35-50) 70.00

**Spinach Dip Platter** spinach cream cheese dip served in a bread bowl with French bread slices (serve 15-20)  
32.00

**Guacamole Platter** homemade chunky guacamole with diced tomatoes, red onion and cilantro, served with house tortilla chips  
4.00 / pp