## A LA CARTE HORS D’OEUVRES
### HOT HORS D’OEUVRES
*Minimum of 50 pcs per item*

### BEEF
- Beef, Pepper and Onion Kabob $4.00
- Everything Dog in a Blanket $3.00
- Beef Barbacoa Taco $3.50
- Beef Sliders $3.00

### SEAFOOD
- Fried Gulf Shrimp with Cocktail and Tartar Sauces $4.50
- Shrimp or Scallops wrapped in Bacon $4.50
- Pecan Shrimp Skewer $4.50
- Shrimp Dejonge $4.50
- Mini Coconut Shrimp Spring Roll $3.00
- Hatch Green Chili Crab Cake $5.00
- Lobster Empanada $4.00
- Tempura Crisp Shrimp $5.00

### POULTRY
- Hazelnut Crust Chicken Tenders $3.50
- Chicken Lemongrass Potsticker $3.00
- Bacon Wrapped Chicken Jalapeño Bites $4.50
- Sesame Chicken Tempura $3.00
- Mini Chicken Cordon Bleu $4.50

### PORK
- Pepperoni Calzone $3.50
- Mini Assorted Deep Dish Pizzas $3.00
- Stuffed Potato Tot $3.00
- Sausage Mac & Cheese Fritter $3.00
- Stuffed New Potato with Bacon $3.00

### VEGETARIAN
- Stuffed Sweet Potato $3.00
- Kale & Vegetable Dumpling $4.00
- Raspberry Brie en Croute $3.00
- Three Cheese Crostini $3.00

### CHEF’S SPECIALTIES
- Seared Ahi Tuna, Salmon or Shrimp Rice Ball with Ponzu $4.50
- Beef Carpaccio Crostini with Marinated Tomatoes and Chimichurri $4.50
- Roasted Fingerling Potato with Smoked Salmon and Crème Fraiche $4.50
- Smoked Duck with Fresh Pear and Blackberry Preserves on Endive $4.50
- Shrimp and Crab Soufflé with Pesto Lemon Butter $5.00
- Caramelized Endive Crostini with Goat Cheese and Toasted Pine Nuts $4.50
- Beef Tartare Crostini with Spicy Aioli $4.50
- Seared Scallop with Citrus Relish on a Spoon $4.50
- Beef Carpaccio with Caramelized Onions on Gorgonzola Crostini $4.50
- Gulf Snapper Ceviche with Plantain Chip $4.50
- Ahi Tuna Tartare on Wonton Crisp $4.50
- Roasted Roman Artichoke with Marinated Goat Cheese and Olive Tapenade $4.50
- Seared Ahi Tuna on Cucumber with Wasabi Caviar and Ponzu $4.50
A LA CARTE HORS D’ŒUVRES

COLD HORS D’ŒUVRES
Minimum of 50 pcs per item

- Chilled Gulf Shrimp With Cocktail and Remoulade Sauce $4.00
- Assorted Finger Sandwiches $3.00
- Crostini with Tomato and Basil $3.50
- Smoked Salmon Pinwheels $3.00
- Southern Deviled Eggs or Jalapeño Bacon Deviled eggs (choice of) $3.50
- Caprese Skewer $4.50
- Mexican Shrimp Cocktail Shooters $4.50
- Shaved Beef Tenderloin on Herb Crostini with Grilled Onions and Blue Cheese $4.50
- Vegetable Sushi, Salmon and Cream Cheese Sushi with Wasabi Dipping Sauce $4.50

MARKET DISPLAYS
Minimum 25 Guests
Small (50 people), Medium (100 people), Large (150 people)

IMPORTED AND TEXAS ARTISAN CHEESE
- Assorted Crackers, Crostini and Breads
  Small - $500
  Medium - $900
  Large - $1,200

CHARCUTERIE DISPLAY
- Assorted Dry Cured Meats, Crostini and Breads
  Small - $700
  Medium - $1,300
  Large - $1,800

GARDEN FRESH VEGETABLE DISPLAY
- Broccoli and Cauliflower Florets, Baby Carrots, Zucchini, Corn, Celery, Grape Tomatoes with Ranch Dressing
  Small - $400
  Medium - $700
  Large - $900

SEASONAL FRESH FRUIT DISPLAY
- Pineapple Yogurt Dip
  Small - $400
  Medium - $700
  Large - $900

ANTIPASTO
- Artichoke Hearts, Roasted Red Peppers, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower, Mushrooms, Sweet Onions, Tomatoes and Mozzarella
  Small - $600
  Medium - $1,100
  Large - $1,500