

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	\$4.50
Caramelized Endive Crostini with Goat Cheese and Toasted Pine Nuts	\$5.00
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

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COLD HORS D'OEUVRES

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