

HOT HORS D'OEUVRES

(Minimum of 50 pcs per item)

BEEF

Beef, Pepper & 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 & Tartar	\$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	\$4.50
Lobster Empanada	\$4.00
Tempura Crisp Shrimp	\$5.00

POULTRY

Hazelnut Crust Chicken Tenders	\$3.50
Chicken Lemongrass Potsticker	\$3.00
Bacon Wrapped Chicken Jalapeno 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	\$3.00
Raspberry Brie en Croute	\$4.00
Vegetable Spring Roll	\$3.00
Three Cheese Crostini	\$3.00

CHEFS 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 Breast with Fresh Pear and Blackberry Preserves on Endive	\$4.50
Shrimp and Crab Scuffle with Pesto lemon Butter	\$4.50
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 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

COLD HORS D'OEUVRES

(Minimum of 50 pcs per item)

Chilled Gulf Shrimp with Cocktail & Remoulade Sauce	\$4.50
Assorted Finger sandwiches	\$3.50
Crostini with Tomato & Basil	
Smoked Salmon Pinwheels	\$3.00
Southern Deviled Eggs	\$3.50
Caprese Skewer	\$4.50
Mexican Shrimp Cocktail Shooters	\$4.50
Gruyere Cheese Tarts	\$3.50
Shaved Beef Tenderloin on Herb Crostini with Grilled Onions & Blue Cheese	\$4.50
Vegetable Sushi & Salmon & Cream Cheese Sushi with Wasabi Dipping Sauce	\$4.50

MARKET DISPLAYS

(Minimum 25 Guests)

IMPORTED AND
TEXAS ARTISAN CHEESE
Assorted Crackers, Crostini
and Breads
\$10 per person

CHARCUTERIE DISPLAY
Assorted Dry Cured Meats
Crostini and Breads
\$14 per person

GARDEN FRESH
VEGETABLE DISPLAY
Broccoli and Cauliflower Florets,
Baby Carrots, Zucchini and Corn,
Celery, Grape Tomatoes, Grilled
Vegetables, Ranch Dressing
\$8 per person

SEASONAL FRESH
FRUIT DISPLAY
Pineapple Yogurt Dip
\$8 per person

ANTIPASTO
Artichoke Hearts, Roasted
Red Peppers, Genoa Salami,
Kalamata Olives, Provolone
Cheese, Marinated Cauliflower
and Mushrooms, Sweet Onions,
Tomatoes and Fresh Mozzarella
\$12 per person