



*"Only the best of everything"*

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***2008  
À la Carte  
Catering Menus***

## **Service Guidelines**

*The attached menus are priced based on a minimum of 100 guests*

*Rental of china, linen, tables and chairs available at an additional charge*

*China, flatware & glassware @6.00pp,*

*Glassware only @ 2.00pp*

*Linens available – rental fees vary based on size, color and or specialty order*

*Event service is customarily charged at 20% for buffet service, or 25% for seated service. Minimum travel and or service fees may apply.*

*\*Service fees may apply*

*\*Tax 8.125%*

## **Cold Appetizers**

### *Salmon Canapés*

*Sliced smoked salmon atop toast rounds  
With herbed cream cheese garnished fresh dill*

### *Pomme Fritte*

*Petite potato fritters w/caviar & crème fraiche garnish*

### *Masa Cups*

*Filled with shredded pork, chorizo, ceviche & bean & cheese*

### *Seasonal Crudités*

*Colorful variety of fresh seasonal vegetables offered with  
Either Roasted Red Pepper dip or Yogurt and Curry Dip*

### *Marinated Grilled Vegetable Display*

*Seasonal display of grilled and roasted vegetables offered at room temperature,  
Seasoned with assorted herbs & garlic infused olive oil drizzle*

### *Domestic Cheese Variety*

*A display of domestic cheeses presented as wedges or rounds,  
Garnished with seasonal fruits  
Served with Gourmet Cracker Baskets & Party Wafers*

### *Antipasto Platter*

*An Italian style assortment of marinated cheeses,  
Roasted and pickled vegetables & sliced Italian meats  
Presented on unique platters & serving trays garnished with rustic breads & toast*

### *Fresh Seasonal Fruit*

*A seasonal display of sliced fresh fruits, garnished  
With a colorful variety of fruits & flowers complimented with brown sugar crème*

### *International Cheese Board*

*A Global array of cheeses representing various countries  
Presented with fresh fruits, old world breads & crackers*

### *White Cheese Array*

*Brie, Camembert, Havarti, Triple Crème Blue & Gorgonzola  
All garnished with roasted garlic with olive oil drizzle  
Garnished with edible flowers served with gourmet cracker baskets*

### *Spicy Lump Crab*

*On Cocktail Rye*

### *Delicatessen Delights*

*A deli style presentation of sliced and rolled meats and cheeses  
Served with condiments of mayonnaise, deli mustard & horseradish crème  
Served with silver dollar cocktail rolls*

*Petite Sandwich Variety*

*Homemade assortment of deli style petite sandwiches  
Presented as a variety of deli meats and homemade  
Salads served on silver dollar rolls or quarter sliced breads  
Accompanied by mayonnaise, deli mustard and horseradish crème*

*Cilantro de Camaron*

*Ceviche style cold chunk shrimp, diced tomatoes, cilantro and onion  
Tossed with traditional seasonings and offered with crackers and tostado chips  
Garnished with fresh lemon wedges & Tabasco sauce*

*Chilled Gulf Shrimp Display*

*Texas size Gulf Shrimp cooked to perfection presented (peeled & cleaned)  
In our Silver Punch Bowl Served with Remoulade sauce, classic cocktail  
Sauce garnished with Lemon Wedges & Tabasco style hot sauce*

*Prosciutto wrapped Asparagus*

*Blanched Asparagus & Carrot Curls  
Served with roasted red pepper dip*

## **Hors D'Oeuvres**

### **Tray Passed Hors d' Oeuvres**

*All offered from unique serving trays  
Garnished with bundled herbs and or fresh floral*

*Roast Beef & Boursin Cheese*

*Served On Toast*

*Bruschetta*

*Pan Seared Pot Stickers*

*With Soy Dipping Sauce*

*Spanikopita*

*Spinach and Greek Feta Cheese in a Flaky Pastry Triangle*

*Fried Chicken Tenders*

*Served with Honey Mustard*

*Homemade Tamales*

*Mini Quiche*

*Assortment of Spinach, Mushroom & Quiche Lorraine*

*Chicken Flautas "Taquitos"*

*Served with Salsa Fresca*

*Beef Empanadas*

*Served with Salsa Fresca*

*Egg Rolls*

*Traditional Chinese Egg Rolls (Cabbage & Pork) served with Sweet & Sour Sauce*

*Mini Chile Rellenos*

*Anticuchos*

*On Skewers*

*Honey Coated Chicken Drumsticks*

*Served with Honey Mustard Sauce*

*Pinwheel Bites*

*Sliced Smoked Ham & Herbed Cream Cheese  
Rolled in a Flour Tortilla served with Salsa Fresca*

*Calypso Chicken*

*Caribbean marinated chicken glazed with  
Mango coconut syrup and garnished with a confit of julienne vegetables.*

*Toasted Ravioli*  
*With blue cheese sauce*

*Potstickers*  
*With Wasabi mayonnaise & soy sauce*

*Wonton Cups*  
*Filled with smoked duck confit & orange sauce*

*Tenderloin Rosettes*  
*Thinly sliced tenderloin of beef*  
*Atop toast rounds with herbed cheese & red pepper garnish*

*Alambres de Res*  
*Marinated and Skewered Rib eye Kabobs*

*Steamed Scallops*  
*In saffron broth served from Asian spoons*

*Stuffed Mushroom Caps*  
*Filled with Seasoned Bread Crumbs & Sausage*

*Mushroom Florentine Caps*  
*Fresh Mushrooms filled with spinach and parmesan cheese*

*Tenderloin Crostini*  
*Thinly sliced Beef Tenderloin with Herbed Cream Cheese atop Toast Rounds*

*Chicken Satay*  
*Tender pieces of Skewered Chicken with a Thai Peanut Sauce*

*Chicken Diablos*  
*Bite size Chicken Breast filled with Jalapeno & wrapped in bacon*

*Gourmet Quesadillas*  
*Chicken Beef, Asadero Cheese*

*Warm Spinach and Artichoke Dip*  
*Served with crackers and pita chips*

*Southwest Egg Rolls*

*Prairie Fire Bean Dip*  
*Served with fresh tostados*

*Tequila Lined Queso Flameado*  
*Hot white cheese dip w/chorizo & epazote chili*  
*Offered with fresh tostada chips*

*Skewered Pollo Pibil*  
*Chicken breast morsels marinated in*  
*Lime juice achiote chili cooked in banana leaves*  
*Offered with guero chili salsa for dipping*

*Petite Corn & Crab Fritters*  
*served with spicy remoulade sauce*

*Mozzarella Tomato Skewers*  
*Fresh Mozzarella Morsels and Cherry Tomatoes skewered and brushed with*  
*Olive Oil & Fresh Herbs*

*Asparagus Spears wrapped with Prosciutto*

*Prosciutto wrapped Crenshaw Melon*

*Sushi - California Rolls (maki)*

*Cilantro Lime Camaron*  
*Texas sized shrimp skewered & served with a tequila plunging sauce*

*Petite Filet Mignon*  
*Bacon wrapped Tenderloin skewered and dressed with Bordeaux sauce*

*Tandori Chicken*  
*Spicy Tandori Chicken served with fresh cucumber crème in a Phyllo pastry*

*Beef Satay*  
*Thinly sliced skewered & glazed with a Sweet and Sour Sauce*

*Mini Brie Encroute*  
*Double crème brie enhanced with assorted fruit toppings encased in a puff pastry shell*

*Miniature Beef Wellington*  
*Petite filet of beef dressed with mushroom duxelle & wrapped in puffy pastry*

*Smoked Salmon Toast*  
*Flaked smoked salmon, chef mayonnaise, dill, red onion, and capers, served atop a toastette or baguette*

*Curry Chicken & Cucumber*  
*Diced curry chicken salad in a cucumber round & dressed with walnuts & raisins*

*Smoked Salmon (tane) - Inside out Rolls (yukiwa – maki)*