

APPETIZERS



Pricing based on options

Small Bites

- Black Forest Ham Wrapped Asparagus with Herbed Cheese Spread
- Caprese Skewers with Balsamic Reduction
- Tomato, Chive & Bacon Stuffed Miniature Potatoes
- Blue Cheese and Walnut Stuffed Miniature Potatoes
- Bacon & Three Cheese stuffed Baby Bell Peppers
- Cajun Shrimp with Fiesta Ranch Cream Cheese on Buttered Toast Rounds
- Beef Wellington bites
- Cheeseburger Skewers with Lettuce, Tomato and Pickle
- Assorted Fruit, Feta and Mint Skewers

Canapes

- Herbed Cream Cheese Cucumbers
- Smoked Salmon Canapes
- Smoked Turkey Salad with Parsley Toast Points
- Shrimp Pastries with Lime and Avocado
- Caviar Sour Cream and Red Onion Canape
- Crab and Apple Canape
- Sherry Mushroom and Aioli Pan Tostado
- Roasted Bell Pepper and Bacon Pan Tostado
- Pear and Gorgonzola Crostini
- Pesto and Mozzarella Crostini
- Bruschetta Crostini
- Fig and Butter Crostini
- Blue Cheese and Fig Crostini

Mac and Cheese Bites

Traditional Mac and Cheese
Bacon Mac and Cheese
Jalapeno Mac and Cheese

Miniature Pastries

Sausage Parmesan Pastries
Brisket & Caramelized Onion Bites
Mushroom Spinach Quiche Cups
Artichoke Parmesan Cups
Chicken Artichoke Parmesan Cups

Smoked Salmon and Chive Pastry
Potato Pastry with Apple and Bacon Brie

Deviled Eggs

Traditional
Caviar and Sour Cream
Shrimp and Lemon Aioli
Salmon, Dill and Creme Fraiche
BLT
Jalapeno and Cheddar

Miniature Sandwiches

Traditional Chicken Salad
Chicken Salad with Grapes, Nuts
English Cucumber Tea Sandwiches
Cucumber Salmon with Dill
Brisket with Poblano Mayo
Black Forest Ham with Pepper Jack Cheese & Mayo
Italian Turkey & Tomato with Pepper Mayo
Open Faced Shrimp Toast Triangles
Smoked Turkey with Provolone & Honey Mustard
Curry Chicken and Apple
Blue Cheese, Cranberry and Pecans

Terrine Bites

Chicken, Apricot and Pistachio
Smoked Pork, Chive and Cheese
Brie and Crab

Savory Cakes

Miniature Crab Cakes on Tomato Slices with Commander's Palace Remoulade
Miniature Salmon Cakes with Dill Dipping Sauce
Southwest Corn and Roasted Poblano with Creamy California Ranch Dip

Dips and Spreads with Chips or Crackers

Fiesta Ranch Artichoke Dip
Bacon & Roasted Garlic Spinach Dip
Chunky Poblano Queso
Homemade Salsa & Spicy Bean Dip
Layered Crab Spread
Caramelized Onion, Bacon & Roasted Red Bell Pepper Dip
New Orleans Dirty Rice Spread
Southwest Bruschetta
Creamy Mushroom Pesto

Hot Bites

Red White & Q Meatballs
Sweet Chili Sauce Meatballs
Sausage & Cheese Stuffed Mushrooms
Beef & Swiss Cheese Stuffed Mushrooms
Blue Cheese & Garlic Stuffed Mushrooms
Cordon Bleu Chicken & Ham Stuffed Mushrooms
Chorizo and Parmesan Stuffed Mushrooms
Honey Pepper Chicken Skewers
Sage and Lemon Chicken Skewers
Sweet & Sour Chicken Bites
Pot Stickers
Tony's Spicy Wings with Smoky Ranch
Baby Ray's BBQ Wings with Blue Cheese
Assorted Quesadillas
Argentinian Beef Empanadas with House Made Sauce
Chicken and Orange Empanadas with Lime Sour Cream Saucer

Veggie Shooters- Served in Shot Glasses with assorted Dressings

Celery, Carrot and Grape Tomatoes
Cucumber, Jicama, Mushrooms
Asparagus, Red Bell Pepper, Olives

Ranch, Green Goddess, Azalea House Dressings

Grilled Cheese with Soup Dippers (dippers optional - grilled cheese can be selected alone)

Traditional Grilled Cheese
Swiss and Ham
Turkey and Pepper Jack
Caramelized Onion, Poblano and Three Cheese
Southwest Corn and Poblano Chowder
Creamy Tomato Basil Soup
Baby Doe's Beer Cheese Soup

"Cocktails"

Traditional Shrimp Cocktail
Spicy Shrimp and Avocado Cocktail with Serrano Peppers
Oyster Shooters with Vodka Cream Sauce
Oyster Mignonette
Marinated Crab Claw with Remoulade Sauce
Scallops in Champagne Sauce

Sweet Bites

Gourmet Chocolate Covered Strawberries
Gourmet Chocolate Covered Fortune Cookies
Ridiculous Banana Pudding Cups
Brownie Bites with Salted Caramel
Dark Chocolate Cups with Raspberry Cream
Miniature Cheesecake Bites

Fruit and Veggie Displays

Fresh Fruit & Cheese Platter with Rebecca Sauce
Assorted Vegetable & Cheese Platter with Ranch Dip
Traditional Cheese and Cracker Display
Elaborate Cheese, Meat and Cracker, Flatbread Display

Essential Basics Charcuterie \$12.50 per person

Berries, Veggies, Deli Meats and Cheeses. Crackers House Ranch Dip
All on Upscale Decorative and Platters with nice serving utensils)

Upscale Charcuterie \$17.50 per person

(Seasonal Fresh Fruit / Berries and Veggies, Deli Meats, Variety of Cheeses
Assorted Crackers and nuts. Pickled items. House Jams and Dips. All on Upscale Decorative and
Platters with nice serving utensils)

First Class Charcuterie

(Market Pricing, Quotes Available Upon Request)

Mango, Starfruit, Seasonal Fresh Fruit and Exotic Berries.
Garden Fresh Veggies and Decorative Veggies with elaborate Display,
Gourmet Market Meats,
Variety of Specialty Cheeses decorated with edible flowers.
Assorted Crackers and nuts. Pickled items. House Jams and Dips. All presented with an Elaborate
Upscale Decorative Display to Impress