



## **HORS D'OEUVRES**

### **COCKTAIL HOUR SMALL BITES**

**Fresh Horizons Menagerie:** An Exciting, Bountiful Display of Seasonal Fresh Fruits Served with Honey Yogurt Dipping Sauce; Valley Fresh Vegetable Crudités with Creamy Herb Dip complimented by an Array of Domestic Cheeses, Crackers and Breads. \$10.95 per person

**Domestic Cheese Tray:** Assorted Domestic Cheeses to include Cheddar, Monterrey Jack, Swiss, and Herbal Cream Cheese Torta with Crackers \$3.50 per person

**Gourmet Cheese Display:** Havarti, Gouda, Brie with Herbs, Camembert & Goat Cheese Served with Gourmet Party Wafers. \$5.50 per person

**Brie en Croute:** With Apricot Glaze or Fresh Brie with Fruit or Sauces Accompanied by Party Wafers. \$3.00 per person

**Fresh Fruit Tray:** Seasonal Sliced Fruits beautifully displayed to include Melons, Grapes, Pineapple, Strawberries & other Seasonals with Honey Yogurt Dipping Sauce. \$3.50 per person

**Grilled Vegetable Platters:** Zucchini, Yellow Squash, Eggplant, Portobello Mushroom & Trio of Sweet Peppers infused with Herbs & Virgin Olive Oil. \$4.00 per person

**Vegetable Crudité:** Baskets of Vegetable Crudités featuring Broccoli, Cauliflower, Carrots, Celery Wands, and Squash Rounds with a Creamy Herb Dip. \$3.50 per person

**Chef Prepared Canapés:** Petite Brioche Puffs filled with tarragon Chicken Salad  
Zucchini Rounds piped with Roquefort cream , Artichoke Hearts piped with Pesto Cream and topped with Shrimp;  
Bagel Rounds topped Goat Cheese with Salmon \$36.00/ dozen

**Finger Sandwiches:** Assorted Finger Sandwiches prepared on lite and dark breads to include Chicken and Tuna Salads, Pimento Cheese, Sliced Ham and Swiss , Turkey and Provolone \$18.00/ dozen

**Tea Sandwiches:** Open faced Tea Sandwiches - Cucumber & Watercress, Salmon with Fresh Dill, Chicken Tarragon. \$36.00/ dozen

**European Pâté:** Choice of Fresh Pate' - Chicken, Pork, Vegetable or Seafood, Gourmet Party Wafers. \$4.00 per person

**Deli Board:** Sliced Ham, Smoked Turkey Breast, and Summer Sausages arranged abundantly on trays and served with baskets of House Baked Party Rolls , Sliced Provolone, Cheddar, Swiss, Pepper Jack .  
Choose 2 Condiments: Grain Mustard Dijon, Pesto Mayonnaise or Chipotle Mayonnaise. \$4.95 per person

**Turkey Display:** Freshly Smoked or Baked Turkey Slices served with Party Rolls or Breads and Condiments of Grain Mustard and Tarragon Mayonnaise. \$4.00 per person

**Salmon Display:** Freshly House Smoked Salmon Filets displayed on Mirrored Trays piped with Herb Cream Cheese and garnished with Lemon Rings, Diced Eggs, Capers, and thinly sliced Onions. Served with Cocktail Breads and Party Wafers. \$4.95 per person

**Shrimp Display:** Fresh Gulf Shrimp steamed and served over Cracked Ice accompanied by Lemon Wedges, Remoulade or Cocktail Sauce. \$36.00 - \$48.00/ dozen and up

**Shrimp Diablo:** Succulent Shrimp wrapped in Bacon with a Poblano Pepper Strip and Pepper Jack Cheese; Grilled to Perfection. \$48.00/ dozen

**Coconut Shrimp:** Coconut dusted Fried Shrimp with Mango Dipping Sauce. \$48.00/ dozen

**Mini Quiche:** Lorraine, Seafood, or Mushroom. \$30.00/ dozen

**Phyllo Rounds:** Phyllo Strudel filled with Spinach, Feta Cheese, and Sausage \$36.00/ dozen

**Spicy or Traditional Chicken Wings:** Tender Chicken Wings, Breaded and Deep-fried Served with Cool Ranch-style Dip or Honey Mustard. \$24.00/ dozen

**Green Chili Corn Tartlets:** Petite corn tartlets filled with cheese and green chili. \$30.00/ dozen

**Swedish Meatballs:** Savory Meatballs in Traditional Sour Cream Sauce. \$30.00/ dozen

**Stuffed Mushrooms:** Oversized Mushrooms Filled with Sausage and Cheese @ \$30.00 /dz.

Stuffed Mushrooms filled with Crabmeat & Cheese Gratin @ \$36.00/ dozen

**Chicken Tenders:** Breaded Chicken Breast Tenders Served with Dipping Sauce. \$36.00/ dozen

**Coconut Chicken Tenders:** Coconut Dusted Chicken Tenders with Dipping Sauce. \$42.00/ dozen

**Dim Sum:** Petite Sho Mai, Pot Stickers, or Stuffed Wonton with Plum Sauce and Hot Mustard \$36.00/ dozen

**Lamb Skewers:** Pomegranate Glazed Grilled Mediterranean Lamb Skewers \$36.00/ dozen

**Asian Chicken Skewers: Grilled Chicken Skewers marinated in Ginger Soy Sauce**

**Mini Island Chicken K Bobs:** Marinated Chicken Skewered with Onions and Bell Peppers \$30.00/ dozen

**Mini Teriyaki Beef K Bobs:** Teriyaki-Marinaded Beef Skewered with Onions and Bell Peppers \$36.00/ dozen



## **Hors D' Oeuvres Suggestions**

### **Chilled Cheese Tortellini Skewers**

With Pesto Vinaigrette Presented from a Carved Melon

### **Salmon Nachos**

House Cured Salmon, Lemon Sabayon, Red Onion on Crispy Wonton Shell

### **Roast Beef Wrapped Asparagus**

With Dijon Mustard, Roasted Red Pepper and Cornichons

### **Wild Boar & Longhorn Cheese Skewers**

Wild Boar Sausage and Longhorn Cheddar Cheese with Mustard Dipping Sauce

### **Bruschetta**

Topped with Olive Tapenade or Tomato-Basil Coulis

### **Watermelon Gazpacho Shooters**

Refreshing with a hint of Jalapeno

### **Mini Shrimp or Crab Cakes**

Served with Jalapeno Aioli

### **Beef Alambre Skewers**

Tender Strips of Beef, Marinated and Served with Chimichurri Sauce

### **Southwest Chicken Skewers**

Marinated in our Special Blend of Southwest Spices

### **City Chicken Skewers**

Our Signature Ground Beef and Pork Skewer with Savory Sauce

### **Cranberry Brie Wrapped in Phyllo**

Topped with Texas Pecans

### **Beef Tenderloin atop a Crostini**

Shaved Smoked Tenderloin of Beef Rosette with Chipotle Cream Drizzle and Onion Marmalade

### **Chilled Gazpacho Shooter**

With a Gulf Shrimp Garnish



### **Shrimp Campechana**

Bay Shrimp tossed with Diced Avocado, Tomatoes, Onions and Peppers in a Spicy Tomato Sauce

Presented From a Shot Glass

### **Petite Pulled Pork Sandwiches**

Petite Cornbread muffins filled with Jicama Slaw and Drizzled with Chipotle Cream

### **Honey Goat Cheese with toasted Walnuts**

Atop a Crostini

### **Salmon Lollipops**

Smoked Salmon Wrapped with Herbed Cream Cheese and Skewered Served from a Carved Melon

### **Brie & Apple Tartlets**

With Spiced Pecan Garnish

### **Miniature Beef Wellington**

A Bite Size Filet of Beef Wrapped in Puff Pastry and Baked to Perfection

### **Crab Louis Belgian Endive**

Belgian Endive Leaf Topped with Crab Louis

### **Chicken Tarragon Salad Filled Petite Brioche**

### **Duck Spring Roll Bites**

With Hoisin Sauce

### **Goat Cheese and Pear Phyllo Purse**

With Port Wine Dipping Sauce

### **Seared Beef on Parmesan Garlic Crostini**

with Artichoke Aioli

### **Tandoori Chicken Skewers**

Tzatziki Sauce

### **Seared Scallop**

Served from Asian Spoon with Mango Chutney