



Hors d' Oeuvres & Appetizers

These menu items are meant to be served prior to dinner during a mingling or "cocktail hour" time. Many can be made as larger versions for a "pick-up" style dinner. Please inquire for heavy hors d'oeuvre pricing.

Passed Hors d' Oeuvres

\$3 each per person - Starred () items are \$4 each per person*

Heirloom Tomato Crostini | Burrata | Balsamic Drizzle

Cajun Shrimp Toast | Parmesan | Chives

Mini Pulled Pork Tostadas | Cilantro Aioli | Mango Pico

Soy Lacquered Pork Belly | Carrot-Ginger Relish | Crispy Wonton

Bacon Wrapped Quail | Chèvre | Fig | Rosemary Honey*

Petite Lump Crab Cakes | Herb Aioli*

Ahi Tuna Mini Tacos | Avocado | Chile Crema

Mini Brisket Tostadas | Pickled Red Onion | Chipotle Aioli

Chicken and Waffle Bites | Maple Syrup | Candied Jalapeño

Bacon Wrapped Grilled Jumbo Texas Gulf Shrimp | Bacon | Cheddar Cheese*

Red Snapper Ceviche Shooters | Tostada Crisp*

Mini Cuban Sandwich | Swiss | Cornichon

Mini Lobster Roll | Baby Arugula*

Fried Macaroni and Cheese Bites | Truffle Oil

Fontina and Chive Risotto Cakes | Roasted Red Pepper Relish

Sweet Corn Griddle Cakes | Basil Spiked Goat Cheese | Oven-Dried Tomato

Braised Short Ribs | Potato Crisp | Horseradish Chive Cream

Pimiento Cheese Fritters | Green Tomato Jam

Savory Thyme Shortbread | Goat Cheese | Peach Chutney | Crushed Walnuts

All menu pricing is based on a minimum of 75 guests; Guest counts lower than 75 may incur a higher per person menu price. Pricing is for food only. As a full-service caterer, beverages, staffing, rentals and other needed items will be detailed in a Proposal of Service.

Stationary Appetizers

Priced as Noted

Chips and Dips - \$4 per person

Queso Blanco | Fresh Guacamole | Creamy Jalapeño | Salsa Roja | Tortilla Chips

Crostini Bar - \$4 per person

Traditional Hummus and Herbed Goat Cheese Spread
Roasted Red Peppers | Blackberry Preserves | Chow-Chow | Crispy Bacon
Artichoke Tapenade | Scallions | Roasted Garlic | Crostinis

Classic Cheese Board - \$5 per person

Chef's Choice of three cheeses
Fresh Fruit | Dried Fruit | Assorted Crackers

Gourmet Cheese Board - \$7 per person

Cheddar | Blue Cheese | Brie | Chef's Seasonal Cheese Selections
Fruits | Nuts | Spreads | Olives | Artisan Breads and Crackers

Chef's Antipasto Selection - \$9 per person

Cured Meats | Various Cheeses | Olives | Marinated Mushrooms | Artichoke Hearts
Tapenade | Pickled Vegetables | Crostinis | Assorted Crackers | Breadsticks

Warm Spinach Artichoke Dip | Crostinis

\$3 per person or \$2 per person as addition to other stationary appetizer

Savory Cheesecake - \$3 per person

Choice of Savory Cheesecake:

Wilted Kale | Roasted Shallot | Goat Cheese Savory Cheesecake
Oven-Dried Tomato and Pine Nut Relish | Crostinis

Lump Crab | Leek | Blue Cheese Savory Cheesecake
Smoked Tomato-Caper Relish | Crostinis

Spinach | Pancetta | Roasted Garlic | Mascarpone Savory Cheesecake
Roasted Red Pepper Relish | Crostinis

Spinach | Roasted Shallots | Mascarpone Savory Cheesecake
Oven-Dried Tomato Crudo | Crostinis

Smoked Salmon | Whipped Ricotta Savory Cheesecake
Grilled Fennel and Pickled Red Onion Relish | Crostinis

All menu pricing is based on a minimum of 75 guests; Guest counts lower than 75 may incur a higher per person menu price. Pricing is for food only. As a full-service caterer, beverages, staffing, rentals and other needed items will be detailed in a Proposal of Service.