

Hot Hors D'oeuvres

Sautéed Blue Lump Crab Cakes

Sautéed Jumbo Lump Blue Crab
Cajun Remoulade

Rumakí Bar

Southwest Style with Water Chestnuts & Jalapeños in Bacon
Asian Style with Water Chestnuts in Bacon
Mediterranean Style with Dates & Blue Cheese in Bacon

BBQ Brisket Sliders

Slow Cooked Beef Brisket
Honey Mesquite BBQ Sauce & Shoestring Onions

Stuffed New Potatoes

Smoked Cheddar & Jack Cheese with Bacon, Sour Cream, Scallions

Slow Roasted Pulled Pork & Cojita Quesadillas

Pico de Gallo & Cojita Cheese
Cilantro Lime Sour Cream

Japanese Style Grilled Chicken Skewers

Ponzu Dipping Sauce

Mini Vegetarian Egg Rolls

Flash Fried with Napa Cabbage & Julianne Vegetables
Sweet Thai Chili Sauce

Button Stuffed Mushrooms

Spicy Sausage, Blue Crab or Fresh Spinach with Fontina Cheese

Buffalo-Style Wings

BBQ, Teriyaki or Buffalo-Style

Hand Made Empanadas

Choice of Beef, Chicken or Seafood

Buffalo Chicken Dip

Served with Blue Corn Tortilla Chips & Pita Crisps

Blue Crab & Scallion Dip

Jumbo Lump Blue Crab & Organic Scallions
French Medallion Baguettes & Crackers

Coconut Crusted Shrimp

Hand Battered Jumbo Shrimp
Sweet Thai Chili Sauce

Jalapeño Poppers

Stuffed Spanish Jalapeños with Jack Cheese & Cheddar
Cilantro Ranch Dipping Sauce

Warm Spinach Dip

Served with Sour Cream & Salsa
Accompanied with Pita Crisps

Mini Angus Burgers & All Beef Hot Dogs

Served with Cheddar or American on Fresh Baked Brioche Buns
Stone Ground Dijon-Mayo, Mustard & Ketchup

Gingered Shrimp Skewers

Marinated Jumbo Shrimp Grilled on Knotted Bamboo Skewers

Mini Beef Wellingtons

Cuts of Beef Tenderloin Baked in a Puff Pastry
Burgundy Demi Glace

Traditional Spanikopita

Sautéed Spinach wrapped in Baked Philo Bread

Warm Mexican Sausage Dip

Assorted Gourmet Crackers & Flat Bread

Brisket Tacos

Slowly Smoked Brisket with Pablano Peppers
Chipotle Demi Glace

Flash Fried Flautas

Chicken or Beef wrapped in Corn Tortilla & Flash Fried

Warm Artichoke & Asiago Cheese Dip

Aged Asiago & Artichoke Hearts

Gourmet Meat Balls

Polynesian Sweet & Sour Sauce

Cold Hors D'oeuvres

Thai Spring Rolls

Shrimp, Lobster, Chicken or Jicama-Papaya Rolls
Ginger-Soy Dipping Sauce

New Orleans Artichoke Truffles

Artichoke & Roasted Garlic Encrusted with Italian Bread Crumbs

Edamame

Edamame Tossed in Japanese Seven Spice

Caprese Skewers

Mozzarella, Grape Tomatoes & Basil on a Bamboo Skewer

Watermelon Gazpacho Shots

Chilled Gazpacho with Watermelon Served in Shot Glasses

Plantain Crisp

Lime Marinated Pulled Pork Topped with Mango Salsa

Sesame Seared Ahi Tuna

On Crisp Wonton with Wasabi & Asian Slaw

Jalapeno Tequila Lime Shrimp

Shrimp Cocktail Marinated with Tequila, Lime, Cilantro & Jalapeno

Fire Grilled Rosemary Garlic Chicken

Grilled Cuts of Chicken Breast Skewered on Fresh Rosemary
Spicy Apricot Glaze

Prosciutto & Basil Wrapped Shrimp

Jumbo Shrimp Wrapped in Basil & Prosciutto
Grilled on Knotted Bamboo Skewers

Chilled Spinach Dip

Served with Gourmet Crackers

Black Bean Hummus Dip

Served with Tri-Colored Tortilla Chips

Tomato Basil Bruschetta

Classic roma Tomatoes, Fresh Garlic & Basil
French Baguette Medallions

Classic Shrimp Cocktail

Lemon & Cracked Black Pepper Shrimp Chilled on Ice
Cocktail Sauce

Assorted Mini Quiche

Florentine, American or Lorraine

Assorted Sushi

Served with Wasabi, Pickled Ginger & Soy Dipping Sauce

Caramelized Apple & Gorgonzola Filled Philo Cups

Accompanied with Toasted Walnuts & Arugula
Baked Philo Cups

Goat Cheese Canapé

Roasted Pine Nut Encrusted Texas Goat Cheese
With Fresh Basil & Balsamic Reduction
French Baguette Medallions

Prime Rib Sliders

Slow Roasted Prime Rib
Creamy Horseradish on a Pretzel Roll

French Onion Dip

Served with Crisp Potato Chips

Appetizers

priced per dozen

Flautas \$27.00

Beef or chicken with guacamole, salsa and sour cream

Jalapeno Poppers \$27.00

with cilantro-ranch dipping sauce

Southwestern Eggrolls \$30.00

with chipotle-ranch dipping sauce

Crispy Spring Rolls \$30.00

with sweet Thai chili sauce

Buffalo Wings \$24.00

with carrot and celery sticks served with blue cheese dressing

Crispy Chicken Tenders \$30.00

with honey mustard

Southwest Rumaki \$27.00

Chicken, water chestnuts and jalapenos wrapped in bacon

Dips

Cold Dips

small serves approximately 10 guests

large serves approximately 25 guests

Mexican Layered Dip (s) \$27.50 (l) \$68.00

with tri-colored tortilla chips

Spinach Dip (s) \$25.00 (l) \$62.50

with assorted crackers

Guacamole (s) \$30.00 (l) \$75.00

with tri-colored tortilla chips

Roasted Corn & Black Bean Salsa (s) \$27.50 (l) \$68.00

Warm Dips

large serves approximately 25 guests

Spinach and Artichoke Cheese Dip (l) \$75.00

with sour cream, salsa and tri-colored tortilla chips

Creamy Baked Crab Dip (l) \$87.00

with flatbread crackers and toasted baguettes

Parmesan Artichoke Dip (l) \$75.00

with assorted crackers and pita crisps

Chili con Queso (l) \$62.50

with tri-tortilla chips

Displays

small serves approximately 10 guests

large serves approximately 25 guests

Domestic and Imported

Cheese Display (s) \$45.00 (l) \$99.00

with fresh fruit garnish and assorted crackers

Sliced Fresh Fruit Display (s) \$35 (l) \$87.00

with honey yogurt dip

Vegetable Crudite (s) \$35.00 (l) \$87.00

with asiago peppercorn dip

Baked Brie En Croute (l) \$60.00

with assorted crackers

Assorted Mini Sandwiches (s) \$35.00 (l) \$87.00

Roast Beef & Boursin on Pumpernickle

Ham & Cheese on Croissant

Roasted Turkey & Cranberry

Antipasto Display (s) \$49.00 (l) \$110.00

Genoa salami, prosciutto ham, pepperoni,

roasted olives, roasted peppers, and assorted cheeses

Specialty Displays

Herb Crusted Tenderloin of Beef \$12.99

Served with horseradish cream, grain mustard, tobacco onions and potato rolls

Mashed Potato Martini Bar \$6.99

Creamy garlic whipped potatoes served in a martini glass.
Your choice of cheddar cheese, sour cream, crumbled bacon,
blue cheese and whipped butter

Smoked Salmon \$9.99

With toast points, chopped red onions, chopped hard boiled eggs,
lemon slices, capers and dill crème fraîche

Pasta Station \$12.95

Served with assorted pastas, sauces, toppings

Gourmet Appetizer Stations

Individually plated appetizers. Requires 1 chef per station

Potato Wrapped Shrimp Martini

With wilted spinach and balsamic reduction

Roasted Duck Crêpes

Served with julienne vegetables, crêpes and grand marnier sauce

Jerk Lamb Chop

With coconut basmati rice and grilled fruit

Grilled Baby Vegetable Stacks

Grilled baby vegetables layered with four pepper goat cheese and balsamic glaze

Assorted Shrimp Shooters

Tequila-lime, mango salsa and cocktail sauce

Lump Crab Avocado Boats

Lump crab served with avocado wasabi cocktail sauce

Pistachio Crusted Shrimp

With pesto dipping sauce

Desserts

Mini French Pastries \$2.50

Éclairs
Swans
Napoleon
Carrot Cake
Italian Cream Cake
Chocolate Marquis
Chocolate Peanut Butter
Mini Chocolate Oblivion
Cannoli
Cheesecake
Cream Puffs

Mini Tarts \$2.50

Fruit Tart
Lemon Tart
Key Lime Tart
Strawberry Tart
Toffee Tart

Mousse Cups \$2.50

Chocolate
Coffee
Creme Brulée

Pralines \$1.95

Cookies \$1.25

Bars \$1.95

Chocolate Dipped Strawberries \$1.95