

CATERING MENU

Receptions

DIPS AND CHIPS

SMALL SERVES 20, LARGE SERVES 50

Guacamole with Salsa	\$40 / \$90
Chili Con Queso	\$40 / \$60
Hummus with Pita or Veggies	\$40 / \$85
French Onion	\$50 / \$95
Warm Spinach Artichoke	\$60 / \$95
Warm Artichoke and Crabmeat	\$60 / \$95

TRAYS

Cheese Tray with Berries and Crackers

Small: Serves 20 - 30	\$80
Medium: Serves 30 - 40	\$135
Large: Serves 75 - 100	\$200

Fruit Tray with Seasonal Berries

Small: Serves 20 - 30	\$60
Medium: Serves 30 - 40	\$95
Large: Serves 50 - 75	\$200

Veggie Tray with Dip

Small: Serves 10 - 15	\$30
Medium: Serves 20 - 30	\$60
Large: Serves 50 - 75	\$125

Wedge of Brie with Fruit and Baguette

Serves 8 - 12	\$30
Serves 15 - 20	\$60
Serves 25 - 30	\$90

COLD HORS D'OEUVRES

Tomato Basil Bruschetta	\$17 per dozen
Southwestern Pinwheels	\$15 per dozen
Baguette Sandwiches <i>turkey, ham, veggie</i>	\$16 per dozen
Deviled Eggs	\$18 per dozen
Chicken Pesto Crostini	\$18 per dozen
Antipasto Skewer	\$18 per dozen
Caprese Skewer	\$18 per dozen
Black Forest Ham & Asparagus <i>4 dozen minimum</i>	\$18 per dozen
Veggie Sushi Rolls <i>4 dozen minimum</i>	\$20 per dozen
Smoked Salmon on Toast <i>7 dozen minimum</i>	\$20 per dozen
Chilled Boiled Shrimp	\$30 per pound

HOT HORS D'OEUVRES

Veggie Spring Rolls with Thai Chili Sauce	\$90 / \$180
Chicken or Pork Pot Stickers with Soy Sauce	\$90 / \$180
Cheese Quesadillas with Salsa <i>chicken, veggie</i>	\$90 / \$180
Meatballs <i>bbq, green peppercorn, sweet and sour</i>	\$90 / \$180
Roasted Veggie Skewers in Balsamic Glaze	\$90 / \$180
Chicken Skewers <i>bbq, fajita, teriyaki, rosemary</i>	\$90 / \$180
Franks in Blankets (beef)	\$90 / \$180
Spinach and Parmesan in Phyllo	\$90 / \$180
Ratatouille Stuffed Mushrooms	\$95 / \$190
Coconut Shrimp with Thai Chili Sauce	\$95 / \$190
Salmon Skewers <i>teriyaki, balsamic</i>	\$100 / \$190
Empandas <i>beef, chicken</i>	\$100 / \$200
Mini Crab Cake with Cocktail Sauce	\$110 / \$150

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DESSERTS

Fresh Baked Cookies	\$15 per dz	Cheesecake Bites	\$15 per dz
<i>Chocolate Chip, Snickerdoodle</i>		House Made Fruit Tarts	\$18 per dz
<i>White Chocolate Macadamia,</i>		<i>3 dozen minimum</i>	
<i>Sugar</i>		Chocolate Dipped Strawberries	\$15 per dz
Fudge Brownies	\$15 per dz	Assorted Mini Pastries	\$3 each
Lemon Bars	\$15 per dz	<i>eclair, cream puffs, petit fours, fruit tarts, etc.</i>	
Oreo Dream Bars	\$15 per dz		

BEVERAGES - NON-ALCOHOLIC

Bottled Water, Sodas	\$2	Iced Tea	\$15/gallon
coke, diet coke, coke zero, dr. pepper, diet dr. pepper, sprite, sprite zero			
San Pellegrino	\$3.5	Lemonade	\$15/gallon
Orange Juice Bottles	\$2	Fruit Punch	\$22/gallon
Orange Juice	\$20/gallon	pink or white	
Coffee	\$20/gallon	Hot Apple Cider	\$21/gallon

BEVERAGES - FROM THE BAR

Premium Wine	\$7	House Wine	\$6
sauvignon blanc, cabernet sauvignon		chardonnay, cabernet sauvignon	
Domestic Bottled Beer	\$4	Craft Beer	\$5
shiner bock, michelob ultra, sam adams, modelo negro		revolver blood & honey, community mosaic IPA	
TABC Bartender	\$35/Hour		
tabc certified bartender for alcohol service at your location			