

# *APPETIZERS*

## ~ HORS D'OEUVRES ~ "FINGER FOODS"

(Most Items Ordered to Serve 10 People Minimum)

### *PLATTERS*

(Platters are generously built "per person", not per piece.)

- Fresh Seasonal Fruit Tray ~ A Bouquet of Fresh Seasonal Hand-cut fruits, such as Strawberries, Watermelon, Cantaloupe, Grapes, Mango, Pineapple, etc. **\$2.25 per person**
- Assorted Imported Cheese Display ~ Assorted Cubes of Cheese served with assorted Crackers or French Bread **\$2.95 per person**
- Fresh Seasonal Fruit & Imported Cheese Platter ~ the two favorites combined on one Scrumptious Platter **\$3.50 per person**
- Crudité ~ Fresh Crisp Garden Vegetables served with Homemade Ranch/Dill Dipping Sauce **\$2.75 per person**
- Antipasto Platter ~ *glw* **FRENCH CORNER** Favorite! A beautiful tray with arrangements of assorted Deli Meats, Imported Cheeses, Marinated Vegetables & Olives **\$3.50 per person**  
(Vegetarian Antipasto Platters also available by request)
- Baked Brie ~ Served with Fruit Slices & Gourmet Crackers, baked with Authentic Baked Brie Design and Crackers **\$59.95 serves 25**
- Chef Manuel's Deviled Eggs ~ Creamy Deviled Eggs arranged on a platter, garnished with Parsley and Paprika **\$2.95 per person**
- Finger Sandwich Tray ~ White Chicken & Tuna Salad, Danish Ham, Smoked Turkey & Roast Beef, served on assorted Fresh Croissants, Specialty Breads & Buns **\$4.95 per person**
- Finger Sandwich Meal Package ~ Deluxe Finger Sandwich Tray, Assorted Gourmet Cookies, Individual Bags of Chips, plus a Soft Drink or Bottled Water **\$6.95 per person**
- Canapés ~ Gourmet Crackers/Mini Toasts topped with a Savory Garnish, Please inquire with the Chef and Sales Managers for options **\$4.75 per person**
- Smoked Salmon Display ~ Served with Assorted Bagel Chips. All the Trimmings including Egg, Capers, Cream Cheese, Purple Onions etc **\$4.95 per person**
- Pate' ~ With French Bread, Cornichons and Lingonberries **\$4.50 per person**
- Assorted Desserts ~ Assorted large gourmet cookies, brownies, seven-layer bars, lemon bars, cream puffs, etc. ~ Chef's choice **\$1.75 per person**



- **Chef Salvadore's** Deluxe Festive Gourmet Desserts ~ Assorted chocolate dipped cream puffs, éclairs, chocolate dipped strawberries, petit fours, mini-cheesecake, etc. ~ Chef's choice, especially made and decorated when you need to impress!  
\$2.50 per person

## DIPS

- Warm Spinach and Artichoke Dip ~ Chef's famous dip served with Homemade Garlic Crisps  
\$2.50 per person
- Chef Sal's Seven Layer Dip ~ With Crisp Tortilla Chips, Layers of Beans, Sour Cream, Cheeses, Pico de Gallo, Guacamole, and More! A hit!  
\$2.95 per person
- Authentic Hummus ~ A Mediterranean favorite! Served with Homemade Pita Chips  
\$3.25 per person
- Baba Ghanouj ~ Authentic Fresh Eggplant Dip served with Pita  
\$2.50 per person
- Chips & Salsa Ranchero with Homemade Guacamole ~ Ole'!  
\$1.50 per person
- Chef Sal's Queso & Tortilla Chips  
\$2.95 per person
- "Texas Caviar" ~ A Texas Tradition ~ Freshly chopped Green peppers, Green & Red Onions, Diced Tomatoes, Cilantro & Black Eyed Peas simmered in a Sweet Red Wine Balsamic Vinaigrette, served with crispy Tortilla Chips  
\$2.50 per person

## BITESIZE HORS D'OEUVRES

(Hors D'oeuvres are generously served "per person", not per piece.)

- Spicy Buffalo Chicken Wings ~ Served with Celery and Carrots & Homemade Blue Cheese Dressing  
\$3.25 per person
- Bite-sized Beef or Chicken Empanadas ~ Stuffed with BBQ beef or chicken, hand-folded and prepared fresh, not frozen, and baked to golden perfection.  
\$2.50 per person
- Bite-sized Salmon or Vegetarian Empanadas ~ Stuffed with the best ingredients, hand-folded and prepared fresh, not frozen, and baked to golden perfection.  
\$2.75 per person
- Beef Rolls w/ Soy Dipping Sauce ~ Paper-thin London Broil beef, marinated and seasoned, wrapped around delectable veggies, skewered and broiled.  
\$2.95 per person
- Coconut Chicken Satays (Skewers) ~ Hand-breaded chicken breast with our unique crispy mixture, skewered and golden-fried  
\$2.50 per person
- Herbed Spice Goat Cheese Balls ~ Feta Cheese Balls Rolled in Paprika, cracked Black Pepper, Thyme, Curry Powder, Diced Green Onions or Toasted Pecans.  
\$ 2.50 per person
- BBQ Smokies ~ Mini-sausages generously coated with Chef David's tangy BBQ sauce  
\$2.50 per person
- Chef Auggie's Famous Crab Cakes ~ Baked until golden brown, served with a Southwestern Remoulade  
\$3.75 per person
- Authentic Miniature Chicken Kabobs ~ with Onions, Bell Pepper and Pineapple served with a Polynesian Sweet & Sour Sauce  
\$4.00 per person
- Scallops en Brochette ~ Grilled Bay Scallops stuffed with a thin slice of Jalapeno and wrapped in Hickory Bacon  
\$4.25 per person



Disclaimer: Pricing subject to change without prior notice, please inquire

- Shrimp Brochette ~ Colossal Gulf Shrimp, wrapped in thick Bacon and golden-fried  
\$4.95 per person
- Seafood Stuffed Mushrooms ~ Stuffed and oven-baked large Mushrooms, packed with Chef Auggie's Famous Seafood mixture  
\$4.25 per person
- Herbed Fried Mushrooms ~ Large Mushrooms, battered with our uniquely seasoned recipe, and lightly fried to golden perfection  
\$2.50 per person
- Shrimp Cocktail ~ Large Gulf Shrimp, boiled and served with our own Tangy Cocktail Sauce  
\$4.95 per person
- Swedish or Barbecue Meatballs  
\$2.50 per person
- Chef Eli's Famous Quiche ~ Quiche Lorraine, Fresh Summer Vegetable, or Wild Mushroom, Spinach, Mushrooms & bacon.  
(Mini-Quiche on the breakfast menu...) \$2.95 per person
- Authentic Greek Spanakopita (Spinach Triangles) ~ Flaky Puff Pastry filled with Fresh Spinach and a touch of Feta Cheese  
\$2.50 per person
- Authentic Greek Tiropita (Cheese Triangles) ~ Flaky Puff Pastry filled with a blend of Mediterranean cheeses  
\$2.50 per person
- Dolmades (Vegetarian Stuffed Grape Leaves) ~ Herbed Rice with a touch of olive oil and lemon lovingly hand-wrapped in delicious grape leaves  
\$2.75 per person
- Beef Dolmades (Beef & Rice Stuffed Grape Leaves) ~ As above, but with seasoned ground beef  
\$2.75 per person
- Wontons ~ Chinese style Fried Wantons stuffed with Pork & served with a Sweet and Spicy dipping marinade  
\$2.25 per person
- Pot Stickers ~ Small Dumplings of Won Ton skins filled with ground meat, chopped Water Chestnuts, Scallions and a House Blend of Seasonings  
\$2.95 per person
- Fried Mozzarella Cheese ~ Breaded delectable Mozzarella sticks, served with a Zesty Marinara Dipping Sauce  
\$2.25 per person
- Quesadillas ~ Chicken & Cheese, Beef Fajita, Mushroom/Veggie & Cheese or Spinach & Cheese Authentic Quesadillas, served with Mild Salsa  
\$2.75 per person
- Fried Zucchini Strips ~ Hand-breaded and fried golden brown, served with our Homemade Horseradish Ranch or Marinara Sauce  
\$2.25 per person
- Chicken Spring Rolls w/ Soy Dipping Sauce ~ Light, crisp, and delicious! \$2.50 per person
- Vegetarian Spring Rolls w/ Soy Dipping Sauce ~ Crispy spring rolls with no meat  
\$2.50 per person
- Miniature Chinese Southwest Chicken Egg Rolls ~ Served with a Sweet and Sour Dipping Sauce  
\$2.50 per person
- Chicken Tempura Bytes ~ Chicken breast nuggets lightly tempura battered and fried golden, served with Asian-style dipping sauces  
\$ 2.50 per person
- Stuffed Jalapeños (mild) ~ With Cheddar or Cream Cheese  
\$2.50 per person
- Pin-Wheel Finger Sandwich Platter ~ A Delightful Array of Multi-colored spiral Wrapp Sandwiches with assorted sandwich Cold-cuts, arranged in a Party Platter Display!  
\$3.50 per person



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