

# Cocktail Buffets

*Minimum of 75 people*

## **Texas Food Feast - \$24**

- Miniature Beef Fajitas with Flour Tortillas Served with Sour Cream, Homemade Salsa Guacamole and Cheese
- Chicken Flautas with Green Chili Queso
- Miniature Pulled Pork Sandwiches with Tequila-spiked Barbeque Sauce
- Jalapeno Fries with Spicy Cumin Dipping Sauce
- Chile Jicama Sticks, Seasoned Carrots and Sea Salted Tomatoes
- Pecan Pralines, Mexican Chocolate Sugar Cookies and Chocolate-covered Strawberries

## **South of the Border - \$26**

- Grilled Chicken and Green Chili Flour Tortilla Roulades
- Spicy Black Bean and Cheddar Dip Served Warm with Baked Flour Tortilla Strips
- Beef Picadillo Empanada
- Ancho Chile Mascarpone Cheese Served with Chili Bread Rounds and Tortilla Chips Garnished with Seasonal Fruit
- Red Pepper Strips, Snow Peas, Jicama, Radishes, Carrot Sticks, and Broccoli Served with Avocado Ranch Dipping Sauce
- Confetti Squash and Beef and Cheddar Quesadillas with Ancho Chile Cheese, Guacamole and Traditional Pico de Gallo
- Margarita Bars, Chocolate Kahlua Brownies and Cheesecake Bites

## **A Touch of Tuscany - \$28**

- Thinly Sliced Grilled Pesto Chicken with Herbed Wheat Rolls
- Lobster and Artichoke Dip Served Warm with Garlic Bruschetta
- Miniature Gourmet Pizza with Portobello Mushrooms, Grilled Squash, Roma Tomatoes, Pancetta, Beef Tenderloin, Shrimp and Fresh Mozzarella, Chevre and Asiago Cheeses
- Homemade Meatballs Marinara
- Freshly Made Tri-color Tortellini Alfredo in Basil Cream Sauce with Mushrooms, Artichokes and Fresh Grated Parmesan
- Antipasto Display with Prosciutto Ham, Genoa Salami, Olive Medley, Chunked Parmesan Cheese with Truffle Oil, Roasted Red Peppers, Grilled Zucchini, Japanese Eggplant and Squash and Focaccia and Flatbreads
- Tiramisu Bites, Assorted Miniature Fruit Tartlets and Mini Biscotti

## **Spanish Tapas - \$34**

- Spanish Potato Tortilla with Tomato-Red Pepper Sauce
- Albóndigas with Tomato Sauce (Spanish Spicy Meatballs)
- Warm Sherried Crab Dip with Almonds and Pita Chips
- Assorted Marinated Olives
- Roasted Asparagus Wrapped in Piquillo Pepper and Prosciutto
- Paella Bites
- Fingerling Potatoes with Romesco Sauce
- Manchego Cheese Wedge with Membrillo and Marcona Almonds
- Pinenut Macaroons, Mini Almond Cakes with Orange Marmalade and Fruit Tartlets with Saffron Pastry Cream

## **Far East - \$36**

- Indonesian Beef Satay
  - Crispy Vegetable Spring Rolls with Ginger Remoulade
  - Mekong-style Meatballs with Lemongrass
  - Shrimp Rolls Wrapped in Rice Paper Served with Hoisin Dip and Secret Soy Sauce
  - Lemongrass Chicken in Bibb Cups with Horseradish Sauce
  - Wonton Chips with Creamy Wasabi Dipping Sauce
  - Lemon Bites with Sweet Ginger, Chocolate-dipped Fortune Cookies and Banana Fritter Bites with Coconut Creme Sauce
- Optional Dumpling Bar - \$10**
- Wok Station and Bamboo Steamers. Assortment of Steamed Chicken Shu Mai, Shrimp Wonton, Vegetable Pot Stickers, Pork, Steamed Rice and Glass Noodles (one chef required per 100 guests)

## **Out Back - \$40**

- Premium Australian Beef Tenderloin with Traditional Lemon Béarnaise and Spicy Horseradish Sauces Served with White and Rosemary Yeast Rolls
- Sauteed Petite Chicken Medallions with Creamy Caper Sauce Served with Confetti Orzo
- Vegetable Tempura of Sweet Potatoes, Red Bell Peppers, Squash and Mushroom with Wasabi Ranch Dressing
- Jumbo Boiled Shrimp with Traditional Red Sauce and Lemon Wedges (5 pieces per person)
- Petite Lamb Chops with Crusted Goat Cheese (an additional \$8 per person)
- Assorted Mascarpone Tortas with Toast Points and Assorted Crackers
- Chocolate Oreo Cups, Raspberry Cheesecake Bites and Miniature Banana Cream Pies

