

That Personal Touch

CATERING, INC.

at
The Franciscan
EVENT CENTER

303-790-0477

720-476-4740

CATERING MENU

BREAKFAST CATERING MENU

(MINIMUM ORDER OF 10 PER ITEM) – PRICE REFLECTS PER PERSON

THE ALL AMERICAN \$13.99

CAGE-FREE SCRAMBLED EGGS, TOPPED WITH CHEDDAR CHEESE, COUNTRY POTATOES, 2 SLICES OF BACON & 2 SAUSAGES, BUTTERMILK PANCAKES OR ASSORTED DANISHES, AND FRESH SEASONAL FRUIT

SOUTHERN LOVING \$13.99

CAGE-FREE SCRAMBLED EGGS, HASH BROWN PATTY, BISCUITS & SAUSAGE GRAVY, BACON, AND FRESH SEASONAL FRUIT

BUTTERMILK CHICKEN AND WAFFLES \$13.99

BELGIAN WAFFLE TOPPED WITH A FRIED BUTTERMILK CHICKEN FILET, SERVED WITH A SIDE OF WARM MAPLE SYRUP, WHIPPED BUTTER, AND FRESH-CUT BERRIES

HAM & CHEESE STARTA \$12.99^(GF)

CAGE-FREE EGGS, HAM, BROCCOLI, MUSHROOM, SWISS & CHEDDAR CHEESE, POTATOES & SEASONAL FRESH FRUIT (VEGETARIAN OPTION AVAILABLE, MIN OF 10)

BUTTERMILK/BLUEBERRY/CHOCOLATE-CHIP PANCAKES

\$4.99 PP

PANCAKES SERVED WITH SWEET SYRUP, BLACKBERRIES, STRAWBERRIES, AND CINNAMON BUTTER

EXECUTIVE EUROPEAN BREAKFAST^(VG)

\$12.99

FLAKY CROISSANT SERVED WITH BUTTER, ASSORTED JAM, FRESH SEASONAL FRUIT, SLICED GOUDA, AND SWISS CHEESE

ULTIMATE BREAKFAST BURRITO \$12.99

FLOUR TORTILLAS WITH CHIPOTLE AIOLI, FILLED WITH CAGE-FREE SCRAMBLED EGGS, SAUSAGE, CHEDDAR CHEESE, HASH BROWNS, SAUTÉED ONIONS, SAUTÉED PEPPERS WITH CHEF'S SPECIAL SAUCE & FRESH SEASONAL FRUIT

ROASTED PORTOBELLO FRITTATA

^(VG) **\$12.99**

CAGE-FREE EGGS, PORTOBELLO, SWISS CHEESE, CARAMELIZED ONIONS & SEASONAL FRESH FRUIT

BREAKFAST CROISSANT SANDWICH

\$11.99

CROISSANT, CAGE-FREE SCRAMBLED EGGS, SHARP CHEDDAR, DELI HAM, BABY SPINACH & FRESH SEASONAL FRUIT

LA FRENCH TOAST \$4.99 PP

FRESH CHALLAH, MASCARPONE CREAM, ORANGE MARMALADE, FRESH BERRIES & SWEET SYRUP

BREAKFAST BEVERAGES

COLOMBIAN COFFEE \$28.99/GAL

FRESH BREWED TEA \$24.99/GAL

INDIVIDUAL ASSORTED JUICES \$1.99 EACH

BOTTLED WATER \$1.99 EACH

ASSORTED SODAS \$1.99 EACH

VITAMIN WATER \$1.99 EACH

LEMONADE \$14.99/GAL

CHAI \$28.99/GAL

À LA CARTE BREAKFAST MENU

YOGURT & GRANOLA TOPPING \$3.99 EACH

BAGELS & CREAM CHEESE \$3.99 EACH

SEASONAL FRESH FRUIT TRAY (MIN 10) \$4.99 PP

HARD BOILED EGG \$0.99 EACH

CEREAL CUPS WITH MILK (MIN 10) \$3.99 PP

PASTRIES W/SWEET BUTTER \$3.99 EACH

CINNAMON ROLLS \$3.99PP



ARTISAN SANDWICH BOXED LUNCHES

(MINIMUM 10) - \$13.99 EA

BOXED LUNCH INCLUDES FRESH SEASONAL FRUIT, DINNER MINT, & FRESHLY BAKED ASSORTED COOKIE OR BROWNIE

YOUR CHOICE OF SALAD: POTATO SALAD, PASTA PRIMAVERA, COWBOY CAVIAR, COLESLAW, OR LAYS POTATO CHIPS

CALIFORNIA CHICKEN CLUB

CHARBROILED ROSEMARY CHICKEN BREAST, APPLEWOOD SMOKED BACON, AVOCADO, PEPPER JACK CHEESE, LETTUCE, AND TOMATO ON A CIABATTA ROLL

FRENCH COUNTRY STEAK

GRILLED BEEF MEDALLION, CARAMELIZED ONIONS, MUSHROOMS, BLUE CHEESE, AND ROASTED PEPPERS ON FRENCH BAGUETTE

TUSCAN CHICKEN

GRILLED CHICKEN BREAST, SPINACH, ROASTED PEPPERS, MOZZARELLA CHEESE AND PARMESAN-SUNDRIED TOMATO-ARTICHOKE AIOLI

STEAK BRUSCHETTA

GRILLED STEAK MEDALLION, CARAMELIZED ONION, MOZZARELLA, BASIL, SPRING GREENS, TOMATO, AND ARUGULA AIOLI

BANH MI

PULLED PORK, CUCUMBER, ROMAINE, SHREDDED CARROT, CILANTRO, PICKLED ONIONS, AND SRIRACHA MAYO

LAMB & BEEF GYRO

GYRO MEAT, TZATZIKI SAUCE, CUCUMBER, FETA CHEESE, ONION, LETTUCE, AND TOMATO ON PITA BREAD

AVOCADO SANDWICH (V)

GUACAMOLE, PICKLED RED ONIONS, CUCUMBER, TOMATO, OLIVES & BANANA PEPPER

THE DELI BOX

(MINIMUM 10) - \$12.99 EA

TURKEY BREAST

ROAST BEEF

HONEY CURED HAM

GARDEN VEGETARIAN

TURKEY AVOCADO BACON

SLICED TURKEY BREAST, APPLEWOOD SMOKED BACON, AVOCADO SLICES, CHEDDAR CHEESE, LETTUCE, AND TOMATO ON MULTIGRAIN BREAD

TRADITIONAL CLUB

SLICED HONEY CURED HAM, TURKEY BREAST, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO ON A SOURDOUGH BREAD

GRILLED PORTOBELLO

MARINATED PORTOBELLO MUSHROOM, HAVARTI CHEESE, ROASTED PEPPERS, SPRING GREENS, AND BALSAMIC GLAZE

THE ULTIMATE TURKEY SANDWICH

PIMENTO CHEESE, TURKEY, SPINACH, TOMATO, ROASTED PEPPER AIOLI

BLACKBEAN SANDWICH (VG)

BLACK BEAN PATTY, AVOCADO-CHIPOTLE MAYO (VEGAN), SUNDRIED TOMATOES, CARAMELIZED ONIONS, LETTUCE, AND GUACAMOLE

CAPRESE SANDWICH (VG)

TOMATO, MOZZARELLA, PESTO & SPINACH

ARTISAN SANDWICH WRAP

(MINIMUM 10) - \$13.99 EA

INCLUDES: SALAD, FRESH SEASONAL FRUIT, DINNER MINT & ASSORTED COOKIE OR BROWNIE

YOUR CHOICE OF SALAD: POTATO SALAD, PASTA PRIMAVERA, COWBOY CAVIAR, COLESLAW, OR LAYS POTATO CHIPS

CHICKEN RANCH

CRISPY FRIED CHICKEN STRIPS, WASABI RANCH DRESSING, CUCUMBER, SPRING GREENS, AND CHOPPED TOMATOES

STEAK HOUSE

SLICED SIRLOIN STEAK, ROMAINE LETTUCE, CHOPPED TOMATOES, BACON, AVOCADO CREMA WRAPPED

ARTISAN GRADEN WRAP (VG)

SPINACH WRAP STUFFED WITH SAUTÉED VEGETABLES AND ROASTED BELL PEPPER HUMMUS

BEEF FAJITAS

GRILLED FLANK STEAK, BELL PEPPERS & ONIONS, WITH SHREDDED LETTUCE, AVOCADO, TOMATO, SHREDDED CHEDDAR CHEESE, AND SLICED BLACK OLIVES

CHICKEN SHAWARMA WRAP

SHAWARMA CHICKEN, TZATZIKI SAUCE, ONION, LETTUCE, TOMATO & CUCUMBER

BUFFALO CHICKEN WRAP

CRISPY FRIED CHICKEN STRIPS, LETTUCE, TOMATO, JACK CHEDDAR & CHIPOTLE CREMA

HOT SANDWICH BUFFET

(MINIMUM 10) - \$13.99 PP

PHILLY CHEESESTEAK

THINLY SLICED BEEF STEAK WITH MELTED PROVOLONE, SAUTÉED BELL PEPPERS, ONIONS, AND MUSHROOMS ON A TOASTED HOAGIE ROLL, SERVED WITH POTATO SALAD **OR** TOSSED SALAD, CAJUN ROASTED POTATOES, AND A COOKIE

BBQ CHICKEN SLIDERS

SHREDDED CHICKEN SMOTHERED IN OUR FAMOUS BBQ SAUCE, SERVED WITH B&B PICKLES, PICKLED JALAPENOS, MIXED-COLORED COLESLAW, AND DIJON POTATO SALAD, SERVED WITH ASSORTED CHIPS AND A COOKIE

HOT BOXED LUNCH

(MINIMUM 10 PER ITEM) - \$15.99 PP

CREAMY PESTO CHICKEN GF

RICH CREAMY PESTO SAUCE WITH HERB-MARINATED GRILLED CHICKEN, AND VEGGIES, CILANTRO RICE, AND CHEFS' DESSERT

SAUTÉED SHRIMP GF

SAUTÉED SHRIMP WITH AN HERB-CRUSTED LEMON AND GARLIC REDUCTION SAUCE, SERVED WITH A STEAMED BED OF JASMINE RICE, FRENCH GREEN BEANS AND CHEF'S DESSERT

HERB MARINATED SALMON+\$1 GF

FRESH HERB-MARINATED LEMON GARLIC SALMON SERVED WITH A BED OF JASMINE RICE, A SIDE OF STEAMED BROCCOLI, AND CHEF'S DESSERT

CHICKEN SHAWARMA

CHICKEN MARINATED WITH SHAWARMA SPICES, SAFFRON RICE, A SIDE OF PITA BREAD, AND OUR HOMEMADE TZATZIKI SAUCE.

GRILLED TERIYAKI CHICKEN

GRILLED TERIYAKI CHICKEN TOPPED WITH A BALSAMIC REDUCTION SERVED WITH EGG FRIED RICE AND A SIDE OF GRILLED VEGETABLES AND CHEF'S DESSERT

STIR FRY TOFU VEG

AUTHENTIC CHINESE STYLE STIR FRY WITH TOFU AND VEGETABLES SERVED WITH A BED OF JASMINE RICE AND CHEF'S DESSERT

BEEF MEDALLIONS GF

TENDER CUT MEDALLIONS TOPPED WITH A RICH MUSHROOM WINE REDUCTION SAUCE, SERVED WITH MASHED POTATOES AND CHEF'S DESSERT

PROTEIN PASTA VEG

HIGH PROTEIN PASTA WITH A CREAMY VODKA SAUCE SERVED WITH FRESH VEGETABLES AND CHEF'S DESSERT.



EXECUTIVE SALAD BOX LUNCH

(MINIMUM 10) - \$13.99 EA

INCLUDES DINNER ROLL, DINNER MINT, DRESSING, AND ASSORTED COOKIE OR BROWNIE

COBB SALAD

MIXED GREENS WITH BROILED CHICKEN BREAST, MUSHROOMS, CRUMBED BACON, BLEU CHEESE, TOMATO WEDGES AND BLACK OLIVES, BLUE CHEESE DRESSING ON THE SIDE

BRONCO STEAK

SLICED MARINATED SIRLOIN, MUSHROOMS, ARTICHOKE HEARTS, GRAPE TOMATOES, AND CRUMBED BLEU CHEESE ON A BED OF MIXED GREENS

HEIRLOOM TOMATO SALAD

HEIRLOOM TOMATO, CHICKEN BASIL, FETA CHEESE, MINT, ENGLISH CUCUMBER, FLAT-PARSLEY, CAPERS & BALSAMIC VINEGAR DRESSING ON THE SIDE

CHEF'S SALAD

MIXED GREENS, JULIENNE HAM & TURKEY, CHEDDAR, SWISS CHEESE, SLICED EGG, BELL PEPPER RINGS, TOMATO WEDGES, AND OLIVES. BLEU CHEESE DRESSING ON THE SIDE

KALE POWER SALAD (VG)

BAKED SWEET POTATO, OLIVE OIL, CURLY KALE, GARBANZO BEANS, AVOCADO, DRIED CRANBERRIES, RED ONION ROUNDS WITH A HUMMUS DRESSING ON THE SIDE

SPINACH SALAD

FRESH SPINACH LEAVES, CHEDDAR CHEESE, MUSHROOMS, WALNUTS, CHOPPED BACON, AND CHOPPED EGGS. HONEY MUSTARD DRESSING ON THE SIDE

SOUPS

(MINIMUM 10) \$3.99 PP

TOMATO BISQUE (VEG/GF)

BROCCOLI CHEDDAR (VEG/GF)

PORK GREEN CHILLI (GF)

ASIAN MANDRIN CHICKEN

FLAMED BROILED CHICKEN BREAST OVER MIXED GREENS, WITH MANDARIN ORANGE, OLIVES AND TOASTED ALMONDS, HONEY-POPPISEED DRESSING ON THE SIDE

CHICKEN CAESAR

ROMAINE HEARTS TOPPED WITH GRILLED CHICKEN BREAST, ARTICHOKE HEARTS, BLACK OLIVES, TOMATO WEDGES, CROUTONS, AND SHAVED PARMESAN CHEESE

RAINBOW SALAD BOWL WITH CILANTRO LIME HUMMUS (VG)

ROMAINE, MIXED GREENS, PICKLED RED ONION, AVOCADO, POMEGRANATE, DICED CUCUMBER, HEMP SEEDS & CILANTRO LIME HUMMUS

SALMON FILLET SALAD (ADD \$1)

CHARBROILED SALMON ON A BED OF SPRING GREENS, GARNISHED WITH TOMATO WEDGES, SLICED EGG, LEMON WEDGES, CUCUMBER SLICES, AND CITRUS HONEY-MUSTARD DRESSING.

QUINOA SALAD (VG)

QUINOA, DRIED CRANBERRIES, CILANTRO, CURRY POWDER, CUMIN, DICED BELL PEPPER, CHOPPED GREEN ONIONS & OLIVE OIL

BLACKENED SHRIMP AVOCADO SALAD

BLACKENED SHRIMP, AVOCADO, MIXED GREENS, HEIRLOOM TOMATOES, CUMIN, LEMON AIOLI, AND SHAVED ALMONDS

CHICKEN TORTILLA SOUP

MINESTRONE (VEG)

VEGETABLE SOUP (VEG/GF)

COLD BUFFET LUNCHEON

(MINIMUM 10) - \$14.99

****ADD SOUP TO ANY ORDER FOR \$3.99 PER PERSON**

THE CHARCUTIERE - \$17.99

SLICED HERB-CRUSTED PETITE SIRLOIN, ORANGE-GLAZED PORK LOIN & FLAME-BROILED CHICKEN BREASTS, GRILLED VEGETABLE SALAD, FRESH FRUITS & CHEESE, DEVILED EGGS, FRENCH BREAD, AND FRESH CHOCOLATE CHIP COOKIE

BUILD-YOUR-OWN SANDWICH BAR

ASSORTED WRAPPED SANDWICH HALVES (2 PER PERSON), FRESH FRUITS, TWO SALAD CHOICES, AND CHOCOLATE CHIP COOKIE

SOUP-SALAD-SANDWICH BAR

HOMEMADE SOUP, GARDEN SALAD WITH TWO DRESSINGS ON THE SIDE, ASSORTED WRAPPED SANDWICH HALVES (ONE PER PERSON), AND CHOCOLATE-CHIP COOKIE

THE DELI BUFFET

HONEY CURED HAM, TURKEY BREAST, ROAST BEEF AND CHEDDAR CHEESE AND SWISS CHEESE, ASSORTED BREADS, LETTUCE, TOMATO, AND CONDIMENTS. POTATO SALAD AND PASTA PRIMAVERA SALAD, FRESH FRUITS, AND CHOCOLATE-CHIP COOKIE

BUILD-YOUR-OWN SALAD BAR

SLICED FLAME-BROILED CHICKEN BREAST, BOWL OF ROMAINE HEARTS, TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, MUSHROOMS, CROUTONS, AND SHAVED PARMESAN CHEESE. SERVED WITH FRESH ROLLS, BUTTER, AND CHOCOLATE CHIP COOKIE

PITA BAR

CHOICE, TUNA AND SHRIMP OR CHICKEN AND BEEF, WITH LETTUCE, TOMATO, PITA SLICES, AND CHOOSE TWO SALADS FROM POTATO, PASTA PRIMAVERA, OR TOSSED SALAD, AND A DESERT OF THE DAY

SOUTHWEST MENU

(MINIMUM 10) – 15.99

SERVED WITH SPANISH RICE, VEGETARIAN REFRIED BEANS, TORTILLA CHIPS, SALSA, CHOPPED LETTUCE AND TOMATO, SHREDDED CHEDDAR, GUACAMOLE, SOUR CREAM, AND CHEF'S DESSERTS

BEEF & CHICKEN FAJITAS

MARINATED SIRLOIN & CHICKEN BREAST STRIPS GRILLED WITH RED AND GREEN BELL PEPPERS; ONIONS SERVED WITH FLOUR TORTILLAS

NACHO BAR SUPREME

A SERVE-YOURSELF BAR WITH CORN CHIPS, SEASONED GROUND BEEF, OR A FLAVORFUL SHREDDED CHICKEN, AND INCLUDING TOPPINGS

TACO BAR

SEASONED PREMIUM GROUND BEEF AND SHREDDED MESQUITE CHICKEN, WITH HARD AND SOFT TACO SHELLS

CHICKEN ENCHILADAS

AUTHENTIC ENCHILADAS WITH A FLAVORFUL SHREDDED CHICKEN AND CHEDDAR CHEESE, HAND ROLLED IN A CORN TORTILLA AND BAKED IN A SPECIAL GREEN CHILI SAUCE

ANYTIME BARBECUE CATERING MENU

(MINIMUM 10)

SERVED WITH FRESH ROLLS, CONDIMENTS, AND CHEF'S DESSERT ASSORTMENT

CHOICE OF MEATS: BEEF BRISKET, CAROLINA PORK, CHICKEN BREAST, PORK RIBS

CHOICE OF SIDES: RANCH OR BAKED BEANS, TOSSED SALAD, POTATO SALAD, PASTA SALAD, POTATO CHIPS, SEASONED CORN, MAC & CHEESE, CORNBREAD (ADD \$1)

TWO MEATS & TWO SIDES \$17.99 PP

THREE MEATS & THREE SIDES \$19.99 PP



HOT BUFFETS

(MINIMUM 10) - \$15.99

ONE CHOICE OF SIDE: FLAVORED RICE (JASMINE/ CILANTRO/ PLAIN), MASHED POTATOES, ROASTED POTATOES, OR GRILLED VEGETABLES, STEAMED BROCCOLI, OR FRENCH BEANS

SERVED WITH TOSSED SALAD, FRESH ROLLS, AND DESSERT OF THE DAY

POTATO BAR_(GF)

LARGE IDAHO POTATOES, BUTTER, SOUR CREAM, BACON BITS, CHEDDAR CHEESE, CHIVES, AND TWO HOT TOPPINGS OF HOMEMADE CHILI AND BROCCOLI CHEESE SAUCE

ALOHA CHICKEN_(GF)

GRILLED CHICKEN BREAST, GLAZED WITH PINEAPPLE & BROWN SUGAR REDUCTION SAUCE, TROPICAL INFUSION WITH ASIAN SAVOR

CHICKEN VERONA

PARMESAN CRUSTED CHICKEN TOPPED WITH A LEMON-SCENTED BECHAMEL SAUCE

CAJUN CHICKEN

CAJUN COATED CHICKEN BREAST WITH A MUSHROOM AND CAJUN REDUCTION SAUCE

HERB ROASTED CHICKEN WITH SHALLOTS

CHICKEN BREAST COOKED WITH A CHIMICHURRI SAUCE GLAZED WITH SHALLOTS

BROILED FILET OF SALMON_(GF)

(ADD \$1)
SALMON FILET WITH CHAMPAGNE DIJON SAUCE

SALMON FLORENTINE_(GF) (ADD \$1)

ROASTED SALMON WITH A WHITE WINE REDUCTION AND MUSHROOM AND SPINACH TOPPING

ROASTED PORK LOIN

FINISHED WITH AN APRICOT BRANDY SAUCE.

HERB CRUSTED PORK LOIN

ROASTED WITH A SPECIAL HERB MARINADE

BBQ BEEF BRISKET

SMOKED AND SLOW-COOKED BRISKET SERVED WITH A CHEF'S SPECIAL SAUCE

BEEF MEDALLIONS_(GF)

GRILLED BEEF WITH MUSHROOMS IN A COGNAC CREAM REDUCTION

EGG PLANT PAREMESAN_(VG)

SLICED EGGPLANT COATED IN BREADCRUMBS, ITALIAN HERBS, FRIED AND SERVED WITH MARINARA SAUCE AND SHAVED PARMESAN, SERVED WITH CAESAR SALAD

GINGER CHICKEN_(GF)

GRILLED GINGER-FLAVORED CHICKEN BREAST SERVED WITH A CLASSIC CREAMY CILANTRO GARLIC LIME REDUCTION

CHICKEN TERIYAKI KABOB

SKEWERED CHICKEN BREAST CUBES, PINEAPPLE, RED ONION, AND BELL PEPPER GLAZED WITH TERIYAKI SAUCE (TOFU AVAILABLE: MIN 10)

GARLIC PARMESAN CHICKEN

HERB-MARINATED CHICKEN BREAST BAKED AND SERVED IN A GARLIC BUTTER REDUCTION

HERB CRUSTED BUTTERMILK FRIED CHICKEN

BUTTERMILK FRIED CHICKEN FILETS, COATED IN A VARIETY OF DIFFERENT HERBS

TERIYAKI CHICKEN

GRILLED CHICKEN BREAST WITH A GLAZE OF TERIYAKI AND MIRIN

MONGOLIAN BEEF

THINLY SLICED BEEF SIMMERED IN A SWEET, SAVORY SAUCE, AND CARAMELIZED RED ONIONS

HONEY SRIRACHA PORK

GRILLED PORK LOIN WITH HONEY AND SRIRACHA SAUCE

STEAK & SHRIMP KEBOBS_(GF)

GRILLED SKEWERED BEEF SIRLOIN, LARGE SHRIMP & FRESH VEGETABLES

CLASSIC YANKEE POT ROAST

SERVED WITH VEGETABLES AND PARSLEY, POTATOES, BEEF, AND VEGETABLE STEW

VEGETARIAN CHILI MAC

A MIXTURE OF BAKED BEANS, MACARONI, AND A DASH OF TOMATO IN A CHEDDAR REDUCTION SAUCE

ITALIAN MENU

(MINIMUM 10) - \$15.99

SERVED WITH CAESAR OR TOSSED SALAD, FRESH GARLIC BREAD, AND TIRAMISU

FOUR CHEESE SPINACH RAVIOLI IN ALFREDO SAUCE

SPAGHETTI & MEATBALLS

CHICKEN PARMIGIANA

CHICKEN FETTUCCINE ALFREDO

SPICY RIGATONI VODKA

CARBONARA

CREAMY CHICKEN PESTO

TRADITIONAL BAKED MEAT OR VEGETARIAN LASAGNA

SERVED WITH TOSSED SALAD, FRESH ROLLS, AND TIRAMISU

HALF PAN (SERVES 8-10) - \$130

FULL PAN (SERVES UP TO 20) - \$199

BREAK TIME SNACKS

(CHOOSE 2 - \$4.99 PER PERSON)

(CHOOSE 3 - \$6.99 PER PERSON)

POPCORN

PRETZELS

STRING CHEESE

HERSHEY CHOCOLATE NUGGETS

ASSORTED CHIPS

MIXED NUTS

GRANOLA BARS

TRAIL MIX

RICE CAKES





A LA CARTE

(MINIMUM 12)

FINGER DESSERT TRAY
\$3.99 EA

COOKIES & BROWNIE FINGERS
\$2.99 PP

CHIPS AND SALSA \$3.99 PP
CHIPS AND QUESO \$3.99 PP

CHOCOLATE DIPPED STRAWBERRIES
(12) \$17.99

VEGETABLE CRUDITES WITH DIP
\$3.99 PP

CHIPS AND GUACAMOLE \$3.99 PP
CHIPS AND CHORIZO QUESO DIP \$3.99 PP

HORS D'OEUVRES

DISPLAY TRAYS (MINIMUM 12)

FRESH FRUIT DISPLAY \$4.99 PP

LARGE CHILLED GULF SHRIMP
WITH COCKTAIL SAUCE \$32.99
15 LARGE PIECES OF SHRIMP

GOURMET CHEESE BOARD \$4.99 PP

FILLED WHOLE BAKED BRIE \$49.99

SERVED WITH RASPBERRY PRESERVES OR BROWN
SUGAR & WALNUTS FILLING AND CROSTINI
SERVES 20-30

HOT CANAPES

(BY THE DOZEN) \$28.99

RASPBERRY BRIE PURSES

VEGETABLE SPRING ROLLS

DEVILED EGGS

MINI PORK EGG ROLLS

MINI CHILI RELLENOS

MINI CRAB CAKES REMOULADE

BREADED SALMON BITES

SPINACH ARTICHOKE BITES

HABANERO WINGS  (20 CT)

TEMPURA SHRIMP

GOUDA CHEESE PUFFS

CREAM CHEESE RANGOONS

VEGETABLE POT STICKERS

MOZZARELLA STICKS (24 CT)

ASSORTED MINI QUICHE

STUFFED MUSHROOM DELUXE

COCONUT CHICKEN

CHICKEN TERIYAKI SKEWERS

MINI CHICKEN QUESADILLAS

HAWAIIAN MEATBALLS

BACON WRAPPED SCALLOPS

CHICKEN SAMOSA

VEGETABLE SAMOSA

CAULIFLOWER BITES  (24 CT)

FOOD WARMER PACKAGE

\$15.00 PER DISH

(DISPOSABLE CHAFING DISH WITH STERNO WHICH WILL KEEP FOOD WARM FOR 2-3
HOURS AFTER DELIVERY)

FOR ANY DIETARY RESTRICTIONS, SUCH AS **GLUTEN-FREE** OPTIONS, PLEASE ASK US.