



1318 E. 29th STREET
HOUSTON, TEXAS 77009
281-261-7764

HORS D'OEUVRES

STUFFED CHERRY TOMATOES

\$1.05 ea.

Cherry tomatoes filled Olive & Almond Tapanade, herbed cream cheese or crab salad.

STUFFED DRIED PLUMS

\$1.05 ea.

Dried Plums stuffed with smoked Fontina Cheese, wrapped in proscuitto and baked.

SMOKED SALMON

CHEESECAKE** Served with cucumber rounds and crackers.

Small(20) - \$36.75

Medium(40) - \$57.75

Large(75)- \$78.75

SALMON DILL CHEESE

PUFFS

\$1.05 ea.

Cream cheese, smoked salmon and dill in puff pastry.

MEATBALLS

\$3.15 per person

Choice of Sauces: Buffalo Wing Sauce, Teriyaki, Swedish, Tomato-Dill Cream Sauce, Caribbean Jerked or Creamy Gorgonzola & Bacon

SMOKED CHICKEN OR VEGGIE QUESADILLAS

\$1.35 ea.

Chopped chicken, peppers & onions or a veggie mix with cheese and baked in flour tortilla trumpets.

STUFFED MUSHROOMS

\$1.35 ea.

Stuffed with a Spanish Ham, Crab, Italian sausage, or Florentine Couscous

MINI CRAB CAKES

\$1.65 ea.

with a Spicy Remoulade Sauce

MINI CHICKEN TOSTADA

CUPS w/Cumin Crema

\$1.65 ea.

CRAB & MANGO SALAD IN

TOASTED WONTON CUPS

\$1.65 ea.

GORGONZOLA MOUSSE ON

BELGIAN ENDIVE WITH

TOASTED WALNUTS

\$1.35 ea.

PARMESAN CHICKEN

SKEWERS

\$1.00 ea.
Breaded Chicken breast pieces
with Parmesan cheese. Served
with a Marinara Dipping Sauce

ASIAN CHICKEN PATTIES
\$1.05 ea.
Ground chicken & water
chestnut mixed with other Asian
flavorings. Served cold with a
Zesty Orange-Ginger-Chili
Sauce

BACON WRAPPED TAMALES
BITES
\$1.05 ea.
Tamales wrapped in bacon and
baked

GARLIC RUBBED
PORTABELLA MUSHROOM
SATAY WITH RED PEPPER
DIP
\$1.35 ea.

BEEF OR CHICKEN SATAY
with spicy Peanut Dipping
Sauce
\$1.65 ea.

CURRIED CHICKEN SALAD IN
CUCUMBER CUPS
\$1.35 ea.

ASIAN SPICE GRAVLAX ON
MINI POTATO PANCAKE
WITH WASABI CREAM
\$1.65 ea.

COCKTAIL CHICKEN
KABOBS
\$1.35 ea.
Chicken pieces in a Chili Ginger
marinade, skewered with red
pepper and grilled.

MINI POTATO CUPS
\$1.05 ea.
Creamy Spinach & Chicken
Sour Cream, Chives & Bacon
Chopped BBQ.

MINI VEGGIE OR SPICY BEEF
EMPANADAS (BAKED)
\$1.35 ea.

SESAME SEARED TUNA ON
WON TON CHIP WITH
WASABI CREAM
\$1.65 ea.

SHRIMP \$2.15 ea.
Grilled large shrimp marinated
in a mix of fresh chopped herbs
& garlic. A large shrimp
skewered around a slice of
sausage seasoned with Cajun
spice and grilled. Large shrimp
wrapped in Proscuitto and
grilled Grilled Shrimp with
Moroccan BBQ Sauce

TARTLETTES:
\$1.05 ea.
Artichoke Pesto Crawfish Pie
Shredded Chicken Sate

Tomato, Thyme, Garlic & Mascarpone Diced Red & Green Grapes, Rosemary & Balsamic with Fontina Spinach & Feta Cheese Quiche Lorraine Wild Mushroom

CROSTINIS:

\$1.05 ea.

Sherry Soaked Figs and Caramelized Onions with Brie. Balsamic Marinated Tomatoes with Mozzarella Mousse Kalamata Olive Hummus with Feta Cheese Mushroom & Artichoke, Thyme & Brie Rare Beef Tenderloin on Horseradish/Chive Cream Cheese

CHICKEN DRUMETTES & WINGS

\$2.95 per person

Sweet & Spicy Plum Sauce Zesty Orange-Ginger Sauce, Caribbean Jerk Sauce Buffalo Sauce served with carrot & celery sticks.

COCKTAIL GYRO MEATBALL

\$1.05 ea.

A pastry cup with a meatball, topped with a Tzitziki sauce.

PROSCUITTO WRAPPED CHERRY TOMATO, BASIL & MOZZARELLA SKEWER

\$1.05 ea.

BEEF TERIYAKI SKEWER

\$1.65 ea.

MINI SOFT TACOS

\$1.65 ea.

Shredded Pork Carnitas & Poblano Shrimp & Black Bean Crab, Poblano & Avocado Beef or Chicken Fajita

SHRIMP COCKTAIL SPOONS

\$2.15 per person

A layer of shredded lettuce, topped with a boiled shrimp, finished with cocktail sauce.

MARINATED CRAB CLAWS

\$2.65 per person

Snow crab claws in a lemon, garlic & herb marinade.

MEXICAN SEAFOOD PUNCH BOWL

\$3.15 per person

A spicy tomato, onion, avocado & cilantro blend with shrimp & crab. Served in a punch bowl with shooter glasses and tortilla chips

PERUVIAN CEVICHE

\$3.15 per person

Shrimp & scallops marinated in lime & orange juice, chilies & cilantro. (Can be served in spoons and passed.)