

Food *Glorious* Food

C a t e r i n g D a l l a s

Passed Hors d'oeuvres selection

Smoked Mozzarella and Tomato Confit Crostini with Olive Tapenade

Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey Mustard

Fried Sage Leaf with Ratatouille and Pecorino

Wild Mushroom and Caper Tapenade with Cambazola on Crostini

Warm Mini Potatoes with Chipotle Smoked Chicken Salad and Aged White Cheddar

Warm Brie en Croute with Raspberry-Chambord Compote

Stilton, Granny Smith Apple and Adriatic Fig Spread on Seeded Lahvosh

Sweet Potato, Sage and Prosciutto Risotto Cake

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

Mini Fried Green Tomato topped with Garlic Aioli and Applewood Smoked Bacon

Herb Popover with Boursin, Oven-cured Tomato, and Crisp Peppered Bacon

Mini Cucumber Cup with Smoked Trout and Horseradish Salad

Moroccan Hummus and Grilled Vegetable Tapenade Bruschetta

Southern Grits Cake with Barbecued Brisket and Micro Herbs



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Passed Hors d'oeuvres selection

Curried Crab Cakes with Mango-Chili Chutney

Szechuan Pepper Seared Tuna in a Wonton Basket with Wasabi Cream

Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli

Provençal Tuna Niçoise Salad in a Peruvian Purple Potato

Nori wrapped Yellowfin Tuna Tempura with Thai dipping sauce

Applewood Smoked Salmon Tartar on Crostini

Smoked Salmon Mousseline in a Gougère

Baby Colorado Lamb Carpaccio in Corn Tortilla Cup
with Arugula and Lavender-Rosemary Mustard Sauce, topped with Tabouli

Lobster, Avocado and Mango Salad on Crisp Plantain Chip

Asian Tuna Tartare on Crisp Wonton with Avocado and Sesame Seeds

Chinois Chicken Salad in a Mini Crisp Wasabi Cup topped with Micro Greens

Confit of Turkey and Wild Rice Croquette with Lingonberry Chutney

Chorizo and Manchego Paella Cake topped with Roasted Shrimp and Tomato Fondue

Maple Glazed Duck Breast on Sweet Potato Scone with Pecan-Pumpkin Butter

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

Quail Rilette with Blood Orange-Shallot Marmalade on a Purple Potato Crisp

Foie Gras Torchon with Port Poached Pear on Brioche

Pot au Fleur, with Beef Carpaccio, Horseradish and Enoki Mushrooms

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Passed Hors d'oeuvres Selection, continued

Passed Soup Shooters

(the following requires a rented shot glass or demitasse cup)

Heirloom Tomato Consommé Soup with Spicy Roasted Pepper Sorbet

Pumpkin Soup with Roasted Pine Nuts and Shaved Parmesan

Chilled Asparagus Cappuccino Soup

Butternut Squash Soup Shot with Cream of Chervil

Brandied Lobster Bisque

Cream of Acorn Squash Soup Shot with Cold Black Pepper Sabayon

Crawfish Ceviche Shooter with Leek Sabayon and Red Beet Caviar

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Buffet Hors d'oeuvre Selections

Rosemary Beef Tenderloin

Beef Tenderloin threaded on a Fresh Rosemary Skewer
with Roasted Peppers and a Porcini Demi Glace

Mini Beef Wellington

A Savory Piece of Beef Tenderloin with Mushroom Duxelle wrapped in Puff Pastry

Beef or Chicken Empanada

Shredded Beef or Chicken, Cheddar Cheese, Jalapeño and Exotic Spice wrapped in Corn Masa Pastry

Shrimp Empanada

Shrimp, Jalapeño, Onion and Spice blended with Cheddar Cheese and wrapped in Corn Masa Pastry

Coconut Shrimp

Crispy Coconut Breaded Shrimp with Mango Chili Chutney

Indonesian Chicken or Beef Satay

Chicken or Beef Tenderloin marinated and served with Peanut Dipping Sauce

Southwest Vegetable Pizza

Smoked Peppers, Grilled Corn, Black Beans, and Monterey Jack Cheese

Mini Napa Valley Pizzas

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto
Roasted Shrimp with Tomato Confit and Fresh Mozzarella

Vegetable Empanada

Onion, Eggplant, Pepper, Sun-dried Tomato, Black Beans, Monterey Jack Cheese
in a Jalapeño and Cheddar Cheese Flavored Dough

Wild Mushroom Phyllo Purse

Portabello, Crimini, Shitake, Oyster and Button Mushroom blended with a Savory Seasoning and a Hint of Brandy
in a Buttery Phyllo Purse

Mushroom and Mozzarella Arancini with Spicy Tomato Dipping Sauce

Blend of Portobello Mushrooms, Mozzarella, and Risotto lightly fried and served with a Spicy Tomato Marinara Sauce

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Buffet Hors d'oeuvre Selections, continued

Pepper Jack stuffed Chicken wrapped in Bacon
Just exactly that! And oh so delicious!

Smoked Portobello Tartlet
Portobello Mushrooms blended with Savory Seasoning and Goat Cheese and served in a Mini Tart Shell

Artichoke and Goat Cheese Beignets
Warm Beignets stuffed with Artichoke Hearts and Creamy Goat Cheese

Grilled Chicken and Andouille Skewers
Grilled Skewers of Chicken and Andouille Sausage with Cajun Spices

Chicken Duxelles
A Flavorful Piece of Chicken with Mushroom Duxelle wrapped in Puff Pastry

Crab Cakes
Fresh-made Mini Crab Cakes with a Mango-Chili Chutney

Fried Green Tomatoes
Southern-fried Sliced Green Tomatoes with Garlic Aioli and Chives

Stuffed Mushrooms
Mini Mushroom Caps stuffed with Vegetable Ratatouille and Boursin Cheese

Lobster Risotto Cakes
Lightly Fried Lobster, Fontina Cheese and Risotto Balls with a Lemon-Basil Rouille

Artichoke Bruschetta
Crostoni spread with Goat Cheese and topped with Truffled Artichokes

Kalamata Bruschetta
Crostoni spread with Creamy Roasted Red Pepper Spread and Kalamata Relish with Basil Chiffonnade

Chicken Porcupines
Chicken rolled in Almond Slivers and lightly fried, served with Chili-Plum Dipping Sauce