



FOUNDATION FOODS

PASSED HORS D'OEUVRES

\$3 EACH, PER PERSON

TOASTS

HEIRLOOM TOMATO CROSTINI | Burrata

CAJUN SHRIMP TOAST | Parmesan

SEASONAL VEGETABLE BRUSCHETTA

SHAVED 44 FARMS BEEF | Salsa Verde | Texas Toast Crostini

TACOS

CHIPOTLE CHICKEN | Cotija | Cilantro

CARNITAS | Monterey Jack | Cabbage | Pickled Jalapeño

AHI TUNA | Shaved Carrot | Avocado | Sriracha

ROASTED BEETS | Goat Cheese | Avocado Crema | Spiced Pepitas

TOSTADAS

BRISKET TOSTADAS | Cilantro Crema

TEXAS CAVIAR TOSTADA CUPS

POACHED SHRIMP TOSTADAS | Mexican Chiles | Queso Fresco

SMOKED ROJA CHICKEN TOSTADAS | Whipped Cotija | Shredded Lettuce

SKEWERS

SMOKED PORK BELLY | Melon | Balsamic Reduction

CHICKEN AND WAFFLE BITES | Maple Syrup | Candied Jalapeño

BACON WRAPPED GRILLED JUMBO TEXAS GULF SHRIMP | Bacon | Cheddar Cheese (+\$1)

BACON WRAPPED DATES | Chèvre

CHICKEN FRIED QUAIL | Peach-Balsamic Reduction (+\$1)

SHOOTERS*

RED SNAPPER CEVICHE SHOOTERS | Tostada Crisp

SEASONAL GAZPACHO SHOOTERS | Parmesan Tuile

TOMATO BISQUE SHOOTERS | Mini Grilled Pimento Cheese

GULF SHRIMP AND LUMP CRAB SHOOTERS | Herb Butter (+\$1)

**Requires additional rentals and/or disposable purchase.*

SLIDERS

- PULLED PORK** | Texas Slaw
- MEATBALL** | Fresh Mozzarella
- BACON CHEESEBURGER** | Pickle Pico
- CUBAN** | Swiss | Cornichon
- LOBSTER ROLL** | Baby Arugula (+\$1)

SAVORY BITES

- FRIED MACARONI AND CHEESE BITES** | Truffle Oil
- PETITE LUMP CRAB CAKES** | Herb Aioli (+\$1)
- SMOKED BACON WRAPPED JALAPEÑOS** | Cream Cheese
- FRIED GREEN TOMATOES** | Crab Remoulade
- FONTINA AND CHIVE RISOTTO CAKES** | Roasted Red Pepper Relish

STATIONARY APPETIZERS

\$3 - \$8 EACH, PER PERSON

GRAZING STATIONS

SALSA BAR - \$3 PER PERSON

Salsa Roja | Tomatillo Salsa Verde | Fire-Roasted Salsa Mexicana | Tostada Chips

CHIPS AND DIPS - \$4 PER PERSON

Queso Blanco | Fresh Guacamole | Creamy Jalapeño | Salsa Roja | Tostada Chips

CROSTINI BAR - \$4 PER PERSON

Traditional Hummus and Herbed Goat Cheese Spread | Roasted Red Peppers | Blackberry Preserves | Chow-Chow | Crispy Bacon | Scallions | Roasted Garlic | Crostinis

CLASSIC CHEESE BOARD - \$5 PER PERSON

Sharp Cheddar | Goat or Blue Cheese | Brie | Grapes | Apples | Dried Apricots | Assorted Crackers

BRUSCHETTA BAR - \$7 PER PERSON

Tomato-Basil Relish | Roasted Red Peppers | Sun Dried Tomatoes | Chopped Olives | Pesto | Sliced Pears | Marinated Artichokes | Honey | Roasted Garlic | Bacon Jam | Baby Arugula | Basil Leaves | Fresh Mozzarella | Goat Cheese | Brie | Crostinis

GOURMET CHEESE BOARD - \$7 PER PERSON

Sharp Cheddar | Goat Cheese | Blue Cheese | Brie | Smoked Gouda | Chef's Seasonal Cheese Selection | Fruits | Nuts | Spreads | Olives | Artisan Breads and Crackers

CHEF'S ANTIPASTO SELECTION - \$8 PER PERSON

Cured Meats | Various Cheeses | Olives | Pepperoncini | Marinated Mushrooms | Artichoke Hearts | Pickled Vegetables | Crostinis | Assorted Crackers | Breadsticks

The possibilities are endless. Please inquire for additional options!

Minimum 50 guests. Please inquire for lower guest counts.

Pricing is for food only - beverages, staffing, and rental items will be billed on our full-service proposal.

