

# menu

## APPETIZERS / HORS D'OEUVRES

Small serves 10-15 guests • Medium serves 15-30 guests • Large serves 30-50 guests

### COLD SELECTIONS

- V Stuffed Belgian Endive** ..... Small \$30 | Medium \$60 | Large \$100  
Fresh endive leaves filled with goat cheese, caramelized pecans and Black Mission figs.
- V Eggplant Parmesan Bites** ..... Small \$30 | Medium \$60 | Large \$100  
Fresh basil and parmesan-encrusted crispy eggplant topped with fresh mozzarella and roasted tomatoes.
- vn Ginger-Battered Asparagus** ..... Small \$30 | Medium \$60 | Large \$100  
Fresh asparagus spears enveloped in tempura-like batter and served with a sesame-soy dipping sauce.
- Corn Cups with Crab Salsa** ..... Small \$36 | Medium \$72 | Large \$120  
Miniature crispy corn cups filled with fresh crab, corn, and lime-cilantro salsa.
- V Traditional Deviled Eggs** ..... Small \$24 | Medium \$48 | Large \$84  
A favorite classic with a new twist, garnished with fresh Italian parsley.
- V Truffled Deviled Eggs** ..... Small \$30 | Medium \$60 | Large \$100  
White truffle-scented deviled eggs with fresh chervil.
- vn Green Pea and Herbed Falafel**..... Small \$30 | Medium \$60 | Large \$100  
Green peas blended with garbanzo beans, fresh mint and garlic, served on a bed of tomato and parsley relish.
- Beef Tenderloin Canapés** ..... Small \$48 | Medium \$96 | Large \$160  
Thinly sliced beef tenderloin with horseradish cream, cornichon, balsamic-roasted cipollini onions and fresh tarragon.
- Smoked Trout Canapés** ..... Small \$42 | Medium \$84 | Large \$140  
A delicious salad made with smoked trout, capers, dill and sour cream placed elegantly atop a toasted baguette round.
- Smoked Salmon Canapés** ..... Small \$48 | Medium \$96 | Large \$160  
Thinly sliced smoked salmon, herbed cream cheese, capers and fresh dill, served on baguette toasts.
- Toasted Sesame Seed Tuna Tartare** ..... Small \$48 | Medium \$96 | Large \$160  
Sesame and sea salt-encrusted seared tuna, served on a bed of Asian-inspired slaw in a cucumber cup.
- V Roasted Tomato and Thyme Pissaladiere** ..... Small \$30 | Medium \$60 | Large \$100  
Seasonal roasted tomatoes on top of flaky puff pastry dough with caramelized onion-garlic puree and kalamata olives.
- vn White Truffle Pâté Canapé** ..... Small \$36 | Medium \$72 | Large \$120  
Country vegan nut and truffle pâté on baguette rounds, topped with balsamic-roasted cipollini onions.
- V White Bean and Parsley Tarts** ..... Small \$36 | Medium \$72 | Large \$120  
Purée of seasoned Gigande beans with lemon, garlic and parsley, topped with crumbled feta and red chile flakes.
- Baby Bibb Lettuce Wraps** ..... Small \$42 | Medium \$84 | Large \$140  
Lemongrass-marinated chopped flank steak, shredded carrots, chopped peanuts, sweet red pepper, cilantro and lime wedges, arranged with bibb lettuce cups to build your own wrap.
- V Classic Tea Sandwiches** ..... Small \$36 | Medium \$76 | Large \$120  
Your choice of Southern pimento-cheese, watercress and cucumber, or tarragon chicken salad. Served on country white bread.
- Jerk Marinated Shrimp Skewers**..... Small \$48 | Medium \$96 | Large \$160  
Marinated grilled shrimp tossed in spicy jerk seasoning and served with melon salsa.

continued



Please call to order:

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**V** Vegetarian item

**vn** Vegan item

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**Miniature Burgers**..... Small \$60 | Medium \$120 | Large \$210

Delicious miniature burgers, available in your choice of flavors:

**Greek Lamb Burger with Baby Spinach and Feta**

**Cowboy Beef Burger with Chipotle Mayonnaise, Grilled Onions and Baby Arugula**

**Asian Turkey Burger with Shiitake Mushrooms, Ketchup and Chinese-Style Mustard**

**V** **Black Bean and Corn Burger with Bermuda Onion, Shredded Cabbage and Secret Sauce**

**Polenta Bacon and Shrimp Cakes**..... Small \$42 | Medium \$84 | Large \$140

Creamy herb polenta with applewood-smoked bacon bits and shrimp, topped with roasted red pepper and corn chow-chow.

**V** **Savory Cheesecake Tarts with Sweet Onions** ..... Small \$30 | Medium \$60 | Large \$100  
Herb tart filled with a savory cheesecake filling and caramelized sweet onions.

**Herbed Gougères with Curried Chicken Salad** ..... Small \$36 | Medium \$76 | Large \$120

Cheese and herb pâté choux pastry cups filled with curried chicken and toasted almond chicken salad.

**V** **Costa Rican Three-Cheese Flan**..... Small \$30 | Medium \$60 | Large \$100  
Savory custard baked with fideo (an angel hair pasta) and cheese, served with spicy tomato sauce.

### HOT SELECTIONS

**V** **Mini Vegetable Egg Rolls** ..... Small \$24 | Medium \$48 | Large \$84  
Light, flaky rice paper filled with seasoned vegetables and served with sweet-sour sauce.

**Chicken Pot Stickers** ..... Small \$14 | Medium \$28 | Large \$42  
Wonton wrappers filled with savory chicken and served with a Japanese ponzu dipping sauce.

**vn** **Edamame and Ginger Pot Stickers** ..... Small \$30 | Medium \$60 | Large \$100  
Seasoned purée of edamame (soy beans), ginger, chiles and green onions, served with a spicy, soy-ginger dipping sauce.

**Pesto Chicken Skewers** ..... Small \$42 | Medium \$84 | Large \$140  
Marinated chicken breast baked with traditional basil pesto and topped with freshly shredded parmesan cheese and roasted tomatoes.

**Indonesian Beef Satay** ..... Small \$42 | Medium \$84 | Large \$140  
Beef flank steak marinated in fresh ginger, coriander and spices, grilled and served with Javanese peanut sauce.

**Chicken Yakitori** ..... Small \$24 | Medium \$48 | Large \$84  
Tender morsels of chicken thigh meat marinated in traditional Japanese flavors, grilled and served with green onions and sweet Yakitori glaze.

**Coconut Shrimp** ..... Small \$48 | Medium \$96 | Large \$160  
Shrimp marinated in rich coconut milk, curry powder and fresh lime, lightly breaded and fried for a crispy finish. Served with sweet chile sauce.

**V** **Southwestern Egg Rolls** ..... Small \$24 | Medium \$48 | Large \$80  
Filled with corn, beans, spinach, red bell peppers, jalapeño pepper jack cheese and cilantro, and served with Salsa Brodie, our signature tomato-based salsa.

**V** **Porcini and Pea Arancini** ..... Small \$30 | Medium \$60 | Large \$100  
Saffron-flavored Arborio rice blended with porcini mushrooms, peas, Italian parsley, parmesan and mozzarella cheeses, then rolled in bread crumbs and served with spicy Arrabiata sauce.

**Buffalo Chicken Drumettes** ..... Small \$24 | Medium \$48 | Large \$84  
Chicken drumettes covered in a traditional spicy pepper sauce with vinegar and butter, fried to perfection and served with bleu cheese dip, celery sticks and piquant peppers.

*continued*

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- Cola-Glazed Wings** ..... Small \$24 | Medium \$48 | Large \$84  
Fried chicken wings tossed in a glaze of 365 Everyday Value™ natural cola, brown sugar, lime and jalapeños.
- Coconut Chicken Tenders** ..... Small \$42 | Medium \$84 | Large \$140  
Air-chilled chicken breast with a light coconut crust, served with mango-papaya salsa.
- Goat Cheese Stuffed Dates** ..... Small \$30 | Medium \$60 | Large \$100  
Large pitted dates stuffed with goat cheese and wrapped in applewood-smoked bacon, served on a skewer.
- Empanadas** ..... Small \$36 | Medium \$72 | Large \$120  
Your choice of savory beef, chicken or spinach filling, wrapped in flaky dough and served with roasted garlic chimichurri sauce.
- V** **Salvadoran Cheese Pupusas** ..... Small \$30 | Medium \$60 | Large \$100  
Traditional cheese pupusas (biscuit-like flatbreads) made from masa and queso fresco, Monterey Jack and mozzarella cheeses. Served with savory pickled cabbage and salsa.
- Petite Beef Wellingtons** ..... Small \$60 | Medium \$120 | Large \$210  
Morsels of beef tenderloin with wild mushroom duxelles, wrapped in puff pastry and topped with black onion seeds (nigella seeds).
- V** **Texas Toast with Wild Mushrooms** ..... Small \$30 | Medium \$60 | Large \$100  
An assortment of wild mushrooms sautéed in sherry, shallots, garlic and goat cheese, served with grilled, buttered brioche toast points to the side.
- vn** **Bakwan** ..... Small \$30 | Medium \$60 | Large \$100  
A crispy, vegetable Indonesian fritter. This popular street snack is full of bean sprouts, Chinese celery greens, scallions and cabbage. Served with hot chile sauce and lime.
- Maryland-Style Crab Cakes** ..... Small \$48 | Medium \$96 | Large \$160  
Flaky crabmeat seasoned with Old Bay and mayonnaise, grilled to perfection and served with old-fashioned tartar sauce and fresh lemon.
- Twice-Baked Red New Potatoes** ..... Small \$30 | Medium \$60 | Large \$100  
Small potatoes baked in sea salt, opened and stuffed with crispy applewood-smoked bacon bits, Gruyère and chives.
- Smoky Miniature Cowboy Meatballs** ..... Small \$24 | Medium \$48 | Large \$84  
Freshly ground beef, cheddar cheese, bacon and jalapeños baked in a savory barbecue sauce.
- Chipotle Pork Meatballs** ..... Small \$24 | Medium \$48 | Large \$84  
Freshly ground pork, rice and fresh mint baked in a spicy tomato-chipotle sauce.
- Cajun Barbecued Shrimp** ..... Small \$48 | Medium \$96 | Large \$160  
Jumbo shrimp sautéed in a buttery, spicy garlic sauce and served with crusty baguette sticks.
- Culinary Center Quesadillas**  
**Smoked Duck Quesadillas** ..... Small \$36 | Medium \$72 | Large \$120  
In-house smoked duck with caramelized onions and fontina cheese. Served with a mango-papaya salsa.
- Barbecue Beef Quesadillas** ..... Small \$30 | Medium \$60 | Large \$100  
Smoked beef brisket with roasted red onions, barbecue sauce and jalapeño pepper Jack cheese, served with avocado pico de gallo.
- V** **Portobello, Poblano and Black Bean Quesadillas** ..... Small \$24 | Medium \$48 | Large \$84  
Seasoned black beans with freshly grilled portobello mushrooms, roasted poblano peppers, red peppers and queso fresco. Served with tomatillo salsa.
- Grilled Jerk Chicken Quesadillas** ..... Small \$30 | Medium \$60 | Large \$100  
Marinated grilled chicken breast with spicy habaño peppers and shredded cabbage, served with mango-avocado salsa.

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- V** **Spanikopita** ..... Small \$30 | Medium \$60 | Large \$100  
Traditional, Greek-style spinach and feta filling wrapped in flaky phyllo dough.
- Southern Fried Quail** ..... Small \$70 | Medium \$140 | Large \$220  
Texas quail marinated in buttermilk, coated in seasoned flour, fried and served with Texas-style, honey-spicy-ranch dip.
- V** **Artichoke-Feta-Lemon Fritters** ..... Small \$36 | Medium \$72 | Large \$120  
Artichoke hearts, lemon, basil and feta in a light batter, pan fried and served with lemon aioli.
- V** **Roasted Stuffed Mushrooms with Walnuts and Cheese** ..... Small \$36 | Medium \$72 | Large \$120  
Fresh Texas mushroom caps stuffed with spinach, walnuts, fresh dill and Gruyère.
- V** **Potato and Pea Samosas** ..... Small \$36 | Medium \$72 | Large \$120  
A traditional Indian treat filled with potatoes, peas and spices. Served with cilantro chutney and tomato-date chutney.
- V** **Mushroom and Truffle Purses** ..... Small \$42 | Medium \$84 | Large \$140  
Buttery, flaky phyllo dough wrapped around a wild mushroom and truffle filling.
- Chicken and Bacon Sausage Bites**..... Small \$36 | Medium \$72 | Large \$120  
Freshly ground chicken with applewood-smoked bacon, caraway seeds and spices. Served with braised red cabbage and apple chutney.
- Corner Pocket Shrimp Balls**..... Small \$48 | Medium \$96 | Large \$160  
Similar to shrimp toasts, these tasty morsels are full of shrimp, water chestnuts, green onions and fresh ginger. Served with a spicy blood orange dipping sauce.



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