

hors-d'œuvres menu

\$1.25 Per Piece

Bruschetta with savory vegetable topping: hummous/edamame, long-cooked broccoli, eggplant caponata, beet with goat cheese
Endive tips with red pepper puree, maple molasses & candied walnuts
Deville egg crostini with organic soybeans
One-bite scones (sweet and/or savory)
Griddled polenta with sour cherry chutney
Roasted garlic and texas goat cheese on focaccia
Phyllo spirals with garden herbs, Rio Grande Organics pecans & TX feta
Vegetable/sticky rice "sushi" rolls (2 pcs), orange chili sauce & wasabi
Mac & Cheese (in asian spoon)

\$1.75 Per Piece

Empanadas with braised greens, almonds & raisins
Herbed gruyere & rice croquettes with herb sauce
Red quinoa "tabouli" in zucchini cups
Rosti potato cake with herb mascarpone and fresh-smoked salmon
Szechuan peppercorn roasted sweet potatoes, sweet-hot mustard sauce

\$2.25 Per Piece

Texas crimini mushrooms with herbed goat cheese & breadcrumbs
Tuna/sticky rice "sushi" rolls (2 pcs) with orange chili sauce & wasabi
Beef picadillo empanadas with rancho sauce
Pomegranate-marinated chicken satay with green raita
Crispy chicken tenders with red curry ketchup or honey mustard sauce

\$2.75 Per Piece

Roasted vegetable skewers with tahini sauce or tofu "aioli"
Medjool dates with bleu cheese & smoked pecans
Mini spicy black bean burger on asian bun with espresso BBQ sauce
Monica's best mini quiche (vegetarian or with meat)
Spring rolls: rice paper-wrapped orange chili noodles with tofu & sambal-peanut sauce
Medjool dates, maple mascarpone, pistachios & orange blossom water

\$3.00 Per Piece

Ceviche in tortilla cups
Crab cake with saffron-sherry aioli
Mini beef burger on asian bun with espresso BBQ sauce
Two-bite sandwich on our house-baked rolls (choose filling: curried waldorf chicken salad, pimiento cheese, farmstead egg salad, tuna salad with pickled fennel & carrot)

\$3.50 Per Piece

Beef tenderloin satay with peanut sauce
BBQ pulled pork mini sandwich
Roast beef tenderloin mini sandwich, cambazola & cornmeal-fried onions
Souvlaki lamb kebab with cucumber-garlic sauce

\$4.00 Per Piece

Dates stuffed with chorizo, wrapped in bacon
Boiled shrimp with red curry sauce
Turmeric shrimp with coconut chutney
Shrimp & sausage brochette with chermoula sauce

PARTY PLATTERS \$30 each (serves 10-15)

Fresh-Baked Cheese Crackers (4 flavors)
Mediterranean Dips: preserved lemon hummous; roasted red pepper & walnut puree; roasted garlic & Texas goat cheese; olive & anchovy tapenade; sage crackers, crostini & pizzette
Texas Cheese Selection (1 lb) with Sage Crackers & Hard-Tacks
Sushi Rolls (vegetarian & #1 tuna) with Orange Chili Sauce & Wasabi