

## **APPETIZERS**

Number of Dozens  
(Minimum Quantity is Two)

Beef Tenderloin Crostini with Chipotle Aioli

Beef Tenderloin on Parmesan Crisp served with Herb Aioli

Bacon Wrapped Scallop

Duck Confit Tostada

Smoked Paprika Deviled Eggs

Truffle Deviled Eggs

Wasabi Deviled Eggs

Classic Deviled Eggs

Short Rib Slider served on a Demi Roll with Pickled Red Onion

Prosciutto Wrapped Short Rib served with BBQ Sauce

Prosciutto Wrapped Melon

Mini Popover Blini Smoked Salmon, Dill and Crema

Hand Breaded Chicken Strip served with a Sweet Chili Dipping Sauce - Parmesan Crusted

Hand Breaded Chicken Strip served with a Sweet Chili Dipping Sauce - Coconut Crusted

Manchego Crostini: Manchego Cheese, Fig, Jam, and Toasted Almonds, drizzled with  
Honey

Oven Roasted Dates wrapped in Applewood Smoked Bacon, stuffed with Blue Cheese

Wild Mushroom Risotto Cakes with Spicy Remoulade

Sun dried Tomato Risotto Cakes with Spicy Remoulade

Macaroni and Cheese Lollies with Spicy Marinara

Grilled Chicken Tortilla Wrapper with Southwestern Ranch Sauce

Grilled Vegetable and Feta Cheese Wrapper served with Southwestern Ranch Sauce

Maryland Mini Crab Cakes with Cranberry Remoulade

Chili Lime Shrimp Skewers with Cilantro Vinaigrette

Ceviche Shooter

Chicken and Cheddar Popovers

Brie and Apricot Popovers -

Brisket, Corn and Avocado Popovers

Truffle Potato Croquettes with a Sour Cream and Chive Dipping Sauce

Pistachio Crusted Shrimp served with a Mango Dipping Sauce

Pistachio Crusted Chicken served with Mango Dipping Sauce

### **Domestic Cheese Display**

An assortment of Domestic Cheeses served with a variety of Crackers.

Small Domestic Cheese Display (serves 10-15)

Medium Domestic Cheese Display (serves 20-30)

Large Domestic Cheese Display (serves 35-50)

### **International Cheese Display**

An assortment of International Cheeses served with a variety of Crackers.

Small International Cheese Display (serves 10-15)

Medium International Cheese Display (serves 20-30)

Large International Cheese Display (serves 35-50)

### **Sliced Seasonal Fruit Tray**

Small Seasonal Fruit Tray (serves 10-15)

Medium Seasonal Fruit Tray (serves 20-30)

Large Seasonal Fruit Tray (serves 35-50)

### **Gourmet Fruit Tray**

Served with Poppy Seed Dip or Honey Yogurt

Small Gourmet Fruit Tray (serves 10-15)

Medium Gourmet Fruit Tray (serves 20-30)

Large Gourmet Fruit Tray (serves 35-50)

### **Crudité Tray**

Fresh Vegetables garnished with choice of Spinach, Ranch, or Herb Dip.

Small Crudité Display (serves 10-15)

Medium Crudité Display (serves 20-30)

Large Crudité Display (serves 35-50)

### **Grilled Vegetable Tray**

Grilled Vegetables served with Roasted Red Pepper Dip or Jalapeño Cilantro Hummus (served cold).

Small Grilled Vegetable Tray (serves 10-15)

Medium Grilled Vegetable Tray (serves 20-30)

Large Grilled Vegetable Tray (serves 35-50)

### **Anti Pasta Tray**

An assortment of Salami, Pepperoni, Prosciutto, and Provolone Cheese.

Small Anti Pasta Tray (serves 10-15)

Medium Anti Pasta Tray (serves 20-30)

Large Anti Pasta Tray (serves 35-50)

### **Basil Torta Tray**

Basil Torta with sliced Baguettes - layer of Cream Cheese, Pesto, and Sun-Dried Tomato Spread.

Small Basil Torta Tray (serves 10-15)

Medium Basil Torta Tray (serves 20-30)

Large Basil Torta Tray (serves 35-50)

### **Baked Brie in Puff Pastries**

Baked Brie in Puff Pastries with toasted Almonds and Apricot Sauce. Served with sliced Baguettes.

Small Baked Brie Tray (serves 10-15)

Medium Baked Brie Tray (serves 20-30)

Large Baked Brie Tray (serves 35-50)

### **Dips**

A selection of Dips priced per quart. Each order serves 20 people.

Creamy Spinach, Almond, and Water Chestnut Dip with Pita Triangles

Avocado-Feta Salsa with Tortilla Chips

Crab Queso Dip with Tortilla Chips

Hot Artichoke Dip with Pita Triangles

Seven Layer Dip with Pita Triangles

Homemade Salsa and Chips

### **Snacks**

An assortment of Snacks priced per pound.

Pretzels

Mixed Nuts

Trail Mix

### **Stationary Appetizers - Choice of 3**

Choose from an assortment of Appetizers that are available as reception displays for your guests.

### **Passed Appetizers - Choice of 3**

Choose from an assortment of Appetizers that will be passed on trays for your guests.

### **Stationary Appetizers - Choice of 5**

Choose from an assortment of Appetizers that are available as reception displays for your guests.

### **Passed Appetizers - Choice of 5**

Choose from an assortment of Appetizers that will be passed on trays for your guests.

Smoked Chicken and Green Chili Pinwheels

Turkey and Cilantro Pinwheels

Shrimp and Snow Peas Skewers

Sliced Roast Beef Canapées with Cilantro Pesto

Crab Salad on Jicama

Smoked Chicken and Roasted Red Pepper Quesadillas

Black Bean and Corn Quesadillas

Mango, Jalapeño, and Brie Quesadillas

Potato and Caramelized Onion Quesadillas  
Poblano and Crab Quesadillas  
Apple, Walnut, and Bleu Cheese Quesadillas  
Seafood Quesadillas  
Taquitos with Guacamole  
Chicken and Spinach Roulade with Ancho Chile Sauce  
Tequila Scallop Skewers  
Three Pepper Shrimp Skewers  
Spicy Shrimp Nachos with Black Bean Purée  
Fried Chicken Strips with Chipotle Mayonnaise and Spicy Mustard  
Eggplant Roulade Caprese  
Melon wrapped in Prosciutto  
Crab and Artichoke Fritters with Mango Salsa  
Grilled Beef Fillet Croutes topped with a Salsa Verde  
Lemon Chile Shrimp Skewer  
Mini Yukon Gold Button Potato topped with Sour Cream and Caviar  
Mushroom Caps stuffed with Prosciutto, Cream Cheese, and Parmesan  
Asian Chicken Salad Tartlet  
Wild Mushroom Crostini  
Goat Cheese and Red Pepper Croutons  
Basil Tomato Concasse Edible Spoon  
Mini Chicken Empanadas  
Wild Mushroom Empanadas  
Chinese Potstickers with Apricot Sesame Sauce  
Mini Egg Rolls with Soy Mustard Sauce  
Snow Peas stuffed with Herb Garlic Cream Cheese  
Thai Shrimp Skewers  
Coconut Chicken Strips with Marmalade Dipping Sauce

Teriyaki Beef Skewers

Sesame Chicken Strips with Sweet and Sour Sauce and Spicy Mustard

Balsamic Marinated Grilled Portabello and Red Pepper Satays

Mushroom Caps stuffed with Crab and Spinach

**Mashed Potato Martini Bar**

Herb Mashed Potatoes in a Martini glass with your choice of accompaniments.

*Chef Attendant for full service is required.*

**Pasta Bar**

Select 2 Pastas and 2 Sauces to create your own Pasta Dish. Fresh-Baked Miniature Garlic Bread Sticks are included.

*Chef Attendant for full service is required.*

**Gourmet Quesadilla Station**

Select 3 Quesadillas fillings to be placed between two Flour Tortillas.

*Chef Attendant for full service is required.*

**Beef Tenderloin Carving Station**

Carved to order Beef Tenderloin served with Petite Rolls, Herb Mayonnaise, and Ginger Mustard.

*Chef Attendant for full service is required.*

**Roast Turkey or Ham Carving Station**

Carved to order your choice of Roasted Turkey or Ham served with Petite Rolls and Dijon Mustard.

*Chef Attendant for full service is required.*

## **SERVICE STAFF**

### **Bartender**

Bartender fee is per hour for a minimum of 4 hours.

One Bartender required for every 100 guests.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Disposable Buffet Service Staff**

Includes standard linen and tables needed for food and disposable ware for the event. A minimum of 1 server per 50 guests will be provided.

Server fee is per hour for a minimum of 4 hours.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Chef Attendant**

Service fee is per hour for a minimum of 4 hours.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Glass and China Package**

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Standard Delivery Fee**

All items will be delivered on or in disposable service ware. Delivery service does not include a representative from SMU Catering returning to pick up delivered items. It is the responsibility of the host to provide a manner in which to keep food hot and/or cold. This option is for delivery only.



China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Gourmet Service**

A minimum of 1 server per 2 tables will be provided. Includes China service for each course with gourmet setting. All courses will be served.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Buffet Service**

Includes standard Linen, Skirting and China as needed for the event. There will be a minimum of 1 Server per 3 tables of guests. Drinks and Dessert will be pre set.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Break Service**

Includes standard Linen and Disposables for the event. Includes table for food if needed. There will be no servers present. Buffet will be set up at a designated time and picked up at a later time.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Plated Service**

Includes standard Linen and China for the event. A minimum of 1 server per 3 tables will be provided, standard service and setting will be used. Some menu items will be pre set.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.

### **Reception Service**

Includes standard Linen and Tables needed for Food and China for the event. A minimum of 1 Server per 50 Guests will be provided.

China and glassware is provided up to 200 guests and upon availability. Additional rental charges may apply.