



FINE AMERICAN CUISINE / FUNKY PURPLE NAPKINS

Hors D'oeuvre Suggestions

Selections are sold "by the dozen" except where noted

Coconut Beer Shrimp
with a really good sauce

Scallops Wrapped in Bacon
maple dijon cream

A Big Ol' Bowl of Chef Rick's "Dr. Zippy" Tortilla Chips
salsa ranchera, jicama guacamole

Artichoke and Goat Cheese Fritters
roasted red pepper dipping sauce

New Mexican Corn Flapjacks with Smoked Salmon
Chive cream

Grilled Rosemary and Garlic Grilled Shrimp Tostadas
jicama guacamole, chipotle creama, and salsa ranchera

Chilled Lobster, Shrimp, and Papaya Remoulade Tarts

Barbequed Baby Back Ribs
mexican "firecracker" sauce

Robin Ventura's New Mexican Chicken and Chile Handpies
tomatillo salsa

Filet of Beef in Pastry
horseradish cream

New Mexican Corn Crusted Chicken Fingers
jalapeno-cilantro dipping sauce

Barbequed Duck and Wild Mushroom Tostadas
spicy mango salsa

Yucatan Chicken Skewers

papaya-tomatillo salsa

Tacos Guadalupe

tomatillo-green chile dipping sauce

Grilled Eggplant and Basil Pizzas

Barbequed Chicken Pizzas with Red Onion and Cilantro

Cheddar Pecan Coins

jalapeno-cilantro cheese

Queso Oaxaca Stuffed Jalapenos

salsa ranchera

Smoked Turkey "Burritos" with Monterey Cheese, Tomato, Sprouts, Chiles, and Avocado

Louisiana Blackened Prime Rib Sandwiches on Jalapeno-Cheese Rolls

Grilled Eggplant, Tomato, Provolone, Basil, Olive and Sprout Sandwiches On Southern Yeast Rolls

Filet of Beef on Jalapeno Crisps with Dijon-Horseradish Cream

Brie Baked in Pastry

fig-marsala marmalade, olive oil crisps, crackers, and flatbreads

serves approximately 20 guests

Crispy Dungeness Crab Cakes

pickled jalapeno tartar sauce

Smoked Salmon Pizza

sour cream, chives, red onion, capers

Artichoke Crisps with Truffles

Smoked Turkey Salad on Georgia Sweet Potato Bread

Antipasto Basket

assorted fresh and preserved vegetables, salamis, pepperonis and cheeses with garlic tarragon dipping sauce

minimum of 20 guests

Imported and Domestic Cheeses, Crackers, Breads, Fresh and Dried Fruits and Roasted Nuts

minimum of 20 guests

Assorted "Finger" Sweets

assortment of cookies, brownies, cookie bars and petite fours

Non Alcoholic Southern Iced Tea Punch

minimum of 20 guest

Champagne Punch

minimum of 20 guest

Coffee and Tea Service

Chef Rick Recommends

For Your Cocktail Hour Before Dinner

Allow 4 to 6 pieces of assorted hors d'oeuvres per person

For your Cocktail Reception - Allow 10-12 pieces of assorted hors d'oeuvres per person

Price Does Not Include Sales Tax, Labor/Service Fee
(Service Staff @ Your Event @ 34.00 Per Hour Per Server/
Chef's Time @ Your Event @ 85.00 Per Hour)
Or Cost of Rentals If Applicable