

Menu – *Hors 'd oeuvres*



Due to a rapidly changing environment published pricing cannot be guaranteed.

Hors d' oeuvres, party platters, charcuteries, summer salads & sweets.

Most items are small bites, unless otherwise stated they are 24 pieces per platter and chilled, baked and served hot, cold or room temperature

Appetizers - Vegetable

Crispy Asparagus with Asiago & Puff Pastry...\$38

cut asparagus spear tips rolled in a filo dough and baked with shredded asiago cheese. (.70 oz. ea.)

Roasted Root Vegetable Kabob...\$50.

earthy vegetarian friendly kabobs consisting of ruby red beets, golden sweet potatoes, caramelized carrots, silky white parsnips and seasoned with rosemary, thyme, and sea salt.

Antipasto Kabob with Fresh Mozzarella...\$50.

mild, delicious Mozzarella cheese threaded on a skewer along with sun-dried tomatoes, wedge of tender artichoke heart and an olive.

Antipasto Kabob with Prosciutto.... \$52.

marinated artichoke and roasted tomato, Kalamata olives and prosciutto ham hand-threaded on a skewer for a flavorful beginning to any meal.

Feta & Sundried Tomato...\$32.

tangy blend of whipped feta, cream cheese, ricotta cheese and sun-dried tomatoes seasoned with scallions and white pepper wrapped in puff pastry dough.

Goat Cheese Quiche w Roasted Peppers...\$31.

fire roasted red peppers blended with fresh goat cheese layered into a handmade pastry cup.

Quiche Florentine...\$31.

tasty blend of spinach, cheese and cream seasoned with chives and spiced in a pastry shell.

Raspberry & Brie wrapped in flaky filo...\$26.

perfect marriage of raspberry and the smooth rich flavors of brie cheese inside light buttery filo cup. A great tasting combination with a touch of sweetness.

Spanish Dates with Almond & Bacon.... \$30.

sweetness of the dates, crunch of the almond and smoky bacon all come together into one fantastic bite.

Wild Bunch Catering

Dates & Bleu wrapped in Bacon...\$31.

Sweet dates stuffed with savory, creamy bleu cheese, then hand wrapped in bacon on a knotted skewer.

Tomato, Basil & Mozzarella Skewers...\$30.

fresh Mozzarella, Grape Tomato, and Basil Leaf drizzled with balsamic reduction and threaded onto knotted pick.

Bruschetta Trio – \$68

handmade Traditional Tomato and Basil with Balsamic reduction, Asparagus puree & Prosciutto and Strawberry & Goat Cheese.

Hand Stuffed Whole Jalapeno's ...\$2.25 ea.

uniquely delicious hand stuffed with cream cheese and bratwurst and bacon cap. Slow roasted to melt in your mouth. Extremely addictive.

Crab Stuffed Mushrooms... \$63.

elegant appetizer of mushrooms stuffed with real crab meat, cheeses, breadcrumbs, spices and white wine for a delicious bite.

Appetizers - Chicken & Seafood

Chicken Cordon Bleu in Puff Pastry...\$48

delicious chicken with smoky ham and creamy imported Swiss cheese in puff pastry pocket

Chicken Wellington...\$49.

delicate marriage of tender, fresh white chicken breast and mushroom duxelles wrapped in a French-style pastry. Fried

Thai Peanut Chicken Satay...\$48.

chicken tenderloin marinated in a delicious, blended peanut and Thai spice sauce. Grilled on a 6" skewer.

Yaka tori Chicken Satay...\$49.

thigh meat skewered with scallion in a delicious yak tori sauce.

Buffalo Chicken Spring Rolls...\$37.

pulled white chicken meat topped with spicy buffalo sauce and loaded into a spring roll wrapper. Deep fried

Coconut Shrimp Tray...\$52.

crispy, sweet and butterfly shrimp dipped in a mild coconut batter and deep fried. Crispy on the outside and juicy on the inside! Served with sweet chili sauce.

Island Shrimp Canapés...\$56.

island seasoned shrimp on coconut cornbread with cilantro mousse and candied pineapples

Chicken Empanadas...\$40.

Tender thigh meat seasoned in Southwestern spices and paired with fire roasted vegetables and green chilies. Deep fried in dough pocket

Chicken Kabob with Pineapple...\$52.

Tender breast meat with crispy red peppers, green peppers and pineapple threaded onto a 6" skewer. Grilled

Scallops Wrapped in Bacon...\$64.

Plump, 20/30 count tender bay scallops are delicately seasoned with a touch of herbs, spices, lemon, and garlic then wrapped in cured bacon and oven roasted.

Appetizers: Beef & Pork

Stromboli slices... \$36

artisan bread dough with a delicious pairing of meats and cheese. Smoked ham, salami, sliced pepperoni, and mozzarella cheese. Served with marinara sauce on the side.

Beef Wellington...\$59.

beef Wellingtons are a savory piece of Choice cut aged beef tenderloin. It is accented with mushroom duxelles and wrapped in a French-style puff pastry. Baked

Beef & Bleu puff pastry...51.

Tender filet mignon topped with imported bleu cheese, nestled in a gourmet puff pastry dough.

Franks in a Blanket (all Beef) ...\$ 28.

Miniature beef frankfurters wrapped in a blanket of puff pastry. Baked

Beef Empanadas... \$40.

mouth-watering mixture of shredded seasoned beef, juicy tomatoes, black beans, cheddar cheese, onions, jalapenos, and exotic spices wrapped in our empanada dough.

Chorizo Empanadas...\$40.

Southwestern style chorizo sausage, Monterey jack and American cheese mixed with jalapeño and red bell peppers, finished in our crescent shaped empanada dough.

Pork Carnitas Empanadas...\$46.

Michoacán style pork shoulder braised with smoke laden chipotle peppers and placed in a flour empanada dough.

Ruben Empanadas...\$40.

Perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye puff pastry. Deep fried. If you like Rubens...

Wraps, Cocktail sandwiches, chips, dips & party platters

Petite Sandwiches...\$55 per dozen

Flakey cocktail size croissants. Mix & Match from our thin sliced Angus Roast Beef, Herb roasted Turkey breast or Virginia Tavern Ham, Provolone or Cheddar and green leaf lettuce with tomato slice. Mustard and may supplied on the side. Called "petite" but contains almost 3 ounces of meat alone.

Wrap Sampler Platter...\$46.

each wrap contains 3 meats, and 2 types of cheese wrapped in flavored tortilla. Crisp lettuce, red ripe tomatoes, roasted red pepper strips and a wonderful cream cheese Dijon schmear.

Crispy Tortilla Chips with Pico de Gallo ...\$36.

generous portion of fried tortilla chips with house-made authentic Pico de Gallo

Hummus Dip...\$35

House blended garbanzo beans, olive oil, lemon juice and more served with sliced carrots, celery, pita bread.

Spicy Three Pepper Hummus...\$36.

House blended garbanzo beans, olive oil, lemon juice and the heat from three different peppers make this a house favorite. Served with sliced carrots, celery, pita bread.

Bob's Home-style Guacamole...\$31. Per Quart

yummy Avocado, tomatoes, cilantro w/ touch of lemon and diced green onions. Pleasantly your Guac will still taste like avocados. Includes 1 lb. Corn Tortilla Chips

Florentine Artichoke Dip...\$56.

House-baked sourdough bread boule filled with our rich creamy spinach-artichoke dip surrounded by sliced artisan breads, yellow corn chips, and toasted baguettes.

High - Tea Sandwiches...\$44.

small, prepared sandwich meant to be enjoyed with afternoon "tea-time" to stave off hunger until main meal.

(Two dozen per order – same type)

Chicken & Cranberries - mayo and breast meat with cranberries, celery, green onion and minced bell

English Tea Cucumber Bite - cream cheese schmear, thin sliced cucumber, dusting of lemon pepper and other savory items.

Albacore Tuna - mayo. Onion flakes, sweet relish, dill, parsley, curry, and grated parmesan

Smoked Virginia Ham salad -mayo & mustard rolled into ham, eggs, celery, sweet relish, and onion.

Salmon-Cucumber -cream cheese on white bread with smoked salmon and sliced cucumber

(Continued)

Salmon Salad –Salmon salad of chopped chives, dill in a lemon, mayo Dijon schmear on white bread.

Shrimp Salad -White bread with shrimp salad mixture of chives, capers, lemon zest with Bibb lettuce

Ham, Brie, and Apple - Dijon & butter spread on split French bread with tavern ham, sliced Brie and sliced green apple.

Smoked Virginia Ham salad - mayo & mustard rolled into ham, eggs, celery, sweet relish, and onion.

Party Platters

Available for Full service, drop off or pick up

Cheese & Cracker platter

cubed selections of, Cheddar, Pepper Jack, and Monterey along with specialty crackers and highlights of juicy grapes, ruby red strawberries, or other seasonal delight

X large (serves 30-35) ... \$94.

Large (serves 20-25)\$75.

Medium (serves 12-16) ...\$55.

Small (serves 6-10) ... \$35.

Fruit Trays

Seasonality dictates but you will usually see nice watermelon, cantaloupe, honeydew, pineapple, and grapes.

X Large (serves 30- 35) \$102.

Large (serves 20-25) \$69.

Medium (serves 12 - 16) \$51.

Small (serves 6-10) \$34.

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Vegetables with creamy Ranch

crunchy selection of fresh celery, baby carrots, cucumber, cherry tomato, broccoli, cauliflower

X Large (30-35) \$62.

Large (20-25)\$44.

Medium (12-16) ...\$37.

Small (6-10) \$25.

Deviled Eggs

Rich & frothy deviled eggs with hints of Dijon, horseradish, paprika and topped with Apple-wood smoked bacon.

X Large (30-35) \$46.

Large (20-25) \$35.

Medium (12-16) \$23.

Small (6-10)\$12.

Shrimp

Good size Tiger shrimp peeled, deveined, and served with a zippy kick butt cocktail sauce & lemon wedge.

X Large (30-35) \$98.

Large (20-25)\$83.

Medium (12-16)\$59.

Small (6-10) \$35.

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Summer Salads

\$7.50 per pound (3-5 people per lb.)

Macaroni Salad

Elbow macaroni combined with sweet pickles, crunchy celery, and colorful red bell peppers tossed in a creamy sweet-tart mayonnaise dressing.

Old Fashioned Potato Salad

tender-cooked diced potatoes, sweet pickles, crunchy fresh celery, and onions blended with a rich mayonnaise dressing.

Pasta Salad

Tri color corkscrew pasta, supremo Italiano tortellini, red onion, parmesan, black olives, Italian seasonings & zippy dressing

Fruit Salad

Wonderful assortment of seasonal fresh fruit. Cubed watermelon, cantaloupe, grapes, honeydew, pineapple, strawberries and more.

Coleslaw

our fresh, crisp Texas Sweet Coleslaw with Green & Red Cabbage and Carrots. By the pound!... (Each pound feeds about 7 people) Tasty!

Large Group Antipasto

Classic! Our magnificent meat and cheese platter contains a wide variety of bite-size, shaved, and cubed cured meats. Genoa & Cotto, Salami, Virginia ham, roasted Angus Beef, Cheddar, Monterey & Pepper Jack, arranged beautifully with gourmet crackers, exotic olives, marinated artichoke hearts, pepperoncini, cherry tomatoes, dried fruits, nuts, and berries to complete our presentation.

Medium (serves up to 50 guests) ... \$199.

Large (up to 100 guests) ...\$399.

Charcuterie & Cheese Board

serves up to 25 - \$350. / 50 - \$650 / 75 - \$950

Perfect for a wine tasting

Thin sliced Prosciutto di Parma, Spicy Capicola, Genoa Salami presented with Parmesan, Burrata, Asiago, Fontina cheeses, Artichoke hearts, Sweet Pickles, Red Roasted Peppers, Dried fruits, and Nuts. Ground Mustards, Fruit Spreads, Ultra-thin Bread Sticks, Crostini's and more



