



# Hors d'oeuvres Buffet Pricing

See below for Hors d'oeuvres selections

See Supplements list on page 3

Hors d'oeuvres packages are refilled for two (2) hours

For passing before a plated dinner, these items can be priced separately

## Design Your Own Package

A tray of International Cheeses with nuts and dried fruit is included with each package

Package A: \$33.95 per person (with supplement)  
\$36.95 (with no supplement)  
4 hot and 4 cold selections

Package B: \$37.95 per person (with a supplement)  
\$40.95 (with no supplement)  
5 hot and 5 cold selections

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## Hors d'oeuvres Selections

### Cold Hors d'oeuvres

Goat cheese and honeycomb on a pear crisp (gluten free)

Deviled eggs:

Classic deviled egg with paprika and chive (gluten free, dairy free)

Miso deviled egg with sesame (dairy free)

Harissa deviled egg with tahini and preserved lemon (dairy free)

Tex-Mex deviled egg with queso and pico de gallo (gluten free)

Caprese skewers with mozzarella di bufala, sundried tomato, and torn basil (gluten free)

Avocado toast points with togarashi on black bread (vegan)

Smoked salmon, cilantro, chili, and peanut summer roll (gluten free, dairy free, contains peanuts)

Lime-marinated shrimp and scallop ceviche shooter (dairy free, gluten free)

Maine lobster salad with tarragon, shallot, and chive on a mini buttered roll

Tuna tartare with Asian pear, lemon oil, and chive in a spoon (dairy free, gluten free)

Crab Louie endive cups with sieved egg, asparagus, and tomato (gluten free, dairy free)

Prosciutto-wrapped asparagus with whipped cream cheese and white truffle oil (gluten free)

Duck liver mousse on toast with fresh fig and sea salt (dairy free)

Steak tartare with shallots, cornichon, and curried Dijon mustard in a spoon

Spinach and artichoke dip tartlet with parmesan crisp

Mini potatoes hasselback with crème fraiche, chive, and sea salt (gluten free)

Smoked tomato bisque with mini grilled cheese

Mushroom and gruyere flatbread with onion jam and fines herbs

Grilled scallion, shiitake, and sweet pepper yakitori skewer with sesame glaze (vegan, dairy free)

# Hors d'oeuvres Selections (continued)

## Hot Hors d'oeuvres

- Herbed shrimp scampi and fried farfalle pasta on a skewer
- New England style crab cakes with chipotle aioli (dairy free)
- Fried shrimp toasts with charred scallion and sesame (dairy free)
- 'White pie' flatbread with garlic, chili, and bottarga (dairy free)
- Grilled scallop and baby bok choy yakitori skewer with yuzu glaze (gluten free, dairy free)
- Chicken, bacon, jalapeno skewers with smoked tomato butter
- Fried chicken and waffle bite with spiced maple butter
- Quail poppers with smoked bacon, jalapeno, and cranberry reduction (gluten free, dairy free)
- Mini beef wellington with creole béarnaise
- Kobe sliders with cheddar and chipotle aioli
- Chorizo and puff pastry pinwheels with basil pistou
- Grilled steak and shishito pepper yakitori skewer with sesame glaze (dairy free)
- Grilled chicken and poblano pepper with ginger glaze (dairy free)
- Prosciutto, pear, and bleu cheese flatbread with arugula and chili oil
- Grilled lamb meatball on a skewer with tzatziki and dukkah (contains nuts)
- Spinach and artichoke dip tartlet with parmesan crisp
- Mini potatoes hasselback with crème fraiche, chive, and sea salt (gluten free)
- Smoked tomato bisque in demitasse cup with mini grilled cheese
- Mushroom and gruyere flatbread with onion jam and fines herbs
- Grilled scallion, shiitake, and sweet pepper yakitori skewer with sesame glaze (vegan, dairy free)





# Additional Supplements

These optional supplements must accompany the Hors d'oeuvres Buffet packages  
OR  
The Dinner Buffet packages.

## **Carving Station, staffed by Austin Club Carver**

*All carved items include soft cocktail rolls, horseradish, Dijon mustard and mayonnaise sauces.*

<i>Peppered Beef Tenderloin</i>	<i>\$ 17.00 per person</i>
<i>Prime Rib of Beef</i>	<i>\$ 13.00 per person</i>
<i>Pork Loin</i>	<i>\$ 10.00 per person</i>
<i>Breast of Turkey</i>	<i>\$ 9.00 per person</i>

<i><b>Jumbo Gulf Coast Shrimp, 16/20 per pound</b></i>	<i>\$ 45.00 per pound</i>
<i><b>Oysters: choice of Rockefeller or on the half shell</b></i>	<i>\$ 460.00 per 100</i>
<i><b>Steamed and Halved Lobster Tails</b></i>	<i>\$ 12.00 per piece</i>

## **Masher Bar**

*Garlic mashed potatoes with assorted toppings; butter, sour cream, scallions, bacon, shredded cheddar cheese, crumbled blue cheese, grilled corn, and cream gravy.*

*\$7.00 per person*

## **Avocado Toast Bar**

*Assorted toasts (sourdough, wheat, and black), with crushed avocado and assorted toppings including sieved eggs, chives, radishes, sea salt, sprouts, diced tomatoes, cilantro, and spicy sauces*

*\$ 8.00 per person*

*\$ 9.00 with trout roe*

*\$ 10.00 with sliced prosciutto*

## **Full Pasta Station (with cooking attendant)**

*Orecchiette and Elbow Pasta, Marinara sauce, Pesto, and Cheesy Alfredo, shredded Parmesan, green peas, garlic, Kalamata olives, roasted mushrooms, cherry tomatoes, spinach, bacon, and truffle oil.*

*\$ 10.00 per person*

*\$ 11.00 with Grilled Chicken*

*\$ 13.00 with Shrimp*

## **Fiesta Bar**

*Green Chile Con Queso, Fresh Tortilla Chips, House Made Salsa, Chicken Flauta's, Beef quesadillas, Mini Pork Torta's*

*\$13.00 per person*

## **Cheese, Olive, and Charcuterie Display**

*A selection of Cow, Sheep, and Goat Cheeses, both hard and soft, along with assorted black and green olive varieties, sliced prosciutto and other cured meats, fresh and dried fruits, mustards, compotes, and accompanying crackers and breads.*

*\$ 15.00 per person*

*Prices do not include 8.25% sales tax or 22% service charge*