



PARTY MENU

Minimum 3 Dozen per selection unless noted.

Speak to catering manager about quantities for smaller parties. Minimum order \$400

VEGGIES

CAPRESE SPIEDINI - \$24 p/ 1 Dozen

Fresh mozzarella, tomatoes and basil with balsamic reduction on a bamboo skewer

CRUDITÉS - \$56 Serves 20-25

Baby carrots, celery, asparagus, haricot verts, snap peas, endive, red peppers, yellow peppers, cucumber, tear drop tomatoes and broccoli florets with a choice of blue cheese or ranch dip

CHOPPED SALAD - \$72 Serves 18-20

Artichokes, hearts of palm, tear drop tomatoes, sweet peppers, red onions, kalamata olives, mozzarella and white balsamic vinaigrette

DIPS

GUACAMOLE - \$63 Serves 15

with tortilla chips

WHITE QUESO - \$66 Serves 15

House blend of melted cheese, onions and fresh roasted jalapeños served with tortilla chips

WARM BLACK BEAN DIP - \$38 Serves 15

Served with tortilla chips

SEASONAL SALSA - \$39 Serves 15

Pineapple, corn, black beans, tomatoes, onion and cilantro, served with tortilla chips

SMALL BITES FAVORITES

DEVEILED EGGS - \$24 p/ 1 Dozen - Minimum order 2 Dozen

with blue cheese and crispy bacon.

ARTICHOKE BITES - \$40 Serves 15

Glazed artichokes wrapped with ham served warm.

PROSCIUTTO AND MELON BITES - \$26 p/ 1 Dozen

ANTIPASTO SKEWERS - \$48 p/ 1 Dozen

Olive, Italian salami, artichoke hearts, prosciutto, pepperoncini, mozzarella, basil, teardrop tomato.

CHEESE BOARD - \$145 Serves 15 -18

Cheese array with chutney, dried fruit, nuts, marinated olives and crackers. Blue, Manchego, Brie, herbed chèvre, white cheddar, smoked cheddar, Boursin, pepper jack and Parmesan (select 4)

CROSTINI Savory house made crispy French bread toast with a variety of toppings. Minimum order 2 Dozen

BLACK OLIVE TAPENADE AND MARINATED ARTICHOKE HEARTS - \$24 p/ 1 Dozen

CURRIED CHICKEN SALAD - \$24

SMOKED SALMON WITH CREAM CHEESE AND CAPERS - \$28 p/ 1 Dozen

COCKTAIL SANDWICHES - Minimum order 2 Dozen

HAM & CHEESE - \$45 p/ 1 Dozen

with spring mix, tomatoes and mayo

CURRIED CHICKEN SALAD - \$45 p/ 1 Dozen

with spring mix and cashews

TURKEY & BACON - \$45 p/ 1 Dozen

with spring mix, tomatoes and mayo

EGG SALAD & SMOKED SALMON - \$48 p/ 1 Dozen

SLIDERS

SLOW BRAISED BEEF- \$48 p/ 1 Dozen

with pickled red onions, spring mix and horseradish aioli

TAMALES

PORK - \$42 p/ 1 Dozen

Served with green salsa

CHICKEN - \$42 p/ 1 Dozen

Served with red salsa

EMPANADAS

Freshly baked flaky pastry shells with savory fillings, served warm

BEEF - \$36 p/ 1 Dozen

Ground beef, onions, red bell peppers, boiled egg, green olives, and a blend of spices

CURRY CHICKEN - \$36 p/ 1 Dozen

Chopped chicken, onions, green onions, young peas, and a blend spices

SPINACH & FETA - \$36 p/ 1 Dozen

Spinach, onions, bechamel sauce, feta cheese, and a blend of spices

MARGHERITA - \$36 p/ 1 Dozen

Provolone cheese, sun-dried tomatoes, fresh basil, and a blend of spices

HAM & CHEESE - \$36 p/ 1 Dozen

Ham, blend of cheeses and spices

HUMITA - \$36 p/ 1 Dozen

Creamed corn, onions, bechamel sauce, and a blend of spices

TACOS

PULLED SLOW BRAISED BEEF OR CHICKEN TINGA - \$10.75 2 tacos per person

Choice of flour or corn tortillas. Served with green and red salsa, diced onions, sour cream, cilantro, pico de gallo and cotija cheese.

SEAFOOD

BAJA MARISCO - Market Price p/ 1 Dozen

Mexican style shrimp, crab and avocado cocktail served in shot glasses

HOUSE SMOKED SALMON - \$39.50 p/ 1 Lb

Whole side of salmon served with Roma tomatoes, remoulade sauce, caper sauce, crostini and lemons - 3 Lb. minimum.

LARGE COLD BOILED SHRIMP - Market Price p/ 1 Dozen

Served with cocktail and remoulade sauces

SWEETS - Minimum 2 Dozen per selection*

CHURROS WITH MEXICAN CHOCOLATE SAUCE* - \$14 p/ 1 Dozen

CREAM PUFFS* - \$21 p/ 1 Dozen

Served with spicy Mexican chocolate sauce

FRENCH MACARONS* - \$24 p/ 1 Dozen

Assorted flavors: Raspberry, pistachio, lemon, chocolate, caramel, vanilla

MINI FLOATS* - \$45 p/ 1 Dozen

Mini Jim Beam root beer or coke floats

STRAWBERRIES - Market Price p/ 1 Lb

Served with spicy Mexican chocolate sauce

FRESH FRUIT - \$50 Serves 18-20

Seasonal selection, sliced or chopped with lemon mint chiffonade

Prices do not include sales tax. 20 % gratuity added to final charges.

Prices and menu options are subject to change without notice.

- Credit cards must be provided prior to event.
- Substitutions may be subject to additional fees.
- Cancellation 48 hours before event will incur a fee of 30% of total.
- Final headcount must be received 1 week prior to event.
- Deposits may be required for events over \$ 1000.
- Prices do not include tax, service fees or gratuity.
- Tax-exempt organizations must provide proof of tax-exempt status at the time the order is placed.

Ask us about custom menus!

713-526-5282 – volcanoprivateevents@gmail.com

