



## PARTY MENU

Minimum 3 Dozen per selection unless noted.

Speak to catering manager about quantities for smaller parties. Minimum order \$450

### 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 - \$65** 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 - \$40** Serves 15

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

### SMALL BITES FAVORITES

**DEVILED 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 dried fruit, nuts, marinated olives, crackers and pretzels. 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 - \$11.25** 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](mailto:volcanoprivateevents@gmail.com)**

