

Italian Maid Cafe & Catering

HORS D'OEUVRES CATERING MENU

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MEAT HORS D'OEUVRES

Cocktail Meatballs

Delicious Bite-Sized Meatballs made with our own secret recipe. Served with Marinara sauce and Parmesan Cheese or a Mushroom Glaze.

Bourbon Street Cocktail Meatballs

Delicious Bite-Sized Meatballs infused with the taste of Jack Daniel's Old No. 7 Whiskey.

Petite Beef Wellington

Roast Beef with a touch of Portobello Mushroom and Gravy, sealed in a flaky Pastry then baked.

Roast Beef Bruschetta

Thinly sliced Roast Beef, diced Roma Tomatoes, and Green Onion. Served on toasted Bread rounds with a Cream Cheese spread.

Beef & Spinach Roll-Ups

Roast Beef, Fresh Spinach, Cheese, and Tomato rolled in Spinach Tortillas then sliced into Bite-Sized pieces.

Asparagus Beef Spears

Fresh Asparagus wrapped in thinly sliced Roast Beef.

Antipasto on a Stick

Italian Meats, Cheeses and Kalamata Olives on fancy toothpicks, arranged in a bouquet on a round Focaccia Loaf

Tortellini Kabobs

Cheese filled Tortellini, Mozzarella, Salami, and Tomatoes brushed with Pesto. Served on 6" Skewers.

Stromboli

Fresh Tomatoes, Pepperoni and Mozzarella wrapped in Wonton Skins then deep fried.

Parmesan & Herb Crusted Chicken

Tender Bite-Sized pieces of Marinated Chicken dredged in seasoned Breadcrumbs and Parmesan Cheese then baked with just a touch of Butter. Served with Caesar dip or Spicy Peanut sauce.

Pecan Crusted Chicken

Tender Bite-Sized pieces of Chicken dredged in seasoned Breadcrumbs and Pecans then baked. Served with Honey Dijon Dipping sauce.

Lime Chicken Parmesan

Tender Bite-Sized pieces of Marinated Chicken dredged in seasoned Breadcrumbs and Parmesan Cheese then baked with just a touch of Butter.

Teriyaki Chicken Satay

Grilled Marinated Chicken on 6" Skewers. Served with a Spicy Peanut sauce.

Marco Polo Cups

Oriental Chicken in our special Ginger Rice Wine sauce, mixed with Chopped Walnuts in hand-made Pastry Cups.

Bastilla

Moroccan-Style Chicken and Spices in hand-made Pastry Cups.

Chicken Salad Canapés

Our homemade Chicken Salad. Served on Grain Bread rounds.

Ham Salad Canapés

Our homemade Ham Salad. Served on Grain Bread rounds.

SEAFOOD HORS D'OEUVRES

Bacon-Wrapped Shrimp

Shrimp wrapped in Bacon, Jalapeno (optional) and Pastry. Served with homemade Creole Tartar sauce or a Cilantro Cream.

Dilled Shrimp

Chilled Shrimp in a Creamy Dill sauce. Served with homemade Garlic Bread Crisps.

Acapulco Shrimp

Chilled Shrimp in a zesty Cocktail Sauce with Pineapple. Red and Yellow Bell Peppers, and Acvocado. Served with fresh Tortilla Chips.

Crab Wonton Cups

Crab Meat, Swiss Cheese, and a touch of Curry wrapped in Wonton Skins .

Crab Cakes

Served with homemade Creole Tartar sauce.

Crab Stuffed Mushrooms

VEGETARIAN HORS D'OEUVRES

Tomato Basil Bruschetta

Vegetarian Stromboli

Fresh Tomatoes, Mozzarella and Basil wrapped in Wonton Skins then deep fried.

Vegetarian Empanadas

Vegetables and Cheese wrapped in a triangular Crust. Served with a Cilantro Cream.

Tortellini Antipasto

Cheese filled Tortellini on fancy toothpicks, arranged in a bouquet on a round Focaccia Loaf. Served with Marinara dipping sauce.

Black Bean & Corn Wonton Cups

Black Beans and Corn with Asian and Southwestern spices wrapped in Wonton Skins.

Cadillac Pimento Cheese Canapés

Homemade Pimento Cheese spread. Served on Grain Bread rounds.

Olive Cheese Balls

Pimento filled Green Olives, rolled in Cream cheese and Crushed Pecans.

Zucchini Almond Rolls

Thinly sliced Zucchini, lightly grilled and rolled with julienne Vegetables, Pesto and Almonds.

Spinach Tortilla Rolls

Served with Homemade Salsa.

Spinach Stuffed Mushrooms

CARVING STATIONS & BAR

Pork Tenderloin Carving Station

Marinated Pork Tenderloin roasted to perfection. Served with sliced Sister Schubert Yeast Rolls, Mustard Sauce, Mayonnaise, and Cranberry Chutney or Caramelized Onions.

Beef Tenderloin Carving Station

Marinated Beef Tenderloin roasted to perfection. Served with sliced Sister Schubert Yeast Rolls, Horseradish Mayonnaise, Mayonnaise, Dijon Mustard, and Bleu Cheese crumbles.

Mashed Potato Bar

Creamy homemade Mashed Potatoes. Served with an array of toppings for guests to choose from.

PLATTERS & CHEESE DIPS

Fresh Fruit and Assorted Gourmet Cheeses

Fruit Kabobs

Seasonal Fruit on 6" Skewers. Served with a Mango Tropical Coulis.

Deluxe Vegetable Tray

Choose Fresh or Marinated Vegetables. Served with Hummus or Ranch dressing.

Artichoke Dip

Served warm with Fresh Homemade Tortilla or Pita Chips.

Cheesy Spinach & Artichoke Dip

Served warm with Crackers or fresh Vegetables.

Signature Texas Two-Step Spread

Gourmet Bacon and Pecan Cheese spread. Served with crackers.

Cranberry-Pistachio Brie

Brie with Cranberries, Pistachios, and a touch of Honey. Served warm with sliced Pears or Crackers.

*Proposals are customized to suit your Event Type, Theme, and Size
While being respectful of your Tastes, Budget, and Time Frame*