

SIGNATURE PLATTERS & DESSERTS 2016

Prices subject to change without notice



CHILLED SPRING ROLLS

SERVED WITH A DELICIOUS ASIAN PEANUT SAUCE

\$60.00/MEDIUM PLATTER 40 HALVES

(TERIYAKI CHICKEN OR VEGETARIAN)

\$65.00/MEDIUM PLATTER 40 HALVES (SHRIMP)

\$95.00/LARGE PLATTER 65 HALVES

(TERIYAKI CHICKEN OR VEGETARIAN)

\$105.00/LARGE PLATTER 65 HALVES (SHRIMP)

CHICKEN TENDERS (SESAME OR PARMESAN)

NATURAL CHICKEN TENDERS ROLLED IN FRESH BREAD CRUMBS WITH SESAME SEEDS OR PARMESAN SERVED WITH HONEY MUSTARD SAUCE

\$117.00/MEDIUM PLATTER 60 PIECES

\$165.75/LARGE PLATTER 85 PIECES

BRIE EN CROUTE

DOUBLE CREAM BRIE CHEESE LAYERED WITH APRICOT ORANGE MARMALADE, ENVELOPED IN PUFF PASTRY, DECORATED WITH PASTRY FLOWERS AND BAKED TILL GOLDEN BROWN

\$75.00 SERVES 20 TO 30

STEAK SATAY

SKEWERED MARINATED BEEF

GRILLED TO PERFECTION

SERVED WITH ASIAN PEANUT DIPPING SAUCE

\$142.00/MEDIUM PLATTER 50 SKEWERS

\$210.00/LARGE PLATTER 75 SKEWERS

MINIATURE EMPANADAS

MINI SAVORY EMPANADAS FILLED WITH CHOICE OF BLACKENED CHICKEN OR BLACK BEAN AND CORN SERVED WITH AVOCADO CILANTRO CREAM

\$112.50/MEDIUM PLATTER 50 PIECES

\$168.75/LARGE PLATTER 75 PIECES

MINI PINWHEELS

MEDIUM PLATTER (50 PIECES)

\$97.50/PULLED ROASTED CHICKEN OR

ROASTED TURKEY OR BAKED HAM

\$137.50/SMOKED SALMON

GARDEN RAW VEGETABLE PLATTER

BABY CARROTS, CELERY, GRAPE TOMATOES, ENGLISH CUCUMBERS, BUTTER RADISHES AND JICAMA SERVED WITH HERBED RANCH DIP OR SPINACH DIP

\$32.50/SMALL SERVES 12 - 15

\$49.00/MEDIUM SERVES 20 - 25

\$67.50/LARGE SERVES 30 - 35

GREEN AND WHITE RAW VEGETABLE PLATTER

BLANCHED CRISP FRENCH GREEN BEANS, ENGLISH CUCUMBERS, ENDIVE, SNOW PEAS AND JICAMA SERVED WITH A SUN-DRIED TOMATO DIP

\$65.00/MEDIUM PLATTER SERVES 25

SOHO FRESH FRUIT PLATTER

A BOUNTIFUL ASSORTMENT OF SEASONAL FRESH FRUITS, SLICED OR CUBED GARNISHED WITH BERRIES AND SEEDLESS GRAPES

\$45.00/SMALL SERVES 10 TO 15

\$60.00/MEDIUM SERVES 20 TO 25

\$75.00/LARGE SERVES 30 TO 35

RUSTIC CHEESE PLATTER

COCKTAIL CUTS CHEESES INCLUDING CREAM HAVARTI, BLACK WAX CHEDDAR AND SWISS GARNISHED WITH SEASONAL BERRIES AND GRAPES

\$3.95/GUEST MINIMUM 25

ARTISAN CHEESE PLATTER

CHEF'S SELECTION OF CHEESE WEDGES SUCH AS FRENCH BRIE, ENGLISH BLUE, SMOKED GOUDA AND GOAT CHEESE GARNISHED WITH SEASONAL BERRIES AND SEEDLESS GRAPES

SERVED WITH WATER CRACKERS

\$5.95/GUEST MINIMUM 25 GUESTS

EUROPEAN CHEESE PLATTER

CHEF'S SELECTIONS OF CHEESES SUCH AS DOUBLE CREAM BRIE, SMOKED CHEDDAR, GORGONZOLA, PARMESAN, MANCHEGO AND GOAT CHEESE GARNISHED WITH SEASONAL BERRIES AND SEEDLESS GRAPES

SERVED WITH WATER CRACKERS

\$7.95/GUEST MINIMUM 25 GUESTS

CRISPY SHRIMP WITH ALMOND CREME

\$36.00/DOZEN

MINIMUM 4 DOZEN

MINI BEEF FAJITA WRAPS

MARINATED BEEF FAJITA, GRILLED AND ROLLED IN FLOUR TORTILLAS WITH PEPPERS AND ONIONS AND SERVED WITH SALSA FRESCO

\$125.00/MEDIUM PLATTER (50 PIECES)

\$187.50/LARGE PLATTER (75 PIECES)

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SAFFRON CHICKEN ON ROSEMARY SKEWERS

NATURAL CHICKEN TENDERS MARINATED IN ROASTED SAFFRON, OREGANO, AND GARLIC PRESENTED ON FRESH ROSEMARY "SKEWERS" AND GRILLED TO PERFECTION

\$112.50/MEDIUM PLATTER (45 PIECES)
\$150.00/LARGE PLATTER (60 PIECES)

LIME GINGER CHICKEN TENDERS

NATURAL CHICKEN TENDERS MARINATED IN LIME AND FRESH GINGER, ROLLED IN DRIED GINGER BREAD CRUMBS AND BLACK SESAME SEEDS

\$135.00/MEDIUM PLATTER (60 PIECES)
\$202.50/LARGE PLATTER (85 PIECES)

TEXAS STYLE CRAB CAKES

MINIATURE TEXAS STYLE CRAB CAKES MADE WITH FRESH CRABMEAT SERVED WITH REMOULADE SAUCE

\$145.00/MEDIUM PLATTER (50 PIECES)
\$215.00/LARGE PLATTER (75 PIECES)

SPECIAL FRESH SALMON CAKES

MINIATURE SALMON CAKES MADE WITH FRESH SALMON SERVED WITH REMOULADE SAUCE

\$125.00/MEDIUM PLATTER - 50 PIECES
\$187.50/LARGE PLATTER - 75 PIECES

SPINACH ARTICHOKE DIP

\$27.50/QUART

SERVES APPROXIMATELY 10 - 15

\$12.95/BLUE & WHITE TORTILLA CHIPS

TERIYAKI SWEET POTATO WEDGES

TERIYAKI BAKED SWEET POTATO WEDGES SPRINKLED WITH SESAME SEEDS

\$87.50/MEDIUM PLATTER (50 PIECES)
\$137.50/LARGE PLATTER (75 PIECES)

HUMMUS BREAD BOWL

CHOOSE FROM TRADITIONAL, GARLIC OR ROASTED RED PEPPER HUMMUS SERVED IN A BREAD BOWL WITH PITA TRIANGLES GARNISHED WITH CRISP RAW VEGETABLES

\$70.00/MEDIUM PLATTER SERVES 20 - 25

\$75.00/MEDIUM PLATTER WITH SUN-DRIED TOMATO DIP

CHERRY TOMATOES WITH TARRAGON CHICKEN SALAD

RIPE CHERRY TOMATOES FILLED WITH OUR DELICIOUS TARRAGON CHICKEN SALAD

\$21.00/DOZEN MINIMUM 2 DOZEN

MINI ARTICHOKE PARMESAN PUFFS

\$23.40/DOZEN MINIMUM 2 DOZEN

MINI POTATO KNISHES

PUFF PASTRY ENCASES SMASHED YUKON GOLD POTATOES, SAUTEED ONIONS AND SEASONINGS

\$18.00/DOZEN MINIMUM 2 DOZEN

PUFF PASTRY CHEESE STRAWS

PUFF PASTRY TWISTS WITH PARMESAN CHEESE BAKED TILL CRISP AND GOLDEN

\$15.00/DOZEN - MINIMUM 4 DOZEN

CHICKEN MEDALLIONS

WHOLE CHICKEN BREASTS LAYERED WITH FRESH BABY SPINACH, ROASTED RED PEPPERS AND GOAT CHEESE, OVEN ROASTED AND SLICED INTO MINI MEDALLIONS

\$90.00/MEDIUM PLATTER (45 PIECES)

\$120.00/LARGE PLATTER (60 PIECES)

MINI SALMON CROQUETTES

PETITE SALMON CROQUETTES SERVED WITH REMOULADE SAUCE

\$112.50 /MEDIUM PLATTER (50 PIECES)

\$168.75/LARGE PLATTER (75 PIECES)

ARTICHOKE BOTTOMS WITH GUACAMOLE

ARTICHOKE BOTTOMS FILLED WITH OUR DELICIOUS HOMEMADE GUACAMOLE

\$90.00/MEDIUM PLATTER (36 PIECES)

\$120.00/LARGE PLATTER (48 PIECES)

WILD MUSHROOM STRUDEL

PUFF PASTRY ENCASES WILD MUSHROOMS (CHANTERELLE, OYSTER AND SHIITAKE) WITH HERBS, BAKED TILL GOLDEN BROWN AND SLICED INTO MINI STRUDELS

\$45.00/WHOLE - SERVES 10 TO 12

HERB-BAKED CROSTINI

TAPENADE, HUMMUS AND TUSCAN WHITE BEAN SPREADS GUESTS HELP THEMSELVES TO OUR FABULOUS SPREADS ON HOMEMADE CROSTINI

\$85.00 - SERVES 25

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MEDITERRANEAN PLATTER

HUMMUS, ASSORTED OLIVES, GRILLED EGGPLANT ROLLS WITH RICOTTA AND SMOKY TOMATO SAUCE, ROASTED RED PEPPERS, MARINATED ARTICHOKE HEARTS, STUFFED GRAPE LEAVES AND PITA TRIANGLES

\$65.00/SMALL 12-15

\$95.00/MEDIUM SERVES 20-25

\$125.00/LARGE SERVES 30-35

SPINACH, FETA AND PINE NUTS POCKETS

SAVORY SPINACH, FETA AND PINE NUTS ROLLED IN BUTTERY PUFF PASTRY

\$23.40/DOZEN - MINIMUM 4 DOZEN

QUESADILLA WEDGES WITH SALSA FRESCA FRESH BABY SPINACH AND MONTERREY JACK CHEESE OR BLACK BEAN, CORN AND MONTERREY JACK CHEESE

\$22.50/DOZEN - MINIMUM 2 DOZEN

CHICKEN FAJITA AND MONTERREY JACK CHEESE OR BRIE AND GRANNY SMITH APPLE

\$24.00/DOZEN - MINIMUM 2 DOZEN

GRILLED SHRIMP, CARAMELIZED ONIONS AND MONTERREY JACK CHEESE OR BEEF FAJITA

\$30.00/DOZEN - MINIMUM 2 DOZEN

PECAN CRUSTED CHICKEN TENDERS

NATURAL CHICKEN TENDERS ROLLED IN FRESH BREAD CRUMBS WITH CHOPPED PECANS SERVED WITH CREOLE MUSTARD SAUCE

\$135.00 /MEDIUM PLATTER 60 PIECES

\$191.25/LARGE PLATTER 85 PIECES

SMOKED SALMON PLATTER

THINLY SLICED SMOKED SALMON SIDES WITH COOKED CHOPPED EGG WHITES, AND RED ONIONS, FRESH DILL, CAPERS AND WHIPPED CREAM CHEESE SERVED WITH CRISP TOAST ROUNDS

\$95.00/SMALL SERVES 10-12

\$195.00/LARGE SERVES 20-25

WHOLE ROASTED ANGUS BEEF TENDERLOIN

THINLY SLICED PERFECTLY ROASTED TENDERLOIN OF BEEFWITH CREAMY HORSERADISH, DIJON MUSTARD AND PETITE ROLLS

\$225.00/ SERVES 10-15

COCONUT SHRIMP SERVED WITH SWEET CHILE SAUCE

\$36.00/DOZEN - MINIMUM 4 DOZEN

COCKTAIL SHRIMP PLATTER

COLD BOILED TEXAS SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES

\$75.00/SMALL SERVES 10-15

\$142.50/LARGE SERVES 20-25

JUMBO SHRIMP PLATTER

COLD BOILED JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES

\$110.00/SMALL SERVES 10-15

\$205.00/LARGE SERVES 20-25

MINI SUN-DRIED TOMATO SPINACH TARTS

SAVORY TARTS WITH A DELICIOUS SUN-DRIED TOMATO AND SPINACH FILLING

\$21.00/DOZEN MINIMUM 2 DOZEN

HONEY BAKED HAM

SPIRAL SLICED HONEY BAKED HAM SERVED WITH PETITE ROLLS, MAYONNAISE AND HONEY MUSTARD

\$68.50 SERVES 20 TO 25

ROASTED TURKEY BREAST

THINLY SLICED OVEN ROASTED TURKEY BREAST SERVED WITH PETITE ROLLS, CRANBERRY AIOLI AND DIJONNAISE

92.50 SERVES 20 TO 25

FINGER SANDWICHES

CHEF'S SELECTION OF CUCUMBER WATERCRESS, CHICKEN SALAD, TUNA SALAD AND EGG SALAD

\$47.50/SMALL PLATTER SERVES 8 TO 10

\$67.50/MEDIUM PLATTER SERVES 15 TO 20

SUSHI

ASSORTED HANDMADE SUSHI ROLLS WITH PICKLED GINGER, WASABI AND SOY SAUCE

MINIMUM 75 PIECES - MARKET PRICE

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DEVILED EGGS

A CROWD FAVORITE!

\$40.00/MEDIUM TRAY

APPROXIMATELY 35 - 40 EGGS

\$60.00/LARGE TRAY

APPROXIMATELY 55 - 60 EGGS

STUFFED MUSHROOMS

SPINACH STUFFING \$1.95 EACH

CRAB STUFFING \$3.25 EACH

SAUSAGE STUFFING - \$2.50 EACH

MINIMUM 2 DOZEN FOR EACH SELECTION

MINIATURE QUICHE

CHEF'S SELECTION OF ASSORTED MINIATURE QUICHE

\$15.00/DOZEN - MINIMUM 4 DOZEN

DESSERTS

ASSORTED DESSERT BAR PLATTER

BROWNIE, LEMON, AND TOFFEE BARS

\$35.40 SMALL (12)

\$70.80 MEDIUM (24)

\$106.20 LARGE (36)

DESSERT TRIANGLES

\$21.00/DOZEN MINIMUM 1 DOZEN

ASSORTED COOKIE PLATTER

CHOCOLATE CHIP, OATMEAL RAISIN AND WHITE CHOCOLATE MACADAMIA

\$27.00 SMALL (12)

\$40.50 MEDIUM (18)

\$54.00 LARGE (24)

CHOCOLATE DIPPED COOKIES

COOKIES DIPPED IN DECADENT CHOCOLATE

\$22.80/DOZEN HALF SIZE

\$31.80/DOZEN REGULAR SIZE

CHOCOLATE DIPPED STRAWBERRIES

SWEET LUSCIOUS STRAWBERRIES DIPPED IN DECADENT CHOCOLATE

\$24.00/DOZEN - MINIMUM 2 DOZEN

OUR FAMOUS BREAD PUDDING

HOMEMADE BREAD PUDDING WITH VANILLA SAUCE

\$37.50/HALF PAN SERVES 10-15

CHOCOLATE BREAD PUDDING

WITH VANILLA SAUCE

\$40.00/HALF PAN SERVES 10-15

APPLE CRISP

HOMEMADE APPLE CRISP

\$27.50/HALF PAN SERVES 10-15

HOMEMADE COBBLER

\$27.50/HALF PAN SERVES 10-15

CINNAMON BAKED APPLE SLICES

\$39.50/TRAY SERVES 10

SPECIALTY CAKES

(INSCRIBED AS YOU WISH) ADDITIONAL CHARGE FOR LOGOS OR SPECIAL INSCRIPTIONS/DECORATIONS

TWO DAYS NOTICE REQUIRED FOR ALL SPECIALTY CAKES PLEASE!

SELECT FROM ITALIAN CRÈME, CREAM CHEESE ICED CARROT, CHOCOLATE TRUFFLE, STRAWBERRY CREAM, GERMAN CHOCOLATE, CHOCOLATE BUTTER CREAM, VANILLA BUTTER CREAM AND CHOCOLATE ICED YELLOW CAKE, AND LEMON CAKE CHIFFON

10" ROUND \$40.00 SERVES 12 - 14

QUARTER SHEET \$65.00 SERVES 20 - 25

HALF SHEET \$125.00 SERVES 40 - 50

FULL SHEET \$165.00 SERVES 90 - 100

FRESH STRAWBERRY TRIFLE

LUSCIOUS LAYERS OF POUND CAKE DRIZZLED WITH STRAWBERRY SYRUP, HOMEMADE CUSTARD SAUCE AND SLICED FRESH STRAWBERRIES TOPPED WITH WHIPPED CREAM AND GARNISHED WITH SLICED STRAWBERRIES

\$42.50/BOWL SERVES 12-15

DECADENT CHOCOLATE MOUSSE

TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS

\$45.00/BOWL SERVES 12-15

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SPECIALTY DESSERTS

DESSERT SHOT GLASS

SHOT GLASSES IN DIFFERENT SHAPES WITH ASSORTED DECADENT DESSERT FILLINGS INCLUDING:

VANILLA CHEESECAKE TOPPED WITH GRAHAM CRACKER CRUMBS

\$2.50 EACH

LEMON MOUSSE TOPPED WITH RASPBERRY SAUCE

\$2.75 EACH

CHOCOLATE MOUSSE WITH CHOCOLATE CURLS

\$2.75 EACH

MINIMUM 24 PER SELECTION

RAMEKINS FILLED WITH:

WARM APPLE CRISP

WARM APPLE COBBLER

DECADENT WARM GOOEY CHOCOLATE BROWNIE

MINIMUM 24 PER SELECTION

\$4.00 EACH

ADD SCOOP OF VANILLA ICE CREAM \$1.00 EACH

ICE CREAM SUNDAE BAR

CHOICE OF VANILLA ICE CREAM (OTHER FLAVORS AVAILABLE) OFFERED WITH ASSORTED TOPPINGS, SAUCES AND WHIPPED CREAM

CALL FOR PRICING

MINIMUM 50 GUESTS

CALL US TO CATER YOUR COCKTAIL PARTIES AND DESSERT RECEPTIONS

WE OFFER:

- PICK UP FROM OUR SHOP
- DELIVERY/ DROP-OFF
- FULL SERVICE WITH OUR STAFF

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