

PARTY MENU

Minimum 3 dozen per selection unless noted.

Speak to catering manager about quantities for smaller parties.

Minimum order \$400

- Empanadas — Flaky pastry shells with savory fillings. Choose from beef, ham and cheese, spinach and feta, margherita, curry chicken, and humita (corn). \$33.00 Dz.
- Slow braised beef sliders with pickled red onions, spring mix and horseradish aioli: \$45.00 Dz.
- Assorted cocktail sandwiches, turkey with bacon, ham and smoked cheddar, curry chicken salad, or egg salad with smoked salmon: \$42.00 Dz.* - Minimum one dozen minimum per flavor.
- Tamales: Pork served with red salsa. Chicken served with green salsa \$39.00. Dz.
- Tacos: corn or flour tortillas with shredded beef or chicken Tinga. Served with green and red salsa, diced onions, sour cream, cilantro, pico de gallo and cotija cheese: \$10.25 per person (two tacos serving pp.)
- Warm black bean dip served with tortilla chips: \$36.00. Serves 15
- Guacamole with tortilla chips: \$59.00. Serves 15
- Seasonal salsa (pineapple, corn and black bean) served with tortilla chips: \$37.00. Serves 15
- White queso with tortilla chips: \$62.00. Serves 15 — 18
- Deviled eggs with blue cheese and crispy bacon: \$22.00 Dz.*
- Two dozen minimum.
- Crostini with black olive tapenade and marinated artichoke hearts: \$22.00 Dz.
- Crostini with curried chicken salad: \$22.00 Dz.
- Crostini with smoked salmon with cream cheese and capers: \$24.00 Dz.
- Antipasto skewers with salami, prosciutto, artichoke hearts, teardrop tomatoes, mozzarella and olives: \$46.00 Dz.
- Caprese Spiedini - fresh mozzarella, tomato and basil with balsamic reduction on a bamboo skewer: \$22.00 Dz.
- Crudités - 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 dips: \$51.00. Serves 20-25. Chef's selection.
- Chopped Salad: Artichokes, hearts of palm, tear drop tomatoes, sweet peppers, red onions, kalamata olives, mozzarella and white balsamic vinaigrette. \$72.00. Serves 18-20.
- 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): \$105.00 Serves 15 - 18
- Glazed artichokes wrapped with ham served warm: \$40.00. Serves 15

- Prosciutto and melon bites: \$23.00 Dz.
- Baja Marisco - Mexican style shrimp, crab and avocado cocktail served in shot glasses: Market Price.
- Large cold boiled shrimp with cocktail and remoulade sauces: Market Price. Dz.
- House smoked salmon served with Roma tomatoes, remoulade sauce, caper sauce, crostini and lemons. Whole side sold by weight \$33.50 per pound - 3 Lb. minimum.
- Poblano cheese grits: \$37.00. Serves 15

SWEETS

- Cream puffs with spicy Mexican chocolate sauce: \$18.00 Dz.*
- Bite sized lemon squares: \$15.00 Dz.*
- Bite sized brownies with whipped cream and seasonal berries: \$18.00 Dz.*
- French macarons. Assorted flavors. Raspberry, pistachio, lemon, chocolate, caramel, vanilla: \$22.00 Dz.*
- Mini Jim Beam root beer or coke floats: \$45.00 Dz.*

* Minimum two dozen per selection.

- Strawberries with spicy Mexican chocolate sauce: Market Price. Lb.
- Fresh fruit: Seasonal selection, sliced or chopped with lemon mint chiffonade. Serves 18-20. \$50.00

**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 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!

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