

Hors d' Oeuvres

Displays:

Elegant Seasonal Fruit and Berry Display served with Hazelnut Chocolate Fondue

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

\$3.00 per person



Stationed or Passed Hors d' Oeuvres: * Passable Hors d' Oeuvres

Southwestern or Sicilian Style Meatballs

Snow Pea Peddle filled with Bourson Cheese Mousse

Wild Spinach and Mushroom Quesadillas

Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread

Chicken Quesadillas with Charred Poblanos and Monterrey Jack Cheese

*Chicken or Beef Satay with Peanut and Coconut Sauce**

Thai Cocumut Myrtle Chicken Strips with Curry Honey Mustard

*Blackened Shrimp Shooters atop a Creole Salsa**

*Smoked Salmon on Pumpernickel Crostini**

*Mini Crab Cakes with Cajun Remoulade**

*Smoked Trout Canapé with Sour Cream and Capers on a Toasted Baguette Round**

*Toasted Sesame Seed Tuna Tartare with Asian Slaw in a Cucumber Cup**

*Peppered Roast Beef with Roquefort Aioli and Spiced Walnuts**

\$3.00 per person

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\$3.50 per person

\$3.50 per person

\$4.00 per person

\$4.00 per person

\$4.00 per person

\$4.50 per person

\$4.50 per person

\$4.50 per person

\$4.50 per person

\$4.50 per person

\$5.00 per person

Carving Stations (served with appropriate Condiments):

Slow Roasted Turkey with Turkey Jus Lie'

Bourbon Glazed Ham with Pineapple-Teriyaki Sauce

Mustard Thyme Crusted Inside Round of Beef with Au Jus and Horseradish Cream

Whole Baked Salmon Pecan Pesto en Croute with a Shrimp-Sherry Beurre Blanc

Green Peppercorn Crusted Prime Rib with Au Jus and Horseradish Cream

Rosemary & Dijon Crusted Boneless Leg of Lamb with Wild Mushroom Demi Glace

Roasted Tenderloin of Beef with Au Jus and Horseradish Cream

\$7.50 per person

\$7.50 per person

\$10.00 per person

\$10.00 per person

\$14.00 per person

\$16.00 per person

\$20.00 per person

- For Hors d' Oeuvre and Carving Stations, the following staff charges apply:
\$75 per server needed and \$125 for a Carving Station Chef.

Mixer I

Display:

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Stationed Hors d' Oeuvres:

*Southwestern Barbecue Meatballs
Chicken Satay with Peanut & Coconut Sauce*

Passed Hors d' Oeuvres:

*Smoked Trout Canapé with Sour Cream & Capers on a Toasted Baguette Round
Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread*

Beverages: (select two)

*Tropical Fruit Punch, Lemonade,
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea*

Mixer III

Displays:

*Seasonal Fresh Fruit and Berry Display
Fresh Vegetable Crudités with
Roasted Garlic & Spinach Dip*

Passed Hors d' Oeuvres:

*Wild Mushroom and Spinach Quesadillas
Smoked Salmon on Pumpernickel Crostini*

Action Station:

*Cavatapi Pasta in Pomadora Sauce with House Made Meatballs & Italian Sausage
Angel Hair in Carbonara Sauce with Rosemary-Lemon Chicken, Prosciutto and Sweet Peas*

Beverages: (select two)

*Tropical Fruit Punch, Lemonade,
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea*

Mixer II

Displays:

Elegant Seasonal Fruit and Berry Display served with Hazelnut Chocolate Fondue

Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Stationed Hors d' Oeuvres:

*Chicken Quesadillas with Charred Poblanos
And Monterrey Jack Cheese*

Passed Hors d' Oeuvres:

*Peppered Roast Beef with Roquefort Aioli
And Spiced Walnuts*

*Mini Crab Cakes with Cajun Remoulade
w Pea Puddle with Bourson Cheese Mousse*

Beverages: (select two)

*Tropical Fruit Punch, Lemonade,
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea*

Mixer IV

Displays:

*Seasonal Fresh Fruit and Berry Display
served with Hazelnut Chocolate Fondue
Fresh Vegetable Crudités with Roasted Garlic & Spinach Dip
Imported & Domestic Cheeses with*

Specialty Crackers & Sliced Baguettes

Passed Hors d' Oeuvres:

*Peppered Roast Beef with Roquefort Aioli
And Spiced Walnuts*

Chicken Satay with Peanut & Coconut Sauce

Action Station:

*Whole Baked Salmon Pecan Pesto
en Croute with a Shrimp-Sherry Beurre Blanc*

Beverages: (select two)

*Tropical Fruit Punch, Lemonade,
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee,
and Iced Tea*

Package updated 12/08

For a proposal, please contact Roxanne Chinn at (512) 266-9333 or roxanne@vintagevillas.com

A 20% standard service charge applies to all product and service pricing.

A 6.50% sales tax applies to all pricing except alcohol, TABC certified bartenders and the Timeline Coordinator.