



8805 Sovereign Row
Dallas, Texas 75247
214-821-2514

DISPLAYED HORS D' OEUVRES - COLD

Ahi Tuna Tartare Spoon

Sesame Ahi Tuna Tartar in Asian Spoon with Spicy Aioli Drizzle and Wonton Crisp

Antipasto Display

Antipasto Platter with Goat Cheese Stuffed Sweet Peppers, Marinated Country Olives, Prosciutto de Parma, Old Forest Salami, Pearl Mozzarella, Balsamic Grilled Asparagus, Caper Berries, Cornichon Pickles and Marinated Artichoke Hearts. Displayed along with Crackers and Flat Breads.

Antipasto Display & Cheese Display

Antipasto Platter with Goat Cheese Stuffed Sweet Peppers, Marinated Country Olives, Prosciutto de Parma, Old Forest Salami, Pearl Mozzarella, Balsamic Grilled Asparagus, Caper Berries, Cornichon Pickles and Marinated Artichoke Hearts. Displayed along with Crackers and Flat Breads.

Cheese Display: English Cotswold, Spanish Manchego, Hoffman's Smoked Cheddar and Amber Valley Sage Derby. Displayed along with Crackers, Flat Breads, Figs, Dates and Fresh Berries

BBQ Shrimp

BBQ Glazed Shrimp
(Gluten Free, Dairy Free)

Berry Parfait Shooter

Fresh Berry Yogurt Parfaits Topped with Granola
(Vegetarian)

Berry Skewer

Fresh Berry Skewers with Smoked Balsamic Reduction and Cracked Black Pepper
(Gluten Free, Dairy Free, Vegan)

Blackened Shrimp

Blackened Jumbo Shrimp
(Dairy Free)

Breads & Spreads

Breads - Sliced French Baguette, Focaccia, Sourdough & Olive Batard

Spreads - Heirloom Tomato Bruschetta, Olive Tapenade, Creamy Lump Crab & Caramelized Onion Dip, EVOO, Balsamic Reduction, Whipped Garlic Butter, Hummus

Brie Cheese - Add to Cheese Display

Soft Cow's Milk Cheese Named for the Brie Region of France. Add to existing cheese display for \$1.50 per person.

Brie Cheese - Swap For Existing Item on Cheese Display

Soft Cow's Milk Cheese Named for the Brie Region of France. Swap this item for 1 existing cheese on standard display.

Buffalo Chicken Dip

Buffalo Pulled Chicken Dip

California Roll

Avocado, Crab, Cucumber Sushi Roll
(Gluten Free, Dairy Free)

Candied Beet Vichyssoise Shooter

Candied Yellow Beet Vichyssoise Cold Soup Shooter

Cheese Board

Assorted Cheeses, Crackers, Grapes and Figs

Cheese Display

Cheese Display: English Cotswold, Spanish Manchego, Hoffman's Smoked Cheddar and Amber Valley Sage Derby. Displayed along with Crackers, Flat Breads, Figs, Dates and Fresh Berries

Chicken Mango Pinwheel

Grilled Chicken and Mango Pinwheels
(Dairy Free)

Chocolate Bacon Bites

Savory, Salty, & Sweet Chocolate Dipped Bacon Pieces
(Gluten Free)

Cilantro Shrimp

Grilled Cilantro-Lime Shrimp
(Gluten Free)

Corn and Jalapeño Dip

Roasted Corn and Jalapeño Dip with Tortilla Crisps
(Gluten Free, Vegetarian)

Crab Claws

Quantity of 9-13 claws per lb.
Must be ordered in quantities of 3lb. bags. Each bag approx. 27-39 claws

Crab Salad

Meyer Lemon Crab Salad mixed with Fingerling Potatoes and Crabmeat
(Gluten Free)

Crab-Lobster Slider Roll

Crab-Lobster Salad Stuffed in a Baby Sweet Roll with Fresh Dill
(Dairy Free)

Fingerling Caviar

Baked Fingerling Potatoes with Crème Fraiche and Caviar
(Gluten Free)

Fresh Seasonal Fruit Display

Fresh Seasonal Fruit Display with Sliced Melons, Berries and Grapes

Fruit & Granola Tart

Approx 3" Individual Sized Granola Tarts with Fresh Fruit and Cream.
(Vegetarian)

Fruit Skewer

Fresh Fruit Kabobs with Vanilla Poppy Seed Yogurt
(Vegetarian)

Gulf Oysters

80 - 100 Fresh Shucked Gulf Oysters Served with Tabasco, Crystal Hot Sauce, Mignonette, Horseradish, Salt, Lemon Wedge
(Gluten Free)

*NOTE - MARKET PRICED ITEM. FINAL PRICING TBD 16 DAYS PRIOR TO EVENT DATE. MUST BE PURCHASED IN QUANTITIES OF 80.

Halibut Ceviche Shooter

Mango-Lime Shrimp and Halibut Ceviche Shooters
(Gluten Free, Dairy Free)

Halibut Ceviche Spoon

Mango-Lime Shrimp and Halibut Ceviche in Asian Spoon
(Gluten Free)

Humboldt Fog - Add to Cheese Display

California Goat Milk Cheese from Humboldt County. Add to existing cheese display for \$1.50 per person.

Humboldt Fog - Swap for Existing Item on Cheese Display

California Goat Milk Cheese from Humboldt County. Swap this item for 1 existing cheese on standard display.

Jalapeno-Bacon Dip

Cheddar, Bacon & Roasted Jalapeño Dip
(Gluten Free)

Large Assorted Tea Sandwiches

1/2 Crustless Chicken Salad: Cranberry-Pecan Chicken Salad

1/2 Crustless Cucumber: Cucumber with Chive Cream Cheese

1/2 Crustless Ham: Shaved Honey Ham, White Cheddar Cheese, Spicy Mustard Mayo

1/2 Crustless Egg Salad: Egg Salad with Watercress

*pricing based on 1 half-sandwich per person (please let CN Catering know if you wish to edit quantities)

**1 piece per person

Large Honeycomb

Pure Raw Natural Honeycomb Full of Honey. Each 11 oz. block serves approx. 20-40 guests.

Mediterranean Display

Mediterranean Display to include Baby Carrots, Grape and Sunburst Tomatoes, Cucumbers, Broccoli, Watermelon Radishes, & Romaine Hearts with Assorted Breads and Crackers. Served with Ziziki, Hummus, Egra, and Marinated Feta.

Mini Caprese Skewer

Mini Skewer with Pearl Mozzarella, Fresh Basil, and Grape Tomato with Balsamic Drizzle
(Gluten Free, Vegetarian)

Mini Sandwiches

Chicken Salad: Cranberry-Pecan Chicken Salad with Shaved Romaine Hearts and Sliced Roma Tomatoes on Mini Challah Roll

California King: Shaved Turkey, Hickory Smoked Bacon, Guacamole, Roma Tomatoes and Shaved Romaine Hearts on Mini Challah Roll

Ham & Swiss: Shaved Honey Ham, Swiss Cheese, Spicy Mustard Mayo on Mini Challah Roll

Mini Tea Sandwiches

¼ Triangle Chicken Salad: Cranberry-Pecan Chicken Salad with Shaved Romaine Hearts and Sliced Roma Tomatoes

¼ Triangle California King: Shaved Turkey, Hickory Smoked Bacon, Guacamole, Roma Tomatoes and Shaved Romaine Hearts

¼ Triangle Ham & Swiss: Shaved Honey Ham, Swiss Cheese, Spicy Mustard Mayo

*pricing based on 1 of each per person (please let CN Catering know if you would like to edit quantities)

Orzo Pasta Salad

Orzo Pasta Salad with Saffron, Dried Sweetened Cranberries, Texas Goat Cheese and Toasted Pine Nuts
(Vegetarian)

Popcorn Cones

Gourmet Jalapeño-Ranch, Smoked Bacon & Cheddar, Parmesan & Garlic. Served in Mini Cones with Stands.
NOTE: other flavors available

Prime Beef Tenderloin Platter

Room Temp - USDA Prime Herb Grilled Tenderloin of Beef Platter with Horseradish Cream and Challah Dinner Rolls

Ricotta Stuffed Cherry Tomato

Pesto Ricotta Stuffed Cherry Tomatoes with Honey Drizzle
(Gluten Free, Vegetarian)

Sambuca Shrimp

Sambuca and Rosemary Grilled Shrimp
(Gluten Free)

Seasonal Veggie Crudités Platter

Seasonal Veggie Crudités Platter of Baby Carrots, Grape and Sunburst Tomatoes, Cucumbers, Broccoli, Watermelon Radishes, & Romaine Hearts Served with Sun-Dried Tomato Dip
(Gluten Free)

Smoked Salmon

Smoked Salmon, Capers, & Onions

Spicy Tuna on top of California Roll

Avocado, Crab, Cucumber Sushi Roll topped with Tuna and Spicy Aioli
(Gluten Free, Dairy Free)

Spicy Tuna Rolls

Spicy Tuna Rolls
(Gluten Free, Dairy Free)

Tortellini Kabob

Sherry Marinated Tortellini Kabobs with Balsamic Drizzle
(Vegetarian)

Tortilla Chip Bar

Tri Color Tortilla Chips, Salsa Rojo, Pickled Jalapenos, Queso, Black Beans, and Pico de Gallo
(Gluten Free, Vegetarian)

Tortilla Chip Bar with Guacamole

Tri Color Tortilla Chips, Salsa Rojo, Salsa Verde, Sour Cream, Queso, Pico de Gallo, and Guacamole
(Gluten Free, Vegetarian)

Traditional Shrimp Cocktail

Shrimp Cocktail Served with Cocktail Sauce and Lemon Wedges
(Gluten Free, Dairy Free)

Veggie Crudités

Seasonal Veggie Crudités with Brown Onion Parmesan Dip and Sun-Dried Tomato Dip
(Vegetarian)

Veggie Lavash Roll

Grilled Vegetables and Pesto Aioli Rolled with Lavash
(Vegetarian, Dairy Free)

Vietnamese Spring Roll

Shrimp, Chicken or Veggie Vietnamese Spring Rolls with Sweet Peanut Sauce
(Gluten Free, Dairy Free)

Watermelon & Feta Skewer with Balsamic Reduction

Chilled Watermelon Cube with Crumbled French Feta and Balsamic Reduction
(Gluten Free, Vegetarian)

Watermelon Feta Spoon

Chilled Watermelon Cube with Crumbled French Feta and Balsamic Reduction in Asian spoon
(Gluten Free, Vegetarian)

Watermelon-Feta Cup

Mini Watermelon & Feta Cheese Cup with Walnuts, Fennel, & Balsamic Drizzle
(Gluten Free, Vegetarian)

Whole Crusted Salmon

Crusted Whole Side of Atlantic Salmon with Pistachios, Mango Chutney and Herb Parmesan
(Gluten Free)