



The Adequate Snack

Chef Heidi Wittenborn

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Hors d'oeuvres

Listed below are several selections that we provide. Chef Heidi would be delighted to create one or more selections to meet your particular desires and requirements. Please call Chef Heidi at 512-267-1957 to discuss your special event or arrange an appointment for a free consultation.

A minimum order of 12 servings per selection is required unless otherwise noted.

Cocktail Sandwiches (Minimum of 50)

Roast Beef, Turkey Breast, Ham, Chicken Salad, Three-Cheese Roasted Red Pepper Spread, or Meatloaf (choose 3); served on artisanal bread selection (average of 1.5 sandwiches per guest)

\$3.25/guest

Cheese Platter

Swiss, Cheddar, Smoked Gouda, and Pepper Jack cheeses; served with a variety of crackers

\$2.50/guest

Artisanal Cheese Platter (Minimum of 20)

Chef-selected artisanal cheeses paired with dried and fresh fruits, and nuts; served with a variety of crackers

\$5/guest

Darioles de Fromage (Minimum of 30)

Chef-created flavored goat and cream cheeses; served with a variety of crackers

\$4/guest

Best of the Season Fresh Fruit Platter

Chef-selected fruits chosen for ripeness and flavor, the selection changes with market availability

\$3/guest

Vegetable Platter

Carrots, celery, cucumbers, broccoli; served with Ranch Dip

\$2.50/guest

Grand Vegetable Platter (Minimum of 30)

Carrots, celery, cucumbers, broccoli, red bell peppers, green beans, mushrooms, yellow squash or zucchini, cherry tomatoes, and other seasonal produce; served with Parmesan Peppercorn Ranch and Balsamic Vinaigrette Dips
\$4.50/guest

Party Pinwheels

Chef-created fillings such as Roasted Garlic with a Tude, Marsala Mushroom, Olive and Goat Cheese Tapenade, and Three Cheese Roasted Red Pepper rolled in wrap bread and sliced into bite-sized rounds
\$3.25/guest

Shrimp Cups (Minimum of 30)

A savory blend of shrimp, green onions, lemon, and spices in filo pastry cups
\$2.50/guest

Crab Stuffed Cherry Tomatoes (Minimum of 75)

House made crab salad stuffed in cherry tomatoes
\$4.50/guest

Wild Caught Gulf Shrimp (Three Jumbo Sized Shrimp Per Guest)

Served with house made cocktail sauce and chili lime aioli
\$4.50/guest

Besos Caliente (Hot Kisses) - served in a hot chafer (Two Per Guest) (Minimum of 30)

Jalapenos stuffed with large shrimp then wrapped with bacon and grilled; served with cooling yogurt dipping sauce
\$5/guest

Cocktail Meatballs - served in a hot chaffer (Minimum of 30)

\$2.75/guest

Assorted Dips (Choose One)

Spinach Dip, Seven Layer Dip, Guacamole, Caponata (Italian eggplant, tomato, and pine nut dip), Muhammara (Turkish roasted red pepper dip with pomegranate molasses), Hummus (Mediterranean chickpea and garlic dip); Ropa Vieja (Caribbean beef dip) served with a selection of chips and crackers
\$2.75/guest

Nibbling Notions & Sundries (Minimum of 20)

A chef-created selection of sweet and savory tidbits to round out the party menu including assorted nuts, olives, snack mixes, pretzels, fruit and vegetable chips, and candies
\$2.25/guest