

a la carte
CATERING

Passed Hors d' Oeuvres

From the Sea

Jumbo Lump Crab, Cilantro and Diced Avocado Tostadas

Cucumber Canapés Topped with House-Smoked Salmon Mousse

Grilled Sushi-Grade Ahi Tuna Chunks with Citrusy Ponzu Dipping Sauce

Jumbo Lump Crab Cakes Garnished with Smoked Pimento,
Blood Orange ~or~ Chile Lime Aioli

Grilled Marinated Jumbo Shrimp with Spicy Cocktail Sauce ~or~ Remoulade

Potato Rounds with House-Smoked Salmon, Crème Fraiche, Caviar and Dill

Rosemary Tuna and Apple Skewers

Grilled Jumbo Shrimp with Salsa Verde

Fried Calamari with Pomodoro Sauce

Coconut Shrimp with Horseradish-Orange Dipping Sauce

From the Land

Chimichurri Tenderloin Beef Kabobs

Angus Beef Sliders with Herbed Aioli and Sharp Cheddar Slices

Dijon-Crusted New Zealand Cocktail Lamb Chops

Belgian Endive Filled with Pancetta, Roasted Sweet Potato Cubes,
Crème Fraiche and Chives

Herb-Crusted Beef Tenderloin Canapés with Red Pepper Aioli

Italian Pork and Provolone Panini Bites

Fresh Mozzarella Skewered with Prosciutto and Sun Dried Tomatoes

Roasted Pork Belly with Yuzu Gremolata
Petite Pancetta and Ricotta Calzones
Ham, Gruyere and Honey Mustard Palmiers

From the Sky

Bourbon and Pecan-Crusted Roasted Quail Legs
Grilled Curried Chicken Skewers with Peanut Sauce
~or~ Grilled Pesto Chicken Skewers
Florentine Turkey Breast Roulade Slices Stuffed with Freshly Sautéed Spinach and Gruyere
Hand-Breaded Sesame Chicken Breast Strips with Hoisin Dipping Sauce
Slow Roasted Duck Tartlets Topped with Cherry Confit
Tiny Smoked Chicken Pizzas with Mozzarella and Scallions
Thai Caramel Chicken Bites
Deviled Eggs with Truffle Oil
Grilled Chicken on Rosemary Skewers
Quail and Mushroom Brioche Bites

Vegetarian

Crisp Phyllo Cups Filled with Warm Brie, Mango and Chives
Fresh Squash Blossom and Goat Cheese Beignets
Savory Brioche Popovers Stuffed with Italian Fontina and Wild Mushrooms
Tiny Crepe Satchels Filled with Sautéed Spinach and Sun-Dried Tomatoes
Fresh Gazpacho Shooters
Mustard-Poppy Seed Puff Pastry Bites

Chilled Cantaloupe Shooters with Crisped Prosciutto

Petite Grilled Cheese Sandwiches with Truffled Mozzarella

Savory Profiteroles Stuffed with Goat Cheese ~or~ Smoked Salmon Mousse

Greek Salad Skewers – Chunks of Fresh Romaine, Fresh Feta, Kalamata Olives and
Tomato with Fresh Oregano Vinaigrette

Pecorino Crackers

Butternut Squash Bisque Shooters with chives

Brie Popovers with Fig Jam

Baked Spinach and Artichoke Tartlets

Creamy Mushroom Tartlets

Tiny Deviled Potatoes

Please choose at least two hors d'oeuvres for your event – perhaps one vegetarian and one protein (seafood, poultry or meat). Call or email (info@alchouston.com) to customize your hors d'oeuvre menu. If your event has a theme, we will make every effort to incorporate thematic elements into the food and presentation.