

DISPLAY PRESENTATIONS

Traditional Antipasto

Soppressata, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported and Domestic Cheeses

CilieGINE Caprese Salad

Fire Roasted Vegetables with Balsamic Glaze

Marinated Portobello Mushrooms

Selection of Imported Marinated and Cured Olives

Balsamic Braised Cipollini

Tapenades and Spreads

Tuscan Bread, Crostini, Grissini Bread Sticks, and Sliced Baguettes

Grape Clusters, Assorted Dried Fruit and Rosemary Sprigs

Skillet Toasted Whole Almonds

Southern Antipasto

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and Hickory Sausage

Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby, Wensleydale Apricot, and Swiss Cheese

Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon

Selection of Imported Marinated and Cured Olives

Bread and Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

Cream Cheese with Carolina Style Spicy Pineapple Chutney

Black-Eyed Pea Salsa

Creamy Roasted Red Pepper Spread

Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes

Grape Clusters, Assorted Dried Fruit and Fresh Herbs

Skillet Toasted Almonds

DISPLAY PRESENTATIONS

Asian Display

Cucumber Sesame Noodles with Peanut Dressing

Thai Beef Salad Lettuce Cups

Indonesian Chicken Satay with Peanut Sauce

Miso Glazed Salmon on Bamboo Skewer with Furigake

Fried Shrimp Dim Sum with Mango Chili Dip

Steamed Pork Pot Stickers with Dumpling Sauce

Vegetable Summer Roll with Thai Sweet Chili Sauce (V)

Peking Duck Spring Roll

Crispy Kale Dumplings with Daikon Dipping Sauce (V)

** Upgrade with Assorted Sushi Rolls at Market Price

Tapas Display

Choice of 2

Spanish Meatballs Braised in Roasted Red Pepper and Smoked Paprika Sauce

Smoked Brisket Picadillo Empanada

Bacon Wrapped Dates with Almonds

Dried Chorizo in a Spanish Tortilla

Included

Manchego with Quince Paste and Serrano Ham

Sherry Creamed Chicken with Almonds

Traditional Seafood Paella with Andouille Sausage

Grilled Vegetable Platter with Sherry Wine Vinaigrette

DISPLAY PRESENTATIONS

Imported and Domestic Cheeses

With Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds
Imported Crackers, Lightly Toasted Baguette Slices and Pumpernickel Crisps
Garnished with Fresh Herbs

Classic Smoked Salmon

Accompanied by Capers, Hard-Boiled Eggs, Diced Red Onion, Dill Cream Cheese, and Toast Points

Hot Smoked Salmon Filet

Accompanied by Fresh Herb Salad, Sunchoke Chips, Chive-Shallot Cream Fraiche
and Quinoa Salad with Dried Fruits and Pecans

Lightly Smoked Salmon Tartare on top of Creamy Mascarpone Mousse

Topped with Crisp Radishes, Lemon Zest, Capers, Micro Diced Cucumber and Snipped Chives
Served with Toasted Crostini

Grilled-Chilled Beef Tenderloin

Sliced Served with Caramelized Onion-Horseradish Cream, Dijon Mustard and Herb-Aioli,
Garnished with Gherkins and Goat Cheese Stuffed Peppadews
Accompanied by Silver Dollar Buns

Chilled-Grilled Chicken Breast

Sliced Served with Pesto Aioli and Kalamata Tapenade
Garnished with Tomato Confit, Peperoncini and Balsamic Braised Cippollini Onions
Accompanied by Silver Dollar Rolls

Flame Roasted Vegetables and Marinated Mushrooms

Drizzled with Balsamic Reduction

Fresh Fruit and Berries

Accompanied by Dried Fruits

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CATERING DALLAS

DISPLAY PRESENTATIONS

Dips and Spreadables

Choice of 3

Warm Parmesan and Artichoke Fondue with Sliced Baguettes

Warm Spinach and Goat Cheese Fondue with Crostini

Harissa Spiked Hummus with Toasted Pita Chips

Chile Con Queso with Tortilla Chips

Vegetable Tapenade with Garlic Crostini

Tzatziki with Pita Chips

Creamy Roasted Red Pepper Spread with Crostini

Baba Ganoush with Naan Crisps

** Upgrade with Guacamole, Salsa and Tortilla Strips

Iced Seafood Display

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Accompanied by Cocktail Sauce, Remoulade Sauce, Tarragon Cream, and Lemon Wedges

Gourmet Potato Chip Bar

Spicy Sweet Potato

Kettle Cooked

Purple Potato Chips

Accompanied by Red Pepper and Sundried Tomato Puree,

Yogurt with Fresh Herbs, Spicy Mojo Sauce, and Cheesy Bechamel

French Fry Bar

Choice of 1 Type of Potato: Waffle Fries, Steak Fries, Curly Fries, Sweet Potato Fries OR Tater Tots

Accompanied by: Ketchup, Garlic Aioli, Blue Cheese Crumbles, Ranch Dressing, Bacon Bits, Jalapenos, Queso Dip, Sour Cream, Cajun Seasoning

**Upgrade with Homemade Texas Chili

**Upgrade with Saucy Buffalo Chicken

DISPLAY PRESENTATIONS

Nacho Bar

Crispy Corn Tortilla Chips
Creamy Green Chili Chicken
Chili Spiced Ground Beef

Accompanied by Classic Queso Dip, Black Bean-Roasted Corn Salsa, Pico de Gallo, Salsa Fuego, Sour Cream, Jalapenos, Black Olives, and Green Onions

** Upgrade with Guacamole

Gourmet Sliders Display

Choice of 2

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Crab Cake Po-Boy with Cajun Remoulade and Shredded Lettuce

Southwestern Black Bean with Avocado Crema

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread

Pulled Pork with Tangy Cole Slaw

Accompanied with Pommes Frites, Garlic Aioli and Ketchup

Lettuce Wraps

Choice of 2

Southwestern Achiote Chicken, Roasted Corn and Black Bean Pico, Queso Fresco, Avocado Lime Crema, and Corn Tortilla Strips

Thai Beef Salad with Shredded Vegetables, Bean Sprouts, Toasted Peanuts, Sriracha Mayo, and Crispy Rice Noodles

Balsamic Grilled Portobello with Caramelized Onion Hummus, Roasted Red Peppers, Shredded Radicchio, and Crispy Sweet Potato Threads (V)

Indian Yellow Curry Shrimp with Grilled Pineapple Chutney, Toasted Cashews, Mango Slaw, Micro Cilantro, and Crisp Plantains ***Add Shrimp \$2 per person

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CATERING DALLAS

DISPLAY PRESENTATIONS

Salad Display

Choice of 2, displayed in rocks glasses

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach, with Oranges, Hard-Boiled Egg, Red Onion and Sweet and Spicy Nuts
with Warm Bacon Vinaigrette and Red Wine Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers and Crisp Tortilla Threads,
with Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Peppered Bacon, Bleu Cheese Crumbles
with Roquefort Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets and Goat Cheese
With Herb Vinaigrette Dressing

Baby Kale with Grilled Pear, Dried Cranberries, Roasted Butternut Squash, Feta Cheese and Honey Walnuts
With Pomegranate Champagne Vinaigrette

Mini Napa Valley Pizza Display

Deep Dish or Flatbread

Southwest Vegetable with Smoked Peppers, Grilled Corn, Black Beans, and Monterrey Jack Cheese (V)

BBQ Chicken with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar

Smoked Chicken with Caramelized Onions, Goat Cheese, and Arugula Pesto

Sicilian-Style with Salami and Sun-Dried Tomato Ricotta

Roasted Shrimp with Oven Cured Tomatoes and Fontina

Buffalo Chicken with Blue Cheese, Shaved Celery and Carrots

Hawaiian with Canadian Bacon and Grilled Pineapple

BUFFET HORS D'OEUVRES

VEGETARIAN

- Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade
- Pecorino Romano Ratatouille Stuffed Mushroom Cap
- Caprese Skewers with Cilliegini Tomato, Basil and Balsamic
- Crispy Kale Dumpling with Daikon Dipping Sauce (V)
- Crispy Vegetable Potstickers with Daikon Dumpling Sauce
- Spanish Olive Manchego Croquettes with Saffron Sofrito
- Mini Mac-N-Cheese Bites with Creamy Herbed Cheese
- Food Glorious Food Signature Mac & Cheese Served in Lions Head Bowl
- Vietnamese Spring Roll with Guava-Lemongrass Sauce
- Southwest Vegetable Quesadilla with Avocado Crema
- Traditional Greek Spanakopita with Spinach and Feta
- Brie en Croute with Fig Jam and Marcona Almonds
- Seasonal Vegetable Crudite with Choice of 1 Sauce: Ranch, Blue Cheese or Red Pepper Hummus
- Asiago Risotto Croquette with Spicy Marinara Dip
- Vegetable Pakoras with Coriander Dipping Sauce
- Risotto Cake with Grilled Portobello Caponata
- Indian Samosas with Cucumber Mint Raita
- Watermelon and Feta Skewers with Olive Oil and Black Pepper
- Lightly Smoked Salmon Tartare on a Mascarpone Crostini
- Smoked Gouda and Pimiento Cheese, Scallion Gougere
- Vegetable Portobello Skewers with Balsamic Vinaigrette
- English Cucumber and Watercress Tea Sandwiches
- Black Bean Empanadas with Queso Dip
- Artichoke and Goat Cheese Beignets
- Smokey Portobello Tartlet with Herbed Crème Fraiche Custard

B U F F E T H O R S D ' O E U V R E S

PORK, POULTRY, AND BEEF

Corned Beef Reuben Potato Skins Topped with Crispy Rye Bread Crumbles and Creamy Russian Dressing Dip

Mini BBQ Beef Chimichanga with Monterrey Jack, Black Beans and Chipotle Crema

Mini Smoked Chicken Chimichanga with Pepper Jack and Tomatillo Dip

Full-Size Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

Petite Beef OR Chicken Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Mini Beef and Lamb Gyros with Red Onion and Tzatziki Sauce

Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa

Chicken Porcupines served with Chili-Plum Dipping Sauce

Chicken with Mushroom Duxelle Wrapped in Puff Pastry

Beef, Chicken or Vegetable Empanada with Queso Dip

Tandoori Chicken Skewers with Cucumber Mint Raita

Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade (GF)

Pepper Jack stuffed Chicken Wrapped in Bacon

Pulled Pork Quesadilla with Avocado Crema

Chicken Guajillo Mole and Plantain Skewer (GF)

Thai Chicken Satay with Indonesian Peanut Sauce

Pork Kabob with Jalapeno Jam Glaze

BUFFET HORS D'OEUVRES

PORK, POULTRY, AND BEEF

Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi-Glace

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Beef Short-Rib and Roasted Cremini Shepherd's Pie Topped with Cotswald Mash

Spicy Texas Beef Chili in a Mini Potato with Smoked Cheddar and Chives

Thai Beef Salad in a Mini Lettuce Cup with Mint and Crisp Rice Noodle

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Grilled Chicken and Andouille Skewers with Spicy Pear Glaze

Tender Cubes of Beef with Porcini-Chianti Marinade

Bacon Wrapped Shrimp with Sweet Chili Marinade

Tender Chunks of Lamb with Ancho Chili Butter

Thai Beef Satay with Indonesian Peanut Sauce

Grilled Quail Glazed with Pepper Jelly

SEAFOOD

Lobster Risotto Cakes with a Lemon-Basil Rouille

Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)

Mini Crab Cakes with Cajun Remoulade

Coconut Shrimp with Mango Chili Dip

Cumin Spiked Grilled Chilled Shrimp on Bamboo Skewer with Tomatillo Salsa (GF)

Shrimp Empanada with Queso Dip

Lightly Smoked Salmon Tartare on a Mascarpone Crostini

Bacon Wrapped Shrimp with Sweet Chili Marinade (GF)

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CATERING DALLAS

DESSERT DISPLAY PRESENTATION

JEWEL DESSERT DISPLAY

May be Displayed or Passed

Mini Tiramisu in Lions Head Bowl with Mocha Mousse

Lemon Bars Topped with Candied Orange Peel

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars

Hand-Rolled Truffle Pops

Pecan Caramel Diamonds

Mini Amaretto Cannoli's

Mini Chocolate Eclairs

Dark Chocolate Dipped Strawberries with

White Chocolate Drizzle

Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries

Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls

Passionfruit Mousse and Candied Ginger Pound Cake with Tropical Fruit and Coconut

Peppermint Fudge (Holiday Item Only)

Mini Cookies *(each flavor is one flavor)*

Macadamia White Chocolate, Mexican Wedding Cookie

Classic Chocolate Chip, Oatmeal Raisin

Peanut Butter, Sugar Cookie

Two-Bite Pies *(each flavor is one selection)*

Cherry, Chocolate Cream, Pecan, Key Lime,

Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes *(each flavor is one flavor)*

Strawberry, Chocolate, Lemon, Red Velvet,

Carrot Cake with Cream Cheese Icing