



## **Sandy McGee's Catering**

[www.sandymcgees.com](http://www.sandymcgees.com)

281.342.5881

(Revised March, 2011)

### **Heavy Hors D'oeuvres**

#### **TENDERLOIN OF BEEF** – Market Price

Prime beef tenderloin roasted to perfection, served with horseradish cream and Sister Shubert rolls.

#### **EMPANADAS** - \$12.75 per dozen

A flaky pastry filled with beef and Mexican spices, served with cilantro cream.

#### **COCKTAIL MEATBALLS** - \$14.00 per doz. (3 dozen minimum)

Savory meatballs accented with lemon zest, served au jus.

#### **CHICKEN PARMESAN APPETIZERS** - \$12.75 per dozen

Boneless bite-sized chicken breast encrusted with French bread & Parmesan cheese, baked until golden brown, and served with a spicy peanut sauce.

#### **TEQUILA-LIME CHICKEN SKEWERS** \$15.00 per dozen (3 dozen minimum)

Boneless breast of chicken marinated with tequila, jalapeño peppers, and fresh cilantro, flat-grilled on wooden skewers.

#### **MINIATURE CRAB CAKES** – Market Price (3 dozen minimum)

A delectable mixture of fresh jumbo lump crabmeat, seasoned bread crumbs and red and green peppers, served with a rémoulade sauce for dipping.

#### **COCKTAIL SHRIMP** - \$17.50 per dozen

Jumbo Gulf shrimp served over ice with a red cocktail, remoulade, or dill sauce.

#### **DILLED SHRIMP** - \$17.50 per dozen

Cocktail shrimp served in our creamy, cool dill sauce.

#### **NORWEGIAN SMOKED SALMON** – \$5.50 per person (based on “cocktail party portions”) 10 person minimum

Delicious smoked salmon served with capers, diced eggs, onions, cream cheese & assorted breads.

#### **PORK TENDERLOIN** - \$6.00 per person (based on “cocktail party portions”)

Pork tenderloin with a Southern Pecan Praline Glaze, roasted to perfection, and served with Sister Shubert rolls.

### **Light Hors D'oeuvres**

#### **MINIATURE CANAPES** - \$12.25 per dozen

A variety of breads topped with your choice of chicken salad, ham salad, pimento cheese, egg salad, cucumber & cream cheese, or smoked salmon with cream cheese & capers.

#### **MINIATURE QUICHE** - \$14 per dozen (3 dozen minimum)

A flaky pastry filled with a savory egg custard, combined with Swiss cheese and a selection of meats and vegetables.



**CROSTINI** - \$12.75 per dozen (3 dozen minimum)

Toasted garlic rounds topped with Roma tomatoes, basil & Mozzarella cheese, drizzled with Balsamic vinegar.

**MINIATURE TORTILLA ROLLS** - \$10 per dozen (3 dozen minimum)

Flour tortillas filled with your choice of ham & chives, or jalapeño, cilantro, & pecans, and served with picante or cilantro cream.

**PROSCIUTTO-WRAPPED ASPARAGUS** - \$15.00 per dozen (3 dozen minimum)

Fresh asparagus wrapped in prosciutto and puff pastry.

**ASIAN CHICKEN TARTLETS** - \$15.00 per dozen (3 dozen minimum)

Pastery shells filled with a flavorful sesame chicken, napa cabbage and jalapeño mixture.

**PANCETTA MUSHROOMS** - \$15.00 per dozen (3 dozen minimum)

Mushrooms caps filled with pancetta and shallots in a Béchamel sauce.

**CRABFILLED MUSHROOMS** – Market Price (3 dozen minimum)

Mushroom caps filled with a delicate mixture of fresh crab in a sherry cream sauce.

**RASPBERRY BRIE BITES** - \$18 per dozen (3 dozen minimum)

A Triple Cream Cheese layered with raspberry preserves, enveloped in flaky phyllo pastry.

**OLIVE CHEESE BALLS** - \$8.50 per dozen (3 dozen minimum)

A green olive surrounded in cream cheese, and rolled in pecans.

**ROQUEFORT GRAPES** - \$8.50 per dozen (3 dozen minimum)

Red grapes coated with Roquefort and cream cheese, and rolled in crushed almonds.

**CAPRESE SALAD SKEWERS** \$15.00 per dozen (3 dozen minimum)

Cherry tomatoes, fresh basil and buffalo mozzarella on a skewer, with pesto vinaigrette.

### **Dips and Spreads**

(servings based on "cocktail party portions")

**ALOHA SHRIMP DIP** - \$50 (serves 20-25)

A tropical delight of cream cheese, curry, golden raisins, and fresh gulf shrimp. This favorite can be topped with toasted coconut & almonds and is served with tortilla chips.

**BRIE EN CROUTE** – \$75 (serves 20-25)

A triple cream cheese topped with almonds & apricots, wrapped in pastry, and served with French bread & apples.

**GOAT CHEESE TORTA** - \$45 (serves 20-25)

A spread made with goat & cream cheese, layered with sundried tomatoes & a pesto/pine-nut mixture, served with crackers or garlic bread rounds.

**HOT SPINACH & ARTICHOKE DIP** - \$50 (serves 20-25)

Fresh spinach combined with artichokes and onions in a Monterey Jack and parmesan cheese sauce, served with tortilla chips and garlic bread rounds.

**HOT CRAB DIP** – Market Price (serves 15-20)

A savory, creamy dip made of Jumbo lump crabmeat, white Cheddar cheese, and delicate herbs and spices.



**MEXICAN CAVIAR** - \$40 (serves 20-25)

*Black bean & corn relish, avocados, and tomatoes, served with tortilla chips.*

**MEXICAN LAYERED DIP** - \$50 (serves 25-30)

*A Tex-Mex delight served with tortilla chips.*

**PINEAPPLE SALSA** - \$40 (serves 20-25)

*A savory, sweet relish of roasted pineapple, red peppers and jalapeños, served with tortilla chips.*

**SPINACH SPREAD** - \$40 (serves 20-25)

*Fresh spinach combined with sour cream & water chestnuts, and served with garlic bread rounds.*

**TEXAS CAVIAR** - \$40 (serves 20-25)

*Black-eyed pea relish, served with tortilla chips.*

**CAMPECHANA** - \$6 per person

*Fresh Gulf shrimp, jumbo lump crab, diced tomatoes, onions and avocados in a citrus salsa, served with tortilla chips.*

### ***Fruits, Vegetables & Platters***

**FRESH FRUIT TRAY** - \$5 per person (10 person minimum)

*Seasonal fresh fruit, beautifully arranged on a tray, accompanied by your choice of Grand Marnier crème, raspberry crème, or poppy seed dressing.*

**FRESH FRUIT & GOURMET CHEESE TRAY** - \$7 per person

*Our signature fresh fruit tray with the addition of Brie, Blue cheese with a sweet and spicy jam, cream havarti, baby Swiss, Wisconsin cheddar, pepper jack, olive cheese balls, and Roquefort grapes. Dried fruit and sugared walnuts complement the display. Served with crackers and bread rounds.*

**CRUDITÉ & DIP** - \$4 per person (10 person min.)

*Fresh asparagus, carrots, broccoli, cauliflower and celery, blanched for color and presentation, served with your choice of a creamy buttermilk ranch, a cilantro cream, or a gorgonzola dip.*

**MARINATED VEGETABLES** - \$5 per person (10 person min.)

*Fresh asparagus, snow peas, carrots, mushroom caps, cherry tomatoes, broccoli and cauliflower, blanched for color and presentation, marinated in herb vinaigrette, and served with a cilantro cream or a creamy buttermilk ranch.*

**CHICKEN SALAD PLATTER** - \$4 per person (10 person min., based on "cocktail party portions")

*Our famous chicken salad, garnished with olives, carrots, celery & pickles, served with garlic bread rounds.*

### ***Miniature Desserts*** - \$12 per dozen

**AMARETTO RASPBERRY TARTS** (seasonal)

*"Melt in Your Mouth" pastries with almond cream filling, topped with fresh raspberries.*

**CHOCOLATE TARTS**

*A decadent chocolate filling, topped with a rosette of whipped topping or sugared pecans.*

**COCONUT TARTS**

*Miniature flaky pastry filled with old fashioned coconut cream and topped with toasted coconut.*



**LEMON TARTS** (seasonal) (3 dozen minimum)

*A sweet tangy cream filling topped with a rosette of whipped cream.*

**PECAN TARTS**

*A Southern tradition – a flaky pastry with pecan pie filling.*

**PRALINE CREAM TARTS** (3 dozen minimum)

*Vanilla cream filling with a rosette of whipped topping and crushed pralines.*

**MINIATURE CHEESECAKES** (3 dozen minimum)

*Just as smooth & creamy as our large cheesecake. Only petite!*

**PUMPKIN CHEESECAKES** (seasonal) (3 dozen minimum)

*A Fall Favorite - Cream cheese with pumpkin spices in a graham cracker crust.*

**PINEAPPLE CHEESECAKES** (seasonal) (3 dozen minimum)

*A twist on our classic – with a hint of pineapple flavor to make these extra creamy.*

**PALM BEACH BROWNIES**

*Chewy fudge brownies with pecans and a hint of coffee and almond flavor.*

**ORANGE DATE BREAD** (3 dozen minimum)

*Petite sandwiches of our homemade orange date bread filled with almond cream cheese.*

**TURNOVERS**

*Flaky pastries with peach or cherry filling, beautifully topped with vanilla icing.*

**Other Favorites**

**CHOCOLATE COVERED STRAWBERRIES** – Market Price

*Juicy, red Driscoll strawberries dipped in decadent milk or dark chocolate.*

**BANANA PUDDING** - \$21 (serves 6-8)

*Layers of creme anglaise, bananas and vanilla wafers, topped with whipped cream.*

*Small \$25 (serves 8-10)*

*Large \$50 (serves 20-25)*

**AMARETTO STRAWBERRY PIE** - \$21 (serves 6-8)

*Almond cream with a hint of amaretto, topped with whipped cream and fresh raspberries.*

**BUTTERMILK PECAN PIE** - \$21 (serves 6-8)

*A rich buttermilk custard pie topped with pecans. Outstanding!*

**CHOCOLATE PECAN PIE** - \$21 (serves 6-8)

*Velvety rich chocolate cream pie in a flaky crust, topped with whipped cream & sugared pecans.*

**CHOCOLATE CREAM PIE** - \$21 (serves 6-8)

*Just as wonderful as our chocolate pecan pie, minus the pecans.*

**COCONUT CREAM PIE** - \$21 (serves 6-8)

*Creamy old-fashioned coconut pie, topped with whipped cream and toasted coconut.*



**APPLE WALNUT COBBLER**

*Delicious apples and flaky pastry in a cinnamon butter sauce, topped with toasted walnuts.*

*Small - \$25.00 (serves 6-8)*

*Large - \$40.00 (serves 12-15)*

**CARROT CAKE - \$45 (serves 8-12)**

*A delightful cake of carrots, crushed pineapple, and pecans, topped with a cream cheese icing.*

**CHEESECAKES - \$45 (serves 12)**

*Classic New York Style Cheesecake served plain or topped with fresh sliced strawberries.*

*Pumpkin Cheesecake - The holiday favorite! (seasonal)*

*Jill's Cheesecake - Our classic topped with chocolate syrup, caramel, Heath Bar bits, and sugared pecans.*

**MEXICAN FUDGE CAKE - \$40 (serves 8-12)**

*Pecans and a hint of cinnamon make this chocolate cake an all-time favorite.*

**Full Service Specialties**

*Pasta Bar*

*Seafood Station*

*Avocado Bar*

*Cocktail Shrimp Martinis*

*Soup Shots*

*Strawberries & Fondue Display*

*Banana Pudding Shots*

*Triple Berry Cream Shots*

*Interested in a Catered Luncheon, Boxed Lunches, Sandwich Trays or a Cocktail Party?*

*Call **281.342.5881** for more information.*