

APPETIZERS

Appetizer pricing is based on several factors including type and quality of ingredients, variation selection, event time, and event type. Please contact us for an accurate price based on your unique event needs.

All appetizers are marked gluten free (GF) and vegan as appropriate. Many vegetarian options can be made vegan on request.

HOT HORS D'OEUVRE

BEEF

Prickly Pear Barbecued Meatballs

Chile-Glazed Meatballs

with Zucchini Salsa Garnish

Beef Skewers

w/ Shredded Beef Tenderloin and Thai Red Curry Coconut Dipping Sauce

Beef and Blues

House Made Meatballs w/ Bleu Cheese, Wrapped with Applewood Bacon

Mozzarella-Stuffed Italian Meatballs

with Marinara and Parmesan

Meatballs

in Saffron and Roasted Tomato

Broth with Shaved Parmesan

Herb & Garlic Grilled Beef

Tenderloin Kebabs

with Paprika Vinaigrette OR Herbed Chimichurri Sauce (GF)

Mini Angus Beef Sliders

with Melted Gorgonzola, Caramelized Onions, and a Touch of Chipotle Aioli

Reuben Sliders

with Corned Beef, Thousand Island, Sauerkraut, and Swiss on Pretzel Rolls

Rosemary & Garlic-Crusted Beef Tenderloin

on Baguette Slices with a Dollop of Chipotle Aioli and Chives

Mini Tri-Colored Pepper Halves

Stuffed with Ground Beef and Grated Cheese (GF)

POULTRY

Chicken Skewers

- *Sweet & Spicy Sriracha Glaze (GF)*
- *Applewood Bacon & Bourbon-Mustard Glaze (GF)*
- *Satay-style with Spicy Peanut Sauce (GF)*
- *Tandoori style with Mango Chutney (GF)*
- *Coconut Chicken Thai Chile Dipping Sauce (GF)*

Chicken Brochettes

w/ Herbs, Garlic & Lemon w/ Rosemary-Lemon & Sundried Tomato Aioli (GF)

Roasted Chicken Cakes

with Chipotle Mayonnaise

Petite Turkey and Zucchini Cakes

with Onion and Cumin, with Lemon Herb Yogurt Sauce for Dipping (GF)

Pecan Chicken Tenders

with Whole Grain Mustard Rémoûlade

Crispy Chicken Won Tons

with Apricot Curry Sauce

Chinese Five Spiced Chicken Fingers

with Pickled Ginger Remoulade (GF)

Asian Wing Drummettes

with Soy, Sesame, and Hoisin Glaze (GF)

Stuffed Mini Tri-Colored Peppers
with Chicken, Chorizo, Pepperjack, Sweet Onions, and Queso Fresco (GF)

BBQ Duck Quesadillas
with Wild Mushrooms

Moroccan Meatballs
Ground Lamb with Herbs and Moroccan Spices with Tahini Yogurt Dip

Lamb Brochettes
with Black Olive and Mint Vinaigrette (GF)

Rosemary Lamb Kebabs
with Tapenade-Rosemary Oil (GF)

Bratwurst Sliders
Grilled Bratwurst, Sweet and Sour Red Cabbage, and Spicy Brown Mustard on a Pretzel Roll

Savory Palmiers
with Black Forest Ham, Gruyère, and Caramelized Onions

Flaky Pastry Palmiers
with Gorgonzola, Caramelized Onions, Smoked Bacon, and Parmesan

Stuffed Baby Bella Mushrooms

- *with Bacon and Olives (GF)*
- *with Italian Sausage, Caramelized Onions, Roasted Red Peppers, and Fontina, and Topped with Parmesan (GF)*
- *Spanish-style Stuffed with Spanish Ham, Parmesan, Sour Cream, and Herbed Bread Crumbs*
- *Jalapeno, Bacon, and Cheddar-Jack*

Fresh Figs Wrapped in Prosciutto
with Balsamic Glaze (Seasonal) (GF)

Almond-Crusted Shrimp Cakes
with Lemon Soy Aioli

Prosciutto-Wrapped Shrimp
with Herbed Goat Cheese

Five Spice Rubbed & Seared Duck Breast Crostini
with Cranberry Fig Chutney, Drizzled with a Balsamic Syrup

LAMB

Mini Lamb Sliders
Spiced Ground Lamb Patties with Red Onion Jam

Grilled Lamb “Lollipops”
(Marinated Frenched Lamb Chops) with Herbs, Garlic, Lemon, and Olive Oil, Served with Mint Pesto for Dipping (GF)

PORK

“Crack A Weenies”
Cocktail Franks Wrapped with Bacon, Brown Sugar, and Cracked Pepper

Mini Twice-Baked Baby Redskin Potatoes
with House Made Chorizo, Sweet Peppers, Onions, Pepper Jack, and Queso Fresco

Ham & Gruyère Pinwheels
with Caramelized Onions and Parmesan

Dates & Olives
Applewood Bacon-Wrapped Dates and Spanish Green Olives Dusted with Smoked Paprika (GF)

Chinese Barbecued Spare Ribs (GF)

Rumaki (GF)

Five-Spice Pork Dumplings

FISH & SHELLFISH

Coconut Fried Shrimp
coated with Panko and Coconut, Served with Apricot-Ginger Dipping Sauce

Citrus Sriracha Grilled Shrimp Sticks
with Hot Honey Soy Glaze

Pissaladière

Flaky Tart Topped with Anchovies,
Onions, and Black Olives

Seared Salmon Brochettes

with Sliced Fennel Vinaigrette (GF)

Petite Salmon Cakes

with Chipotle Mayonnaise

Panko-Crusted Salmon Cakes

with Lemon-Caper-Dill Aioli

Petite Salmon Skewers

with Chimichurri Sauce (GF)

Petite Crab Cakes

with Ginger Rémolade OR with Chipotle Aioli

Oysters

- *Baked with Walnut Pesto – Seasonal Availability (GF)*
- *Oysters Rockefeller – Seasonal Availability (GF)*
- *Oysters Rio Lobo – Oysters on the Half Shell Topped and Baked with Roasted Peppers, Chorizo & Aged White Cheddar Cheese – Seasonal Availability (GF)*

Marinated Ginger Garlic Shrimp (GF)

Marinated Scallops

Wrapped with Peppered Bacon –
Seasonal Availability (GF)

Jumbo Marinated Grilled Jumbo Shrimp

with Gorgonzola Mousse and a Chive Garnish (GF)

VEGETARIAN

Tartlets

- *Bite-size Sweet Potato w/ Goat Cheese & Glazed Walnuts (GF)*
- *Phyllo w/ Crème Fraîche & Caramelized Onions, Topped w/ Chives*
- *Tomato w/ Basil & Garlic*
- *Petite Goat Cheese Phyllo w/ Roasted Teardrop Tomatoes & Fresh Basil*
- *Petite Phyllo w/ Gorgonzola & Fig Jam*

Cups

- *Phyllo Cups Filled w/ Goat Cheese, Pine Nuts & Sun Dried Tomatoes*
- *Corn Cups w/ Roasted Red Pepper Hummus, Feta & Tomato-Kalamata Olive Relish (Vegan, GF)*
- *Gorgonzola Polenta Cups Topped w/ Oven Cured Tomatoes, Olives & Parmesan (GF)*

Wontons

- *Stuffed w/ Mushrooms, Caramelized Onions, Goat Cheese, Garlic & Parsley, Served w/ Sour Cream Dip*
- *Spicy Potato Samosa w/ Cilantro Chutney (Vegan)*

Palmiers

- *Flaky Pastry Palmiers w/ Gorgonzola, Walnuts & Onions*
- *Flaky Pastry Palmiers w/ Bleu Cheese, Dried Figs & Caramelized Onions, Garnished w/ Dried Figs, Dried Apricots, and Seedless Grapes*
- *Crispy Palmiers with Spinach Leaves, Gruyère, Parmesan, Caramelized Onions, and Cracked Pepper*

Warm Gougères

Parmesan Puffs with Fresh Thyme

Potato, Feta, and Kalamata Olive Cakes

with Tomato Chutney or Tomato Relish

Assorted Quiche or Frittata Bites

Eggplant Crisps

Roulade of Eggplant Filled with Ricotta,
Feta, Swiss, Spinach, and Basil Ratatouille
Tart - Flaky Pastry Topped with Peppers,
Eggplant, Tomatoes, Herbs, and Cheeses

Panko-Breaded Spanish Green

Olives w/ Garlic Aioli

Red Hot Roots

Assorted Chile-Dusted Root
Vegetable Chips (Vegan, GF)

Butternut Squash & Tahini Spread

Served with Crisp Garlicky Bagel Chips
with Za'atar Seasoning (Vegan)

Baked Mushrooms

- *w/ Spinach & Feta (GF)*
- *Stuffed Baby Bellas w/ Spinach, Pine Nuts, Caramelized Onions & Three Cheeses (GF)*
- *Baby Bella Florentine Style w/ Spinach, Sundried Tomatoes & Three Cheeses (GF)*

Mediterranean Mezze

Marinated Feta, Assorted Olives, Dolmades
(Stuffed Grape Leaves), Roasted Mini Sweet
Peppers, Grilled Eggplant, Lemony Hummus,
and Hearts of Palm Served w/ Pita Chips
with Za'atar Seasoning (Vegan, GF)

Baked Petite Tri-Colored Peppers

Filled with Feta, Sundried Tomatoes, and Scallions, Topped with Herb Breadcrumbs

Potato Galettes

w/ Dilled Mascarpone, Smoked Salmon & Chives (GF)

Sweet Potato Puree

in Belgian Endives w/ a Candied Pecan (Vegan, GF)

Baby Redskin Potatoes

Twice Baked w/ Chive, Aged Cheddar & Parmesan (GF)

Spanakopita

Petite Flaky Phyllo Turnovers with Spinach, Feta, Garlic, & Onion

SOUTHWESTERN

Miniature Corn Taquitos (GF)**Mini Beef Chimis****Quesadillas**

- w/ Brie, Mango, and Red Peppers
- Chicken Chorizo
- Roasted Squash, Red Pepper, and Jack Cheese
- Black Bean, Cheese, and Corn Quesadillas
- Mini Cheese

Tostaditos

- w/ Chicken & Peppers, topped w/ Jack & Cotija Cheeses & Fresh Cilantro
- Mini Black Bean w/ Salsa Fresca, Lime Cilantro Crema & Queso Fresco

Green Chile in Corn Cups (Chicken) (GF)**Jalapeño Poppers****Empanaditas**

w/ Spicy Black Beans or Chile Pepper & Cheese Filling

Mini Chicken & Feta Flautas

w/ Roasted Tomato Salsa Finished w/ Cotija Cheese

Roasted Poblano Frittata Bites

w/ Brie, Caramelized Onions, Cilantro & Pepperjack Cheese (GF)

COLD HORS D'OEUVRE

PORK

Prosciutto-Wrapped Melon Balls

w/ Canteloupe and Honeydew on a Bamboo Skewer

Crostini

w/ Prosciutto, Roasted Asparagus, and Parmesan

Tri-Colored Peppers

Stuffed with Bacon, Goat Cheese, Cilantro, Scallions, and Garlic (GF)

FISH & SHELLFISH

Bruschetta

w/ Roasted Salmon, Brie, and Fig Jam

Salmon Salad

w/ Capers, Dill, and Red Onion (GF)

Savory Smoked Salmon Cheesecake

w/ Dill Cracker Crust

Smoked Salmon

on Mini Lemon Chive Scones with Dijon Cream, Topped with Caper Garnish

Smoked Salmon Platter

w/ Capers, Red Onion, Diced Tomatoes, Cream Cheese, and Dill (GF)

Stuffed Roasted New Potatoes

w/ Smoked Salmon & Horseradish Cream (GF)

Potato Galette Wedges

w/ Smoked Salmon, Mascarpone, and Fresh Chives (GF)

Seared Ahi Tuna

w/ Wasabi Sauce on Won Ton Crisps
(GF cracker available on request)

Mussels Provençale (GF)**Chilled Marinated Mussels**

with Ginger Balsamic Vinaigrette (GF)

Chilled Fresh Oysters on Half Shell

with Chipotle Vinaigrette – Seasonal Availability (GF)

Marinated Scallops

(Garlic, Ginger, Soy, and Cilantro) (GF)

Stuffed Cucumbers with Crab Salad (GF)**Cucumber Rounds**

Topped with Avocado Salsa, Chile-Grilled Shrimp, and Chopped Cilantro (GF)

“Peel & Eat” Shrimp (GF)**Grilled Marinated Jumbo Shrimp**

w/ Garlic, Herbs & Lemon (*Choose from Traditional or Southwest Jalapeno-Cilantro Cocktail Sauce*) (GF)

Gazpacho Shooters

Topped w/ a Grilled Shrimp (GF)

VEGETARIAN

Bruschetta

- w/ *Herbed Goat Cheese Topped with Grilled Artichoke Hearts and Roasted Red Peppers*
- *Grilled w/ Pesto, Roasted Tomatoes, Fresh Basil, Mozzarella, and Parmesan*
- w/ *Oven-Cured Tomatoes, Herbed Feta, Chiffonade of Basil, and a Balsamic Drizzle*
- *Beef Tenderloin w/ Red Onion Jam and Gorgonzola Cream*
- w/ *Fig Chutney, Applewood Bacon, Fresh Mozzarella, and Fontina*
- w/ *Herbed Goat Cheese, Portobellos, Roasted Sweet Red Peppers, and Parmesan*

Puff Pastry Bites

Cranberry, Brie & Rosemary

Roasted Mini Tri-Colored Pepper Halves

with Goat Cheese and Pesto

Brie Crostini

Topped w/ Caramelized Onions, Pine Nuts, and Diced Pears

Roasted Sweet Potato Rounds

Topped w/ Whipped Goat Cheese, Chopped Pecans & Chopped Dried Cranberries with a Drizzle of Local Honey

Mini Tortellini Skewers

w/ Sundried Tomatoes, Drizzled with Pesto

French Brie en Croûte

Served w/ Assorted Seasonal Fruits, French Baguette Slices

Spanish Potato Tortilla

w/ Manchego Cheese (GF)

Pita Chips & Spread

Large Baskets of Toasted Pita Chips (GF Crackers available on request) Served w/ a choice of Mediterranean Spreads

- *Smoky White Bean & Basil (Vegan, GF)*
- *Eggplant (Vegan, GF)*
- *Sun Dried Tomato Hummus (Vegan, GF)*
- *Roasted Pepper Hummus (Vegan, GF)*
- *Cumin-Scented Pumpkin Spread (Vegan, GF)*

Ale-Soaked Apricots

Stuffed w/ Gorgonzola Cream and Glazed Pecan (GF)

Pesto Cheese Torta

w/ Sun Dried Tomatoes, Served w/ Assorted Flavored Flat Breads (GF crackers available on request)

Assorted Mediterranean Olives

w/ Marinated Mushrooms, Oven Dried Tomatoes, Roasted Peppers, Roasted Garlic & Artichoke Hearts (Vegan, GF)

Lemony Marinated Mushrooms (Vegan, GF)**Pineapple Skewers**

Marinated w/ Ginger, Mint & Lime (Vegan, GF)

Mini Caprese Skewers

Red & Gold Grape Tomatoes, Fresh Boconcini Mozzarella, Olives & Fresh Basil w/ Basil Oil Drizzle & Cracked Pepper (GF)

Watermelon Wedges

w/ Lime (Vegan, GF)

Watermelon “Cubes”

w/ Mint and Feta (GF)

Brie Cheese Torta

Layered with Smoked Salmon and Fresh Dill Served with Lavosh Cracker Breads (GF crackers available on request)

Cucumber Cups

w/ Herb Cheese, Grape Tomato Halves, and a Tajin Sprinkle

FANCY SANDWICHES

Grilled Beef Tenderloin

Thinly Sliced, with Traditional Horseradish Cream and Chipotle Aioli, Served with Freshly Baked Plain and Seeded Rolls, Split for Mini Sandwiches

Lavosh Roulades

Pinwheels of Smoked Turkey Breast, Herbed Cheese, Roasted Sweet Red Peppers, Fresh Spinach Leaves, and Balsamic Grilled Red Onions

Mini Parmesan-Crusted Turkey Croissants

with Provolone, Roasted Red Peppers, and Dijon

Mini Cuban Sliders

with Roast Pork, Ham, Provolone, Sweet Pickles, and Chipotle Aioli

Mini Panini Sliders

with Roasted Red Peppers, Fontina, and Mozzarella with Pesto OR Tapenade

Mini Grilled Paninis

with Goat Cheese, Pesto, and Roasted Red Peppers

Mini Sonoran Hot Dogs

on Petite Buns, Wrapped with Bacon, with Mustard, Onions, Beans, and Chipotle Mayo

Stuffed Parmesan Panko-Crusted Croissants

with Black Forest Ham, Gruyère, Caramelized Onions, and Dijon

Mini Apricot Almond Chicken Salad Croissants

DISPLAY PRESENTATIONS

Assorted Vegetable Crudités

with Dip (GF) (Vegan dip available on request)

Roasted & Chilled Vegetable Display

Includes Asparagus, Yellow Squash, Zucchini, Eggplant, Baby Carrots, Heirloom Tomatoes, Cauliflower, Red Onions & Sweet Mini Peppers with Balsamic Reduction Drizzle (Vegan, GF)

Fresh Fruit Presentation (Vegan, GF)**Assorted Domestic & Imported Cheeses**

Includes French Brie, Gorgonzola, Herbed Chèvre, Manchego, and Pepperjack with Dried Figs, Dried Apricots, Glazed Walnuts, Seedless Grapes, and Strawberries, Served with Barrio Bread and Garlic Crostini (GF crackers available on request)

Assorted Tuscan Antipasti Display

Includes Italian Salami, Prosciutto, Sopressata, Gorgonzola, Fontina, Chevre, Boconcini Mozzarella, Assorted Roasted Vegetables, and Assorted Mediterranean Olives, Served w/ Barrio Bread & Grissini Bread Sticks (GF crackers on request)

Hummus Platter

Includes Roasted Red Peppers Hummus Topped with Olive Oil and Feta, Lemon Basil Hummus with Pita Chips Seasoned with Za'atar and Lemon Pepper, and Cilantro and Jalapeno Hummus with Chilled Roasted Vegetables, Assorted Olives, Feta, and Pita Bread (GF crackers available on request)

Baked Brie en croûte

w/ Apricot-Cranberry Chutney with a Flaky Almond Crust Garnished with Seedless Grapes and Berries, Served with Sliced Baguettes

Spanish Tapas

Manchego Cheese, Roasted Vegetables, Serrano Ham, Sweet Peppers, Assorted Olives, and Marcona Almonds, and Guava Paste (GF)

Mediterranean Mezze

Marinated Feta, Assorted Olives, Dolmades (Stuffed Grape Leaves), Roasted Mini Sweet Peppers, Grilled Eggplant, Lemony Hummus, and Hearts of Palm Served w/ Pita Chips with Za'atar Seasoning (Vegan, GF)

DESSERTS

Priced per person

Assorted Miniature Viennese Pastries

May include Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu, Macarons (*Assorted Flavors*), Tarts (*Lemon, Fruit, Chocolate Mousse*), Toasted Almond Tortes, Salted Caramel Nanaimo Bars & Chocolate Chip Kisses

1 per person \$2.50

2 per person \$5.00

3 per person \$6.95

Assorted Mini Bar Cookies

May include Apricot Bars, Lemon Bars, Raspberry Bars, Magic Bars, Peanut Butter Bars, Derby Bars, Chocolate Ganache Brownies, or Seasonal Favorites

[Click here to view our expanded dessert and bakeshop menu](#)

CATERING POLICIES

MINIMUM ORDERS

Carte Blanche Catering requires a 20-person minimum for catered events. Orders that do not meet the 20 person requirement may be accepted at our discretion, and incur an additional 25% fee.

LEAD TIME & PAYMENT

Catering orders require a one week minimum lead time. In some cases, last minute orders may be accepted and will require a rush fee.

Prices are subject to change without notice.

All orders are considered tentative until confirmed in writing or electronically and a deposit is received. The balance is due at the conclusion of your event.

FINAL GUEST COUNTS

A final guest count must be given seven days prior to your event. This number will serve as a minimum, and may be increased up to 48 hours before your event, but may not be decreased.

STAFFED EVENTS

The catering labor charge for staffed events is \$29/hr for captains, \$27/hr for servers, with a four-hour minimum, portal to portal. We do our best to accurately estimate the staff time required, but sometimes the final total may be more or less than estimated. We will adjust your final charges based on the actual time worked.

Many events must be booked months in advance. In order to reserve your date, we require a deposit and a signed contract.

A kitchen fee of 13% of food and beverage charges will be added to all staffed events. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

DELIVERIES

Delivery charges begin at \$30, and will be increased depending upon the distance from Carte Blanche Catering, the size of the order, or any other complicating factors.

Please allow a window of 30-60 minutes before your beginning time for our delivery. Traffic, weather, and volume of deliveries may dictate our arrival time.

A kitchen fee of 10% of food and beverage charges is added to all deliveries. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

CLIENT PICK-UP POLICIES

Clients have the option to pick up their catering order at Café à la C'Art, 150 N. Main Avenue, during our regular hours of operation. A kitchen fee of 10% of food and beverage charges is added to all orders. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

USE OF CAFÉ À LA C'ART FACILITIES

You may book your catered event in our lovely restaurant space at Café à la C'Art, 150 N. Main Avenue, pending availability. A kitchen fee of 13% of food and beverage charges is added to all orders in lieu of a room rental fee. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.