



**CATERING MENU**

PO BOX 40204 TUCSON AZ 85717 P 520 318 4700 F 520 318 3970

email: [eat@cafealacarttucson.com](mailto:eat@cafealacarttucson.com) website: [www.cafealacarttucson.com](http://www.cafealacarttucson.com) Page 1

# APPETIZER LIST

Note on appetizer pricing: There are no prices listed on this menu because of the many complications in pricing appetizers. Pricing is affected by the ingredients in the various appetizers (jumbo shrimp are expensive, for example); the number of different appetizers chosen (the more different choices, the greater the kitchen labor); the timing of the event (people will eat more at dinner time than at 2pm); and the type of event (appetizers as a light prelude to dinner versus a heavy appetizer reception, where the appetizers are the dinner). We'd be pleased to put together an estimate for any event based on these factors.

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

## *Hot Hors d'oeuvre*

Prices upon Request

### **Beef**

Prickly Pear Barbecued Meatballs

Chile-Glazed Meatballs with Zucchini Salsa Garnish

Beef Skewers with Shredded Beef Tenderloin and Thai Red Curry Coconut Dipping Sauce

Beef and Blues: House Made Meatballs with 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 and 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 with Sweet and Spicy Sriracha Glaze (GF)

Chicken Satay Skewers with Spicy Peanut Sauce (GF)

Chicken Skewers with Applewood Bacon and a Bourbon-Mustard Glaze (GF)

Tandoori Chicken Skewers with Mango Chutney (GF)

Coconut Chicken Skewers with Thai Chile Dipping Sauce (GF)

Chicken Brochettes with Herbs, Garlic, and Lemon with Rosemary-Lemon and Sundried Tomato Aioli (GF)

Roasted Chicken Cakes with Chipotle Mayonnaise

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Petite Turkey and Zucchini Cakes with Onion and Cumin, with Lemon Herb Yogurt Sauce for Dipping (GF)  
Pecan Chicken Tenders with Whole Grain Mustard Rémoulade  
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  
Five Spice Rubbed and Seared Duck Breast on Crostini with Cranberry Fig Chutney, Drizzled with a Balsamic Syrup

## **Lamb**

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)  
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**

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  
Baby Bella Mushrooms Stuffed with Bacon and Olives (GF)  
Baby Bella Mushrooms Stuffed with Italian Sausage, Caramelized Onions, Roasted Red Peppers, and Fontina, and Topped with Parmesan (GF)  
Spanish Stuffed Baby Bella Mushrooms with Spanish Ham, Parmesan, Sour Cream, and Herbed Bread Crumbs  
Jalapeno, Bacon, and Cheddar-Jack Stuffed Mushrooms  
Fresh Figs Wrapped in Prosciutto with Balsamic Glaze (Seasonal) (GF)  
"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  
Applewood Bacon-Wrapped Dates and Spanish Green Olives Dusted with Smoked Paprika (GF)  
Chinese Barbecued Spare Ribs (GF)  
Rumaki (GF)  
Five-Spice Pork Dumplings

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## Fish & Shellfish

Almond-Crusted Shrimp Cakes with Lemon Soy Aioli  
Prosciutto-Wrapped Shrimp with Herbed Goat Cheese  
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 *remoulade* OR with Chipotle Aioli  
Baked Oysters 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, and 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)

## Southwestern

Miniature Corn Taquitos (GF)  
Mini Beef Chimis  
Jalapeño Poppers  
Mini Cheese Quesadillas  
Quesadillas with Brie, Mango, and Red Peppers  
Chicken Chorizo Quesadillas  
Roasted Squash, Red Pepper, and Jack Cheese Quesadillas  
Black Bean, Cheese, and Corn Quesadillas  
Tostaditos with Chicken and Peppers Topped with Jack and Cotija Cheeses and Fresh Cilantro  
Mini Black Bean Tostaditos with Salsa Fresca, Lime Cilantro Crema, and Queso Fresco  
Green Chile in Corn Cups (Chicken) (GF)  
Empanaditas with Spicy Black Beans or Chile Pepper and Cheese Filling  
Mini Chicken and Feta Flautas with Roasted Tomato Salsa Finished with Cotija Cheese  
Roasted Poblano Frittata Bites with Brie, Caramelized Onions, Cilantro, and Pepperjack Cheese (GF)

# Vegetarian

Bite Size Sweet Potato Tartlet with Goat Cheese and Glazed Walnuts (GF)  
Phyllo Tartlets with Crème Fraîche and Caramelized Onions, Topped with Chives  
Wontons Stuffed with Mushrooms, Caramelized Onions, Goat Cheese, Garlic, and Parsley, Served with Sour Cream Dip  
Warm Gougères: Parmesan Puffs with Fresh Thyme  
Potato, Feta, and Kalamata Olive Cakes with Tomato Chutney or Tomato Relish  
Spicy Potato Samosa Won Tons with Cilantro Chutney (Vegan)  
Assorted Quiche or Frittata Bites  
Eggplant Crisps – Roulade of Eggplant Filled with Ricotta, Feta, Swiss, Spinach, and Basil  
Phyllo Cups Filled with Goat Cheese, Pine Nuts, and Sun Dried Tomatoes  
Corn Cups with Roasted Red Pepper Hummus, and Tomato-Kalamata Olive Relish (Vegan, GF)  
Gorgonzola Polenta Cups Topped with Oven Cured Tomatoes, Olives, and Parmesan (GF)  
Ratatouille Tart - Flaky Pastry Topped with Peppers, Eggplant, Tomatoes, Herbs, and Cheeses  
Tomato Tartlets with Basil and Garlic  
Flaky Pastry Palmiers with Gorgonzola, Walnuts, and Onions  
Flaky Pastry Palmiers with Bleu Cheese, Dried Figs, and Caramelized Onions, Garnished with Dried Figs, Dried Apricots, and Seedless Grapes  
Panko-Breaded Spanish Green Olives with Garlic Aioli  
Crispy Palmiers with Spinach Leaves, Gruyère, Parmesan, Caramelized Onions, and Cracked Pepper  
Petite Goat Cheese Phyllo Tartlets with Roasted Teardrop Tomatoes and Fresh Basil  
Petite Phyllo Tartlets with Gorgonzola and Fig Jam  
Red Hot Roots: Assorted Chile-Dusted Root Vegetable Chips (Vegan, GF)  
Butternut Squash and Tahini Spread Served with Crisp Garlicky Bagel Chips with Za'atar Seasoning (Vegan)  
Mediterranean Mezze: Marinated Feta, Assorted Olives, Dolmades (Stuffed Grape Leaves), Roasted Mini Sweet Peppers, Grilled Eggplant, Lemony Hummus, and Hearts of Palm Served with Warm Pita Bread (Vegan, GF)  
Baked Petite Tri-Colored Peppers Filled with Feta, Sundried Tomatoes, and Scallions, Topped with Herb Breadcrumbs  
Baked Mushrooms with Spinach and Feta (GF)  
Baked Stuffed Baby Bella Mushrooms with Spinach, Pine Nuts, Caramelized Onions, and Three Cheeses (GF)  
Baked Baby Bella Mushrooms Florentine Style with Spinach, Sundried Tomatoes, and Three Cheeses (GF)  
Baby Redskin Potatoes, "Twice Baked," with Chive, Aged Cheddar, and Parmesan (GF)  
Spanakopita: Petite Flaky Phyllo Turnovers with Spinach, Feta, Garlic, and Onion  
Potato Galettes with Dilled Mascarpone, Smoked Salmon, and Chives (GF)  
Sweet Potato Puree in Belgian Endives with a Candied Pecan (Vegan, GF)

# *Cold Hors d'oeuvre*

Prices upon Request

## **Pork**

Prosciutto-Wrapped Melon Balls with Canteloupe and Honeydew on a Bamboo Skewer  
Crostinini with Prosciutto, Roasted Asparagus, and Parmesan  
Tri-Colored Peppers Stuffed with Bacon, Goat Cheese, Cilantro, Scallions, and Garlic (GF)

## **Fish & Shellfish**

Bruschetta with Roasted Salmon, Brie, and Fig Jam  
Salmon Salad with Capers, Dill, and Red Onion (GF)  
Savory Smoked Salmon Cheesecake with Dill Cracker Crust  
Smoked Salmon on Mini Lemon Chive Scones with Dijon Cream, Topped with Caper Garnish  
Smoked Salmon Platter with Capers, Red Onion, Diced Tomatoes, Cream Cheese, and Dill (GF)  
Roasted New Potatoes Stuffed with Smoked Salmon and Horseradish Cream (GF)  
Potato Galette Wedges with Smoked Salmon, Mascarpone, and Fresh Chives (GF)  
Seared Ahi Tuna with 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)  
“Peel and Eat” Shrimp (GF)  
Stuffed Cucumbers with Crab Salad (GF)  
Cucumber Rounds Topped with Avocado Salsa, Chile-Grilled Shrimp, and Chopped Cilantro (GF)  
Grilled Marinated Jumbo Shrimp with Garlic, Herbs, and Lemon with Traditional OR Southwest  
Jalapeno-Cilantro Cocktail Sauce for Dipping (GF)  
Gazpacho Shooters Topped with a Grilled Shrimp (GF)

## **Vegetarian**

Cranberry, Brie, and Rosemary Puff Pastry Bites  
Roasted Mini Tri-Colored Pepper Halves with Goat Cheese and Pesto  
Brie Crostinini Topped with Caramelized Onions, Pine Nuts, and Diced Pears  
Roasted Sweet Potato Rounds Topped with Whipped Goat Cheese, Chopped Pecans, and Chopped  
Dried Cranberries with a Drizzle of Local Honey  
Mini Tortellini Skewers with Sundried Tomatoes, Drizzled with Pesto  
Cucumber Cups with Herb Cheese, Grape Tomato Halves, and a Tajin Sprinkle  
Dates Stuffed with Goat Cheese and Toasted Pistachios (GF)  
French Brie *en croûte* Served with Assorted Seasonal Fruits, French Baguette Slices

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Spanish Potato Tortilla with Manchego Cheese (GF)

Warm Pita Bread (Gluten Free Crackers available on request) Served with a Choice of Mediterranean Spreads

1. Smoky White Bean and Basil Spread (Vegan, GF)

2. Eggplant Spread (Vegan, GF)

3. Sun Dried Tomato Hummus (Vegan, GF)

4. Roasted Pepper Hummus (Vegan, GF)

5. Cumin-Scented Pumpkin Spread (Vegan, GF)

Ale-Soaked Apricots Stuffed with Gorgonzola Cream and Glazed Pecan (GF)

Pesto Cheese Torta with Sun Dried Tomatoes, Served with Assorted Flavored Flat Breads (GF crackers available on request)

Assorted Mediterranean Olives, Marinated Mushrooms, Oven Dried Tomatoes, Roasted Peppers, Roasted Garlic, and Artichoke Hearts (Vegan, GF)

Lemony Marinated Mushrooms (Vegan, GF)

Pineapple Skewers Marinated with Ginger, Mint, and Lime (Vegan, GF)

Watermelon Wedges with Lime (Vegan, GF)

Watermelon "Cubes" with Mint and Feta (GF)

Mini Caprese Skewers with Red and Gold Grape Tomatoes, Fresh Boconcini Mozzarella, Olives, and Fresh Basil with a Drizzle of Basil Oil and Cracked Pepper (GF)

Bruschetta with Herbed Goat Cheese Topped with Grilled Artichoke Hearts and Roasted Red Peppers  
Grilled Bruschetta with Pesto, Roasted Tomatoes, Fresh Basil, Mozzarella, and Parmesan

Bruschetta with Oven-Cured Tomatoes, Herbed Feta, Chiffonade of Basil, and a Balsamic Drizzle

Beef Tenderloin Bruschetta with Red Onion Jam and Gorgonzola Cream

Bruschetta with Fig Chutney, Applewood Bacon, Fresh Mozzarella, and Fontina

Bruschetta with Herbed Goat Cheese, Portobellos, Roasted Sweet Red Peppers, and Parmesan

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

## **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 Apricot Almond Chicken Salad Croissants

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

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## Display Presentations

Assorted Tuscan Antipasti Display, to include Italian Salami, Prosciutto, Sopressata, Gorgonzola, Fontina, Chevre, Boconcini Mozzarella, Assorted Roasted Vegetables, and Assorted Mediterranean Olives, Served with Garlic Crostini and Grissini Bread Sticks

Assorted Vegetable *Crudités* with Dip (GF) (Vegan dip available on request)

Roasted and Chilled Vegetable Display, to include Asparagus, Yellow Squash, Zucchini, Eggplant, Baby Carrots, Heirloom Tomatoes, Cauliflower, Red Onions, and Sweet Mini Peppers with a Balsamic Reduction Drizzle (Vegan, GF)

Fresh Fruit Presentation (Vegan, GF)

Assorted Domestic and Imported Cheeses, to include French Brie, Gorgonzola, Herbed Chèvre, Manchego, and Pepperjack with Dried Figs, Dried Apricots, Glazed Walnuts, Seedless Grapes, and Strawberries, Served with Crusty Bread and Garlic Crostini (GF crackers available on request)

Hummus Platter, including Roasted Red Peppers Hummus Topped with Olive Oil and Feta, Lemon Basil Hummus, and Cilantro and Jalapeno Hummus with Chilled Roasted Vegetables, Assorted Olives, Feta, and Warm Pita Bread (GF crackers available on request)

Baked Brie en croûte with Apricot-Cranberry Chutney with a Flaky Almond Crust Garnished with Seedless Grapes and Berries, Served with Sliced Baguettes

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



## Desserts

Assorted Mini Bar Cookies of the Day, May Include Apricot Bars, Lemon Bars, Raspberry Bars, Magic Bars, Peanut Butter Bars, Derby Bars, Chocolate Ganache Brownies, or Seasonal Favorites, 2 per person, @\$3.75 per person

Assorted Miniature Viennese Pastries of the Day, May Include Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu, Macarons--Assorted Flavors, Lemon Tarts, Fruit Tarts, Chocolate Mousse Tarts, Toasted Almond Tortes, Salted Caramel Nanaimo Bars, and Chocolate Chip Kisses. 1 per person @\$2.60, 2 per person @\$5.20, 3 per person @\$7.25

## CAKES

9" Three Layer Cakes (serves 14) \$62.00  
12" Three Layer Cakes (serves 35) \$165.00  
1/4 Sheet Two Layer Cake (serves 20) \$62.00  
1/2 Sheet Two Layer Cake (serves 50) \$120.00  
Full Sheet Two Layer Cake (serves 100) \$220.00

Flavors: Chocolate Mousse Cake (plain or with fresh strawberries or raspberry jam), Mixed Berry Buttermilk, Banana, Coconut, Lemon, Salted Caramel Cake, Neapolitan Cake (White and Chocolate Cake with Strawberry Buttercream), Red Velvet, others available on request

## Sample Menus

### Simple and Elegant:

Assorted Domestic and Imported Cheeses, to include French Brie, Gorgonzola, Herbed Chevre, Manchego, and Pepperjack with Dried Figs, Dried Apricots, Glazed Walnuts, Seedless Grapes, and Strawberries, Served with Sliced Crusty Bread (GF crackers available on request)

### OR

Assorted Tuscan Antipasti Display, to include Italian Salami, Prosciutto, Sopressata, Gorgonzola, Fontina, Chevre, Boconcini Mozzarella, Assorted Roasted Vegetables, and Assorted Mediterranean Olives, Served with Garlic Crostini and Grissini Bread Sticks (GF crackers on request)

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## **Heavy Hors d'oeuvre:**

Warm Gougeres: Parmesan Puffs with Fresh Thyme  
Dates Stuffed with Goat Cheese and Toasted Pistachios (GF)  
Petite Salmon Skewers with Chimichurri Sauce (GF)  
Roasted Chicken Cakes with Chipotle Mayonnaise  
Roasted and Chilled Vegetable Display, to include Asparagus, Yellow Squash, Zucchini, Eggplant,  
Baby Carrots, Heirloom Tomatoes, Cauliflower, Red Onions, and Sweet Mini Peppers with a Balsamic  
Reduction Drizzle (Vegan, GF)

**OR**

Crispy Corn Cups with Avocado Salsa, Chile-Glazed Shrimp, and Cotija (GF)  
Baked Baby Bella Mushrooms Florentine Style with Spinach, Sundried Tomatoes, Caramelized  
Onions, Feta and Parmesan (GF)  
Stuffed Mini Tri-Colored Peppers with Chicken, Chorizo, Pepperjack, Sweet Onions, and Queso Fresco  
(GF)  
Ancho Chile-Glazed Chicken Skewers with Sweet Chile Sauce for Dipping (GF)  
Spicy Potato Samosa Won Tons with Cilantro Chutney (Vegan)

**OR**

Mini Phyllo Tartlets with Goat Cheese, Fresh Basil, Roasted Grape Tomatoes, and Cracked Pepper  
Panko-Crusted Roasted Salmon Cakes with Caper, Lemon, and Dill Aioli  
Mini Redskin Potatoes Stuffed with Brie, Leeks, Applewood Bacon, Cremini Mushrooms, and Chives  
(GF)  
Corn Cups with Roasted Red Pepper Hummus, and Tomato-Kalamata Olive Relish (Vegan, GF)  
Beef Tenderloin Bruschetta with Red Onion Jam and Gorgonzola Cream

**OR**

Prickly Pear Barbecued Meatballs  
Chicken Brochettes with Herbs, Garlic, and Lemon with Rosemary-Lemon and Sundried Tomato Aioli  
(GF)  
Petite Phyllo Tartlets with Gorgonzola and Fig Jam  
Gazpacho Shooters Topped with a Grilled Shrimp (GF)  
(GF, Vegan)

### **Southwestern Reception:**

Vegetarian and Meat Empanadas: Spinach Empanadas with Onions, Garlic, Roasted Red Peppers, and Jack and Feta Cheese; and Beef, Bean, and Cheese Empanadas, both served with Roasted Tomato Salsa  
Petite Panko-Crusted Salmon Cakes with Chipotle Aioli  
Mini Corn Cups with Black Bean Hummus, Salsa Fresca, Lime-Cilantro Crema, and Queso Fresco (GF)

**OR**

Mini Quesadillas with Roasted Zucchini and Red Peppers, Poblanos, and Jack and Cheddar Cheeses, with Avocado-Sweet Corn Salsa  
Gazpacho Shots with Chile-Dusted Blue Corn Chips (Vegan, GF)  
Tostaditos Filled with Black Bean Hummus, Salsa Fresca, Cotija Cheese, and a Drizzle of Lime-Cilantro Crema

### **Mediterranean Menu:**

Petite Turkey and Zucchini Cakes with Onion and Cumin, with Lemon Herb Yogurt Sauce for Dipping (GF)

Corn Cups with Roasted Red Pepper Hummus, Feta, and Tomato-Kalamata Olive Relish (Vegan, GF)  
Butternut Squash and Tahini Spread Served with Crisp Garlicky Bagel Chips with Za'atar Seasoning (Vegan)

Warm Pita Bread (Gluten Free Crackers available on request) Served with Roasted Red Pepper Hummus and Eggplant Spread (Vegan)

**OR**

Ratatouille Tart - Flaky Pastry Topped with Peppers, Eggplant, Tomatoes, Herbs, and Cheeses  
Mediterranean Mezze: Marinated Feta, Assorted Olives, Dolmades (Stuffed Grape Leaves), Roasted Mini Sweet Peppers, Grilled Eggplant, Lemony Hummus, and Hearts of Palm Served with Warm Pita Bread (Vegan, GF)

Mini Panini Sliders with Roasted Red Peppers, Fontina, and Mozzarella with Pesto OR Tapenade  
Hummus with Chilled Roasted Vegetables, Assorted Olives, Feta, and Pita Bread (GF crackers available on request)

## **Catering Policies:**

\*Carte Blanche Catering requires a 20-person minimum for catered events. At the discretion of the management, orders may be accepted for fewer than 20 people, but the prices for the food and beverages will be increased by a minimum of 30%.

\*We appreciate at least a week's notice when placing a catering order. This enables us to schedule our staff properly and place food orders. Last minute orders will be accepted at the management's discretion and may incur increases in price.

\*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.

\*A final guest count **MUST** be given seven days prior to your event. This number will serve as a guaranteed minimum, and may be increased up to 48 hours before your event, but **MAY NOT** be decreased once the guarantee is given.

## **Staffed Events**

\*The catering labor charge for staffed events is \$29/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. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.