

COCKTAIL PARTY MENU

Chavez at Home offers some of our "Favorites" that we have been serving for 40 plus years! We have also incorporated new items and put a spin on some of the more traditional dishes. Below is a sample of our cocktail food. We also cater lunches for offices and individuals, dinners, holiday parties & special occasions. Any time you don't want to cook and want something delicious – let us help you plan your next event!

An important aspect of our appetizers is that everything is bite size so you can eat, talk and drink without a balancing act.

APPETIZERS

SEAFOOD



Gulf Shrimp Cocktail Bowl with Cocktail Sauce – we always use Large Gulf Shrimp

Shrimp Crab Tarts – Shrimp & Crab mixed in a creamy sauce

Shrimp Supreme – Shrimp wrapped in Bacon with Horseradish then lightly breaded & quick fried

Coconut Shrimp with Mango Salsa – Our large shrimp coated with coconut lightly fried and served with our own mango salsa

Yucatan Shrimp – A little Spicy – Marinated overnight then grilled to perfection

Mini Crab Cakes with Tartar Sauce, Cocktail Sauce or Wasabi Pepper Jelly – Helen's recipe

Mini Crawfish Cakes with Zesty Remoulade Sauce

Smoked Salmon – served with chopped red onions, capers & chopped tomatoes served with bagel chips as an appetizer or with Bagels for a breakfast meeting

Salmon Roll - Smoked Salmon jelly-rolled in cream cheese and parsley with Capers, Red Onions & Tomatoes with Bagel Chips

Salmon Canapes – Chopped Egg salad with Capers on Pumpernickel topped with Smoked Salmon

Salmon Puffs – Savory puffs filled with Salmon Mousse

Blackened Seared Tuna with Roasted Sesame Garlic Dipping Sauce

Oyster Bar – with all the Accouterments -seasonal

Tuna Carpaccio – topped with Seaweed salad & Ginger with a roasted Sesame Sauce & our own crostinis

Marinated Octopus – very Greek & delicious – if you like octopus!



CHICKEN

Chicken Liver Pate – with Benedictine Liqueur, Brandy & Pistachios served with Toast Points

Grilled Chicken Quesadillas with Homemade Guacamole – Chicken, Black Beans & Corn wrapped in Sundried Tomato or Spinach Quesadillas topped with homemade Guacamole

Chicken Picatta Bites – lightly seasoned and fried chicken breast bites served in a Lemon Caper Sauce

Chicken Bites in Bleu Cheese & Artichoke Sauce – lightly seasoned and fried chicken breast bites in a creamy sauce of Bleu cheese and artichokes



Curried Chicken Salad Vol Vent – lightly seasoned curried chicken salad served in phyllo cups

Jerk Chicken Bites with Banana Ketchup – chicken breast seasoned and marinated in jerk seasonings served with a banana guava ketchup – very Caribbean!

MEAT

Filet of Beef Tenderloin – seasoned with our spices cooked rare so it is tender with Homemade Rolls & our Horseradish Sauce

Pickin' Pork with Homemade rolls or cornbread – 15 hour Slow cooked pork with our own special Bar-B-Que Sauce



Lamb Chops – 4 oz. Cocktail Lamb Chops cooked rare with Rosemary, lemon & pepper rub

Cuban Pork Tenderloin with Rolls and mojo aioli

Smithfield Ham & Biscuits – Shredded Smithfield Ham mixed with our sauce & served on Homemade Rolls, easier to eat at a cocktail party

Mini Roast Beef Sandwiches – Rare thinly sliced Roast Beef with tomatoes, red onions & our Horseradish Sauce on homemade rolls

Tenderloin & Mushroom Bites – seasoned and cooked rare in a cabernet sauce with mushrooms

OTHER TASTY BITES

Artichoke & Bleu Cheese Dip with Scoops



Baked Brie with Brown Sugar & Pecans served with Crackers and fruit

Brie & Raspberry Bites - Phyllo Tarts with Brie & raspberry topped with chopped Walnuts
Caponata Crostinis – eggplant, tomatoes, raisins, olives and pinenuts, made from a family recipe

Tomato Basil Crostinis – Spicy toasted crostinis with a sundried tomato and basil caponata
Served on top of Goat cheese

Caviar Pie with Crackers - Cream Cheese with chopped hard boiled eggs, onions & caviar
Cheese Biscuits with Pecans – our take of cheese biscuits either Cheddar or Bleu Cheese with pecan pieces

Egg Salad Cheese Puffs stuffed with our delicious egg salad topped with caviar
Cheese Tray – An assortment of Artisan cheeses with fruit, nuts and crackers
Ploughman's Cocktail Tray – An assortment of cheeses with meats, pickles and sauces served with hearty slices of bread great for a game day party!

Escargots Bourguignon– escargots in garlic & parsley butter sauce in bouchees or on French bread – very French!



Finger Sandwiches – Wonderful for Teas, Bridge, Lunch or Cocktails
Open-face Tomato, Open-face Cucumber, Chicken Salad,
Ham Salad, Pimento Cheese, Egg Salad on Pumpernickel with Salmon
Asparagus Sandwiches

Quesadillas – Various Fillings your choices



Pizzettas – Small bite size Gourmet Pizzas – Spinach, Bleu Cheese, Caramelized Onions & Walnuts; Sundried Tomato, Olives & Mozzarella Cheese or any of your favorite combinations

Sausage Rounds – by far one of our more popular appetizers. Sausage and cheese with special spices on crostinis

Salsas & Scoops - Black Bean & Corn, Tomato & Peppers
Tomatoes, Avocados & Red Onions

Mini Tarts - We can provide various fillings for your tarts

Spanikopeta – Spinach & Feta Cheese in Phyllo

Fennel Pies – Fennel, Sweet Onions & Goat Cheese in Phyllo

Vegetable Tray – an assortment of not your usual veggies with dip

Fruit Tray – Seasonal Fruit with whipped cream or Berry Sauce

SOMETHING SWEET BUT WICKED....

CAKES, PIES AND TRIFLES

Coconut Sour Cream Cake – Layers of yellow cake encased with Whipped 7 minute frosting with Coconut with Sour Cream Coconut filling

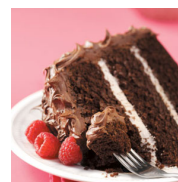
Strawberry Cake – Strawberries, strawberries, strawberries... Fresh strawberries in the cake & in the filling & in the Cream Cheese Frosting

Carrot Cake – Fresh carrots, pineapple and nuts with Cream Cheese Frosting

Orange Smash Rum Cake – Orange and Bacardi Rum make this a moist deliciously light dessert served with fresh seasonal fruit

Rum Cake – Traditional Rum Cake with lots of Pecans and a Buttery Rum Glaze made with Bacardi rum

Chocolate Chocolate Cake – Rich, Delicious, Moist Chocolate Cake with Whipped Cream Filling



Hummingbird Cake – Lots of Bananas, Pineapple and Nuts with a Cream Cheese Frosting
Inside-Out German Chocolate Cake – with a Ganache Frosting
Apple Dapple Cake – apples and walnuts wonderful with ice cream a perfect fall dessert
Kentucky Derby Pie – Everyone’s favorite – Chocolate, Walnuts and Kentucky Bourbon make this The traditional Kentucky Derby Pie
Toasted Coconut Pie – Custard type Coconut filling topped with Toasted Coconut with or without Caramel Sauce
Pumpkin Pie Cake – Like a Pumpkin Streusel – Delicious!!! Anytime of year
Apple Pie – Just like your Mother use to make



Key Lime Meringue – Made with a ginger crust, key lime juice and topped with Baked Meringue

Death by Chocolate Trifle – Decadent Chocolate Trifle layers of Brownies, Kaluha & Whip Cream with Chocolate Praline
English Trifle – Sherry moistens layers of delicate lady fingers, creamy vanilla pudding & raspberry preserves
Mango Mousse garnished with blueberries – light and wonderful in the summer!
Sticky Toffee Pudding - favorite at the Tea Room! Served with a brown sugar sauce and a dollop of whip cream

COCKTAIL DESSERTS

**Quite a few of the above desserts can be modified
For cocktail parties**

Assorted Bite Size Desserts

Coconut Bars, Pecan Bars, Lemon Squares, Brownies, Chinese Cookies, Ooey Goey, etc.), Chinese Cookies



Shooters – small shot glass desserts good for 3 bites just enough to satisfy your sweet tooth but not so much you feel guilty! Some of our favorites:
Death by Chocolate, Berry Cream, Banana Cream Pudding, Caramel Apple, Orange Smash Cake and Mango Mousse garnished with blueberries

Mini Cupcakes

Strawberry. Red Velvet, Chocolate Chocolate, Mango with crystallized ginger, Carrot with Cream Frosting and so many more...