



Robinette & Company Caterers

Hors D'oeuvres Menu

HORS D'OEUVRES MENU

The following selections can be used to create a unique and individualized event.

SPREADS/DIPS

Minimum 15 Servings On Menu Items Below

Crab & Artichoke Dip(Served Warm) Includes: Sliced Baguettes		\$4.25 per serving
Gulf Coast Shrimp Dip(Served Warm) Includes: Breadsticks		\$4.25 per serving
Chili Con Queso (V) (Served Warm) Includes: Tortilla Chips		\$3.75 per serving
Spinach Artichoke Dip (V) (Served Warm) Includes: Pita Chips		\$3.25 per serving
French Baked Brie (V) (Served Warm) <i>Brie topped w/Figs, Walnuts and Pistachios</i> Includes: Sliced French Baguettes	Serves 20-30	\$75 each
Mexican Corn Dip (V) (Served Warm) Includes: Tortilla Chips		\$3.50 per serving
"Our Signature" Sundried Tomato Spread in Pumpnickel Bread Bowl (V) Includes: Cayenne Pepper Toast	Small: Serves 12-18 Medium: Serves 25-40 Large: Serves 50-70	\$35 each \$60 each \$80 each
Aztec Pie Served (V) Includes: Tortilla Chips	Small: Serves 12-18 Medium: Serves 20-30 Large: Serves 35-50	\$27 each \$47 each \$57 each
Basil Pesto Spread (V) Includes: Sliced French Baguettes	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$25 each \$40 each \$55 each
Cheddar Raspberry Torte (V) *contains pecans* Includes: Assorted Crackers	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$35 each \$60 each \$80 each
Spinach Dip Presented in a Pumpnickel Bread Bowl (V) Includes: Pita Chips	Small: Serves 12-18 Medium: Serves 25-40 Large: Serves 50-70	\$30 each \$50 each \$75 each
Layered Greek Hummus (V) Includes: Sliced Pita Bread and Sliced Cucumbers	Small: Serves 12-18 Medium: Serves 20-30 Large: Serves 35-50	\$35 each \$60 each \$80 each

PETITE SANDWICHES/SLIDERS

Minimum 15 Servings On Menu Items Below

COLD

Petite Roll Sandwich Assortment Ham/Cheese, Turkey, Roast Beef, Chicken Salad and Pimento Cheese (V)	\$2.25 each
Chicken Salad served on Mini Croissant	\$2.60 each
Mexican Chicken Pinwheel w/Red Salsa	\$2.50 each
Beef Tenderloin w/ Bleu Cheese Aioli Slider	\$4.75 each
Smoked Salmon on Mini Wheat Croissant w/Dill Schmear	\$4.75 each

HOT

Buffalo Chicken w/Ranch Aioli Slider	\$3.50 each
Cheeseburger Sliders Mustard, Ketchup, Pickles on the Side	\$3.50 each
Ham and Swiss Sliders	\$2.75 each
Chimichurri Steak Sliders	\$4.00 each
Cuban Sliders Pulled Pork, Ham, Swiss Cheese, Dijon Mustard and a Pickle	\$4.00 each
Turkey, Bacon and Swiss on Hawaiian Roll	\$3.00 each
French Dip Sliders with Au Jus	\$3.50 each

SEAFOOD PLATTERS

Minimum 15 Servings On Menu Items Below

Alderwood Smoked Salmon Includes: Lemon Garlic Toast	Serves 35-50	\$125 each
Smoked Salmon Lox Includes: Mini Bagels, Chopped Boiled Eggs, Diced Onions, Capers and Cream Cheese		\$6.50 per serving
Shrimp Cocktail Platter Includes: Spicy Cocktail Sauce	4 Shrimp per Serving	\$8.00 per serving

MEATS

Minimum 15 Servings On Menu Items Below

Chicken and Pineapple Brochettes		\$3.00 each
Korean Meatballs	4 per Serving	\$3.00 per serving
Merlot Glazed Meatballs	4 per Serving	\$3.00 per serving
Beef Tenderloin <i>2 Ounces of Thinly Sliced Beef Tenderloin that is Served Cold & Prepared Medium Rare to Medium Well Done.</i> Includes: Horseradish Crème, Mayonnaise, Mustard and Assorted Rolls		\$11.00 per serving
Roasted Pork Tenderloin <i>2 Ounces of Thinly Sliced Pork Tenderloin that is Served Cold.</i> Includes: Chimichurri Sauce, Mayonnaise, Raspberry Chipotle and Assorted Rolls		\$6.50 per serving
Antipasto Meat Platter Includes: Salami, Prosciutto, Ham, Pepperoni, Olives, Pepperoncini Peppers and Sliced Artisan Breads	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$55.00 each \$85.00 each \$100.00 each

CANAPES

A canape is a type of hors d'oeuvre, or a small, single bite food.

Minimum 24 Servings On Menu Items Below

Candied Bacon	\$2.75 each
Bacon Wrapped Chicken Jalapeno Skewers	\$3.50 each
Beef Tenderloin Peppered Bacon Bites w/Horseradish Creme	\$4.00 each
Beef Wellington Bites w/Horseradish Creme	\$4.25 each
Bloody Mary Shrimp Shooters	\$3.00 each
Brisket Empanadas w/BBQ Sauce	\$2.75 each
Cajun Jalapenos (Boudin Filled) w/Ranch Sauce	\$3.00 each
Mini Pineapple Chicken Brochettes	\$2.00 each
Shrimp Cocktail Ceviche Cups	\$3.00 each
Caprese Skewer (V)	\$2.00 each
Chicken & Waffles Skewers w/Honey Butter	\$3.00 each
Chipotle Steak Churrasco Skewers w/ Chimichurri Sauce	\$3.75 each
Cucumber Feta Cups (V)	\$2.75 each
Blackberry Caprese Skewers (V)	\$2.50 each
Dried Apricot w/Basil Cream & Almond (V)	\$2.25 each
Jumbo Bacon Wrapped Shrimp	\$3.25 each
Antipasto Skewer (Cubed Turkey, Salami, Olive)	\$2.25 each
Chicken Salad Pastry Boats	\$2.75 each
Coconut Chicken w/Creole Marmalade	\$3.00 each
Coconut Lobster Skewers w/Creole Marmalade	Market Price
Crab Stuffed Mushrooms	\$3.50 each
Dressed Up Tiny New Potato Filled w/Sour Cream & Bacon	\$2.25 each
English Cucumber w/Salmon Mousse	\$3.25 each
Southern Style Deviled Eggs	\$2.25 each
Mac and Cheese Cups Topped w/Candied Bacon	\$3.75 each

CANAPES

A canape is a type of hors d'oeuvre, or a small, single bite food.

Minimum 24 Servings On Menu Items Below

Goat Cheese & Fig Preserves on Baguette (V)	\$3.00 each
Gulf Coast Shrimp Boat	\$3.00 each
Melon & Prosciutto Skewers	\$2.50 each
Mini Fruit Kabob (V)	\$2.00 each
Pedro's Shrimp Bombs	\$3.00 each
Petite Blue Crab Cake w/Remoulade Sauce	\$3.50 each
Raspberry Brie Pastry (V)	\$2.50 each
Sesame Chicken Bites w/Sweet & Sour Sauce	\$3.00 each
Smoked Salmon Pastry	\$3.50 each
Southwest Beef Empanadas w/Avocado Ranch	\$3.00 each
Spanakopita (V)	\$2.25 each
Spicy Crab Cucumber Cups	\$3.25 each
Spinach Parmesan Stuffed Mushrooms (V)	\$3.00 each
Texas Style Tiny New Potatoes Filled w/Chopped BBQ	\$3.25 each
Tiny New Potatoes Filled w/Sour Cream and Chives (V)	\$2.00 each
Tiny New Potatoes Filled w/Spinach Artichoke Dip (V)	\$2.75 each
Artichoke Pastry Cup	\$2.25 each

PASSED HORS D'OEUVRES PACKAGE

Minimum 24 servings on menu items below

*Please Note: Not Sold Separately. To be accompanied w/an Hors D'oeuvres OR Dinner Menu
ONE Passed Hors D 'Oeuvres Package Per Event*

CHOOSE FOUR- NO Substitutions

\$7.00 Per Serving/ Two Bites Per Guest

Korean Meatballs or Merlot	Beef Tenderloin Peppered Bacon Bites with Horseradish Crème	Caprese Skewer (V)	Dressed Up Tiny New Potatoes Filled with Sour Cream and Bacon
English Cucumber with Salmon Mousse	Gulf Coast Shrimp Pastry	Antipasto Skewer	Mini Fruit Kabobs (V)
Mini Pineapple Chicken Brochettes	Pedro's Shrimp Bombs	Coconut Chicken with Creole Marmalade	Tiny New Potatoes Filled with Sour Cream and Chives (V)

DISPLAYS

Makes a perfect grazing table

Minimum 24 Servings on Menu Items below

*Please Note: Robinette & Company Caterers, Inc. Staff Required for ALL Displays,
All Displays Come w/ Decorative Garnishes*

Cubed Cheese Display (V) Includes: Assorted Crackers		\$3.50 per serving
Tuscan Display (V) Includes: Domestic Cubed Cheese, Fresh Berries and Assorted Crackers		\$4.50 per serving
Vegetable Display (V) Includes: Carrots, Cauliflower, Cherry Tomatoes, Zucchini, Squash, Cucumber, Broccoli, Marinated Tortellini, Mushrooms and Garlic Ripe Olives. Served with Homemade Dill Ranch Dip.		\$3.50 per serving
Seasonal Fruit Display (V) Includes: Cut Seasonal Fruit Garnished with Whole Strawberries and Fresh Berries		\$3.75 per serving
Robinette Display (V) Includes: Seasonal Cut Fruit, Fresh Vegetables with Homemade Dill Ranch, Cubed Cheeses, Assorted Crackers, Marinated Tortellini, Garlic Ripe Olives, Marinated Mushrooms, Cheddar Raspberry Torte and Sundried Tomato Spread with Cayenne Pepper Toast		\$12.00 per serving

PLATTERS

Seasonal Fresh Fruit Platter (V)	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$45 each \$60 each \$80 each
Vegetable Relish Platter (V) Includes: Carrots, Cauliflower, Cherry Tomatoes, Zucchini, Squash, Broccoli, Cucumber, Mushrooms and Garlic Ripe Olives. Served with Homemade Dill Ranch Dip	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$40 each \$55 each \$75 each
Grilled Vegetable Platter (V) Includes: Grilled Eggplant, Asparagus, Mushrooms, Roasted New Potatoes, Zucchini, Squash and Red Bell Pepper. Served Cold. Tossed in a Garlic, Rosemary Olive Oil. Served with Chimichurri Sauce.	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$55 each \$65 each \$85 each
Mediterranean Vegetable Platter (V) Includes: Greek Olives, Cubed Feta Cheese, Pepperoncini Peppers, Sliced Cucumber, Cherry Tomatoes, Orange, Red and Yellow Bell Pepper Strips. Served with Olive Oil Garlic Hummus and Sliced Pita Bread.	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$55 each \$65 each \$85 each
Cubed Cheese Platter with Assorted Crackers (V)	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$45 each \$60 each \$85 each
Antipasto Meat Platter Includes: Salami, Prosciutto, Ham, Pepperoni, Olives, Pepperoncini Peppers and Sliced Artisan Breads	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$55.00 each \$85.00 each \$100.00 each
Imported Cheese Board Imported Cheeses, Dried Fruit, Honey, Roasted Nuts and Assorted Crackers	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$75 each \$150 each \$200 each
Antipasto Meat Platter + Imported Cheese Board Includes: Salami, Prosciutto, Ham, Pepperoni, Olives, Pepperoncini Peppers, Sliced Artisan Breads, Imported Cheeses, Dried Fruit, Honey, Roasted Nuts and Assorted Crackers	Small: Serves 10-15 Medium: Serves 20-35 Large: Serves 45-65	\$65 each \$115 each \$150 each

GRAZING BOARDS

Imported Cheese Board

Additional Add-Ons: Minimum of 12 Servings on Menu Items Below

Pepperoni	\$1.50	Marinated Mushrooms	\$1.00	Assorted Berries	\$2.00
Salami	\$1.50	Prosciutto	\$2.00	Cayenne Pepper Toast	\$1.50
Turkey	\$1.50	Cinnful Pecans	\$1.50	Sliced Toasted Baguettes	\$1.00
Ham	\$1.50	Dried Apricot with Basil Cream and Almond	\$2.25	Sundried Tomato Spread	\$2.00
Kalamata Olives	\$1.00	Fig Preserves	\$1.50	Melon Prosciutto Skewers	\$2.50

Antipasto Meat Board

Includes: Salami, Prosciutto, Ham, Pepperoni, Olives, Pepperoncini Peppers and Sliced Artisan Breads	Small: Serves 10-15	\$55.00 each
	Medium: Serves 20-35	\$85.00 each
	Large: Serves 45-65	\$100.00 each

Italian Board

Includes: Marinated Mozzarella Cheese, Dried Meat, Parmesan Cheese, Dipping Olive Oil & Herbs, Cubed French Bread, Balsamic Glaze, Mini Cheese Ravioli (Served Cold) & Olives	Small: Serves 20-30	\$55 each
	Medium: Serves 40-50	\$75 each
	Large: Serves 60-70	\$95 each

Additional Add-Ons: Minimum of 12 Servings on Menu Items Below

Marinated Artichoke Hearts	\$2.00	Tomato Bruschetta	\$2.00
Dried Apricot w/Basil Cream and Almond	\$2.25	Roasted Garlic	\$1.00
Basil Pesto Spread	\$2.00	Assorted Nuts	\$1.50
Parmesan Bread Twists	\$1.50	Pesto	\$1.25
Sweet Italian Sausage (sliced)	\$2.75	Blistered Cherry Tomatoes	\$1.50

GRAZING BOARDS

Salsa Board

Includes: Tortilla Chips, Red Salsa, Creamy Jalapeno Cilantro Salsa, Black Bean and Corn Salsa, Slice Bell Pepper and Guacamole. Garnished with Limes and Cilantro.	Small: Serves 20-30	\$55 each
	Medium: Serves 40-50	\$70 each
	Large: Serves 60-70	\$85 each

Additional Add-Ons: Minimum of 12 Servings on Menu Items Below

Mexican Shrimp Ceviche	\$5.00	Watermelon Slices	\$2.00
Grilled Pineapple Rings (1)	\$1.50	Mexican Corn Dip (3oz.)	\$2.00
Pickled OR Fresh Jalapenos	\$1.00	Pico de Gallo	\$2.00

Breakfast Board

Includes: Bacon, Boiled Eggs, Cubed Cheeses, Mini Muffins, Mini Croissants, Jelly, Honey, Garnished with Fruit and Nuts	Small: Serves 20-30	\$75 each
	Medium: Serves 40-50	\$125 each
	Large: Serves 60-70	\$175 each

Additional Add-Ons: Minimum of 12 Servings on Menu Items Below

Alderwood Smoked Salmon	\$3.00	Cubed Potatoes	\$1.50
Candied Bacon Strips	\$2.00	Cubed Sweet Potatoes	\$1.50
Waffle Strip with Syrup	\$1.50	Mini Cinnamon Roll	\$2.00
Peanut Butter	\$0.75	Mini Quiche	\$2.00
Nutella	\$0.85	Donut Hole	\$1.00
Cream Cheese	\$0.50	Mini Biscotti	\$2.00
Mini Bagel	\$1.50	Everything Bagel Pretzel Chips	\$2.00
Sausage Link	\$3.00	Assorted Berries	\$2.00

Includes: Imported Cheeses, Dried Fruit, Honey, Roasted Nuts and Assorted Crackers	Small: Serves 10-15	\$75 each
	Medium: Serves 20-35	\$150 each
	Large: Serves 45-65	\$200 each

DESSERTS

Minimum 12 Servings On Menu Items Below

7 Layered Bars	\$3.00 each
Apple Walnut Bread Pudding with Brandy Sauce	\$4.50 per serving
Assorted Cheesecake Slices	\$5.00 per slice
Assorted Chocolate Covered Cake Balls	\$1.75 each
Assorted Homemade Cookies	\$1.25 each
Double Chocolate Brownies	\$3.00 each
Cheesecake Bites	\$1.75 each
Chocolate Dipped Strawberries	\$2.25 each
Cinnful Pecans (3oz serving)	\$3.00 per serving
Lemon Bars	\$3.00 each
Old Fashioned Bread Pudding with Brandy Sauce	\$4.00 each
Peach Cobbler	\$3.25 per serving
Key Lime Pie	\$4.50 each
Triple Chocolate Mousse	\$5.00 each
Layered Strawberry Shortcake	\$5.00 each
Apple Pie	\$4.00 each
Pecan Pie	\$4.50 each
Southern Style Banana Pudding	\$4.00 per serving
Raspberry Thumbprint Cookies	\$1.50 each
Chocolate Thumbprint Cookies	\$1.50 each
Hand-decorated Shortbread Cookies	*Call for Price
Specialty Sheet Cakes (Size Varies; 72 hours advanced notice required)	*Call for Price
Seasonal Desserts Available Upon Request	*Call for Price
Assorted Mini Sweets	*Call for Price

Dessert Board

Includes: Brownie Bites, Lemon Bar Bites, Mini Chocolate Chip Cookies, Cinnful Pecans, Blackberries, Strawberries and Cool Whip

Small: Serves 20-30
Medium: Serves 40-50
Large: Serves 60-70

\$50 each
\$75 each
\$100 each

Additional Add-Ons

Mini Cupcakes	\$2.00	Assorted Chocolates	\$1.50	Nutella	\$1.50
Chocolate Sauce	\$1.50	Raspberry Thumbprint Cookies	\$2.00		
Vanilla Icing	\$1.50	Marshmallows	\$1.50	<i>**Holiday Desserts available upon request**</i>	
Rice Krispy Bars	\$2.00	Assorted Cake Balls	\$1.75		
Confetti Cookies	\$2.00	Caramel Sauce	\$1.50		

BEVERAGES

Minimum 12 Servings On Menu Items Below

Iced Tea (Sweet OR Unsweet) Includes: Sweeteners		\$1.50 per serving
Freshly Brewed Regular or Decaf Coffee Includes: Creamer and Sweeteners		\$2.00 per serving
Old Fashioned Lemonade		\$1.50 per serving
Assorted Soft Drinks (12oz Cans)		\$1.25 per serving
Bottled Water (16oz Water Bottles)		\$1.25 per serving
Celebration Punch (35 Servings per Recipe) <i>A refreshing combination of lemon, lime, cranberry and other fruit juices</i>	Serves 30-40	\$30 per recipe
Hot Chocolate Bar Includes: Spray Cool Whip, Mini Marshmallows, Peppermint Sticks and Cinnamon Shaker		\$4.00 per serving
40lbs of Ice		\$12.00 each
Sparkling Waters		Call for Price