Robinette

&

CompanyCateres

Hors D'oeuvres Menu

How to Place an Order:

Call us at (281) 326-3663

Or

Email us at robinettecaterers@yahoo.com

Available for all orders:

Pick Up	Food will be picked up by customer at Robinette &
	Company at 216 Kirby Rd, Seabrook, TX 77586
	Delivery is a drop off only. All food will be provided on
	disposable trays and pans for you to keep.
Delivery	Delivery fees apply.
	If additional set up is needed, fees will apply.
	Proposal and deposit required.
	A staffed event will include Robinette Staff that will
	set up, service your event, and clean up.
Staffed	Food will come on glass, silver, or metal trays or
	serving platters. Warm food will be in chafers.
	Proposal and deposit required.

<u>SP</u>	READS/DIPS	
"Our Signature" Sundried Tomato Spread in Pumpernickel Bread Bowl (V)	Small: Serves 12-18 Medium: Serves 25-40	\$35 each \$60 each
Includes: Cayenne Pepper Toast	Large: Serves 50-70	\$80 each
Mexican Layered Dip (V)	Small: Serves 12-18	\$30 each
Includes: Tortilla Chips	Medium: Serves 20-30	\$50 each
	Large: Serves 35-50	\$60 each
Basil Pesto Spread (V)	Small: Serves 10-15	\$20 each
Includes: Sliced French Baguettes	Medium: Serves 20-35	\$40 each
	Large: Serves 45-65	\$55 each
Cheddar Raspberry Torte (V)	Small: Serves 10-15	\$35 each
contains pecans	Medium: Serves 20-35	\$60 each
Includes: Assorted Crackers	Large: Serves 45-65	\$80 each
Spinach Dip in a Pumpernickel Bread Bowl (V)	Small: Serves 12-18	\$30 each
Includes: Pita Chips	Medium: Serves 25-40	\$50 each
	Large: Serves 50-70	\$75 each
French Baked Brie (V) (Served Warm) Brie topped w/Figs, Walnuts and Pistachios Includes: Sliced French Baguettes	Serves 20-30	\$75 each
Layered Greek Hummus (V)	Small: Serves 12-18	\$35 each
Includes: Sliced Pita Bread and Sliced Cucumbers	Medium: Serves 20-30	\$60 each
	Large: Serves 35-50	\$80 each
Hummus with Cubed Beets & Olive Oil	Small: Serves 12-18	\$30 each
Includes: Pita Bread	Medium: Serves 20-30	\$50 each
	Large: Serves 35-50	\$60 each
	rvings On Menu Items Below	1.00
Shrimp Ceviche Includes: Tortilla chips		\$5.00 per serving
Crab & Artichoke Dip (Served Warm) Includes: Sliced Baguettes		\$4.50 per serving
Gulf Coast Shrimp Dip (Served Warm) Includes: Sliced Baguettes		\$4.50 per serving
Chili Con Queso (V) (Served Warm) Includes: Tortilla Chips		\$3.75 per serving
Spinach Artichoke Dip (V) (Served Warm) Includes: Pita Chips		\$3.50 per serving
Mexican Corn Dip (V) (Served Warm) Includes: Tortilla Chips		\$3.50 per serving

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)	\$2.40 each
Chicken Salad served on Mini Croissant	\$2.75 each
Mexican Chicken Pinwheel w/Red Salsa	\$2.50 each
Beef Tenderloin w/ Bleu Cheese Aioli on Rosemary Slider	\$5.00 each
Smoked Salmon on Mini Wheat Croissant w/Dill Schmear	\$5.00 each
Prosciutto & Burrata on Hawaiian Roll	\$5.00 each
Pimento Cheese on Mini Croissant (V)	\$2.75 each

<u>HOT</u>	
Buffalo Chicken w/Ranch Aioli Slider	\$3.75 each
Cheeseburger Sliders Mustard, Ketchup, Pickles on the Side	\$3.75 each
Ham and Swiss Sliders	\$3.00 each
Chimichurri Steak Sliders	\$4.25 each
Cuban Sliders Pulled Pork, Ham, Swiss Cheese, Dijon Mustard and a Pickle	\$4.25 each
Turkey, Bacon and Swiss on Hawaiian Roll	\$3.75 each
French Dip Sliders with Au Jus	\$4.00 each
Mushroom, Cheddar, Balsamic Slider (V)	\$3.00 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		\$7.00 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 2 Ounces of Thinly Sliced Beef Tenderloin that is Served Cold & Prepared Medium Rare to Medium Well Done. Includes: Horseradish Crème, Mayonnaise, Mustard and Assorted Rolls		\$12.00 per serving
Sliced Ham 2 Ounces of Thinly Sliced Ham, served Cold. Includes: Creole Mustard, Mayonnaise, and Assorted Rolls		\$6.00 per serving
Antipasto Meat Platter Includes: Salami, Prosciutto, Ham, Pepperoni, Olives, Pepperoncini Peppers and Sliced Artisan Bread	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 appetizer.

Minimum 24 Servings On Menu Items Below

Award Winning Sundried Tomato Candied Bacon Bite	\$3.75 each
Artichoke Pastry Cup (V)	\$3.25 each
Bacon Wrapped Chicken Jalapeno Skewers	\$3.75 each
Basil Parmesan Chicken Salad Pastry Boats	\$3.50 each
Beef Tenderloin Peppered Bacon Bites w/Horseradish Creme	\$4.50 each
Beef Wellington Bites w/Horseradish Creme	\$4.75 each
Blackberry Caprese Skewers (V)	\$3.00 each
Bloody Mary Shrimp Shooters	\$3.25 each
Brisket Empanadas w/BBQ Sauce	\$3.00 each
Cajun Jalapenos (Boudin Filled) w/Ranch Sauce	\$3.25 each
Candied Bacon Bite	\$2.50 each
Caprese Skewer (V)	\$2.50 each
Caviar & Crème New Potato	\$5.00 each
Chicken & Waffles Skewers w/Honey Butter	\$3.00 each
Chicken Salad Pastry Boats	\$3.00 each
Chipotle Steak Churrasco Skewers w/ Chimichurri Sauce	\$4.00 each
Coconut Chicken w/Creole Marmalade	\$3.25 each
Crab Stuffed Mushrooms	\$4.25 each
Cucumber Feta Cups (V)	\$3.25 each
Curry Chicken Salad Pastry Boats	\$3.25 each
Dressed Up Tiny New Potato Filled w/Sour Cream & Bacon	\$3.00 each
Dried Apricot w/Basil Cream & Almond (V)	\$2.25 each
English Cucumber w/Salmon Mousse	\$3.50 each
Goat Cheese & Fig Preserves on Baguette (V)	\$3.25 each
Gulf Coast Shrimp Boats	\$3.50 each
Jumbo Bacon Wrapped Shrimp w/ Remoulade sauce	\$4.00 each

CANAPES Continued				
Mac and Cheese Cups Topped w/Candied Bacon	\$4.00 each			
Melon & Prosciutto Skewers	\$3.50 each			
Mini Fruit Kabob (V)	\$2.25 each			
Mini Pineapple Chicken Brochettes	\$2.00 each			
Pedro's Jalapeno Shrimp Bombs	\$3.25 each			
Petite Blue Crab Cake w/Remoulade Sauce	\$4.00 each			
Pimento Cheese Pastry Boat (V)	\$3.25 each			
Raspberry Brie Pastry (V)	\$3.00 each			
Sesame Chicken Bites w/Sweet & Sour Sauce	\$3.25 each			
Smoked Salmon Pastry	\$4.00 each			
Southern Style Deviled Eggs (V)	\$2.50 each			
Southwest Beef Empanadas w/Avocado Ranch	\$3.50 each			
Spanakopita (V)	\$3.00 each			
Spinach Parmesan Stuffed Mushrooms (V)	\$3.50 each			
Taco Style New Potatoes	\$3.50 each			
Texas Style Tiny New Potatoes Filled w/Chopped BBQ	\$3.50 each			
Tiny New Potatoes Filled w/Sour Cream and Chives (V)	\$2.25 each			
Tiny New Potatoes Filled w/Spinach Artichoke Dip (V)	\$3.00 each			

PASSED HORS D'OEUVRES PACKAGE

Minimum 24 servings on menu items below Please Note: Not Sold Separately. To be accompanied w/ 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 or Merlot Meatballs	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 Boat	Sundried Tomato Candied Bacon Bite	Mini Fruit Kabobs (V)
Mini Pineapple Chicken Brochettes	Pedro's Jalapeno 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. Staff Required for ALL Displays, All Displays Come with Decorative Garnishes

Cubed Cheese Display (V) Includes: Assorted Crackers	\$3.50 per serving
Cheese & Berry Display (V) Includes: Domestic Cubed Cheese, Fresh Berries and Assorted Crackers	\$5.00 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.	\$4.00 per serving
Seasonal Fruit Display (V) Includes: Cut Seasonal Fruit Garnished with Whole Strawberries and Fresh Berries	\$4.25 per serving
Robinette Display (V) Includes: Seasonal 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	\$12.50 per serving
Grazing Table Display (V) Includes: Sliced Imported Cheeses, Antipasto Meats, Dried fruits, Nuts, Honey, Fig Preserves, Candied Bacon, Crackers, Sliced Artisan Bread, Olives	\$15.00 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	\$45 each \$60 each \$80 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	\$60 each \$90 each \$110 each
Imported Cheese Board (V) 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	\$75 each \$150 each \$200 each

GRAZING BOARDS

Breakfast Board

Includes: Bacon, Boiled Eggs, CubedSmall: Serves 20-30\$75 eachCheeses, Mini Muffins, Mini Croissants,Medium: Serves 40-50\$125 eachJelly, Honey, Garnished with Fruit and NutsLarge: Serves 60-70\$175 each

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

Alderwood Smoked Salmon	\$4.00	Mini Cinnamon Roll	\$2.00
Candied Bacon Bites	\$2.50	Mini Quiche	\$2.50
Peanut Butter	\$0.75	Donut Hole	\$1.00
Sausage Link	\$3.00	Assorted Berries	\$3.00

Deviled Egg Display

Includes: Deviled Eggs, Toppings:		
regular or candied bacon crumble,		Minimum 15 contings/2 nor conting
chives, sliced pickled jalapenos,		Minimum 15 servings/2 per serving
everything bagel seasoning, cayenne		
pepper toast crunch		

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

Smoked Salmon	\$4.00	Taco Meat	\$2.00
Prosciutto Crisps	\$2.00	Shredded Cheddar Cheese	\$1.50
Boiled Shrimp (1)	\$3.00	Crushed Flaming Hot Cheetos	\$1.50
Fried Chicken Bite with Honey (1)	\$2.00	Funyun Chips	\$1.50
Bleu Cheese Stuffed Olive (1)	\$1.75	Crispy Chili Oil	\$1.50
Capers	\$1.50	Mini Pickles	\$1.50

Italian Board

Includes: Marinated Mozzarella Cheese, Dried Meat, Parmesan Cheese, Basil Pesto Spread, Dipping Olive Oil & Herbs, Cubed French Bread, Balsamic Glaze, Mini Cheese

Small: Serves 20-30 Medium: Serves 40-50 Large: Serves 60-70 \$60 each \$80 each \$110 each

Ravioli (Served Cold) & Olives

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

Marinated Artichoke Hearts	\$2.00	Roasted Garlic	\$1.00
Dried Apricot w/Basil Cream and Almond	\$2.25	Assorted Nuts	\$1.50
Blistered Cherry Tomatoes	\$1.50	Basil Pesto	\$1.25
Parmesan Bread Twists	\$1.50		

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 Medium: Serves 40-50 Large: Serves 60-70 \$55 each \$70 each \$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

DESSERTS Minimum 12 Servings On Menu Items Below

Apple Pie	\$4.50 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
Assorted Macarons	\$3.00 each
Assorted Mini Sweets	Call for Price
Cheesecake Bites	\$1.75 each
Chocolate Dipped Strawberries	\$2.25 each
Chocolate Thumbprint Cookies	\$2.00 each
Cinnful Pecans (3oz serving)	\$3.00 per serving
Dessert Shots (Chocolate, Banana, Key Lime)	\$5.00 each
Double Chocolate Brownies	\$3.00 each
Key Lime Pie	\$5.00 each
Layered Strawberry Shortcake	\$5.00 each
Lemon Bars	\$3.00 each
Old Fashioned Bread Pudding with Brandy Sauce	\$4.00 each
Peach Cobbler	\$3.25 per serving
Pecan Pie	\$5.00 each
Petit Fours	\$4.00 each
Raspberry Thumbprint Cookies	\$2.00 each
Southern Style Banana Pudding	\$5.00 per serving
Specialty Sheet Cakes (Size Varies; 72 hours advanced notice required)	Call for Price
Triple Chocolate Mousse Cake	\$5.50 each
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Dessert Board

Includes: Brownie Bites, Lemon Bar Bites, Mini Chocolate Chip Cookies, Cinnful Pecans, Blackberries, Strawberries and Cool Whip Small: Serves 20-30\$60 eachMedium: Serves 40-50\$80 eachLarge: Serves 60-70\$125 each

Additional Add-Ons

Mini Cupcakes	\$2.00	Assorted Chocolates	\$1.50	Nutella	\$1.50
Assorted Cake Balls	\$1.75	Raspberry Thumbprint	\$2.00	Caramel Sauce	\$1.50
		Cookies			
		Chocolate Thumbprint	\$2.00	Vanilla Icing	\$1.50
		Cookies			

BEVERAGES							
Minimum 12 Servings On Menu Items Below							
Iced Tea (Sweet OR Unsweet) Gallon 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			
Brenda's Celebration Punch A refreshing combination of lemon, lime, cranberry and other fruit juices		Serve	es 30-40	\$30 per order			
Hot Chocolate Bar Includes: Spray Cool Whip, Mini Marshmallows, Peppermint Sticks and Cinnamon Shaker				\$4.50 per serving			
40lbs of Ice				\$12.00 each			
Sparkling Waters				Call for Price			