



## Hot Hors d'Oeuvres

All hors d'oeuvres are priced per piece; minimum order 20

### Lobster Shooter

A shot glass of our finest Lobster Bisque topped with Cappuccino Foam  
\$1.75

### Mini Maryland Crab Cakes

Served with Tartar Sauce  
\$1.50

### Coconut Shrimp

Served with Mango Salsa  
\$2.25

### Buffalo-Style Chicken Wings

With Celery Sticks and Ranch Dressing  
\$1.00

### Mini Mushroom Risotto Cakes

With Fresh Parmesan Cheese  
\$1.50

### Stuffed Mushroom Caps, choice of:

Scallops and Bacon • Spinach and Pesto  
Tomato Concassé • Plantain and Gouda  
\$2.25

### Popcorn Chicken or Shrimp

2 oz. Portions with Barbeque or  
Cocktail Sauce  
A Student-Friendly Special  
\$1.50

### Asparagus Straws (Seasonal)

With Parmesan and Prosciutto  
Wrapped in Phyllo  
\$1.50

### Handmade Spinach Meatballs

With Marinara Sauce  
\$1.50

### Vegetable Chinese Potstickers

With Light Soy Sauce  
\$1.25

### Miniature Reuben Sandwiches

\$1.75

### Swedish Meatballs

A Student-friendly Special  
\$0.75

### Spinach Spanikopita

\$1.50

### Mini Sweet Corn Tamales

With Habanera Sauce  
\$2.95

### Fried Calamari

2 oz. Portions with Marinara Sauce  
\$2.00

### Potato Latkes (Potato Pancakes)

\$1.25

### Crispy Artichoke Ravioli

With Mild Horseradish Dip  
\$1.25

### Fried Egg Rolls, choice of:

Vegetable • Chicken  
\$1.50

### Tempura Medley

With Carrots, Broccoli, Sweet Potato,  
and Bell Pepper  
\$1.25 (Add Shrimp, \$2.00)

### Mini Taquitos

Chicken or Cheese Taquitos with Salsa  
\$1.00

### Polenta Squares (Cornmeal Cake)

Grilled Vegetable \$1.00  
Marinara \$1.00  
Muffaletta \$1.50

### Korean BBQ Beef Skewers

Marinated Skewer with BBQ Sauce  
\$1.25

### Thai Chicken Skewers

With Toasted Peanut Sauce  
\$1.25

## “Live” Hors d'Oeuvre Stations

All Hors d'Oeuvre stations are “live” and provide an exciting and entertaining environment for your guests. Includes action station chef.  
**Minimum 50 Persons**

### Pasta Sauté

Farfalle and Penne Pasta, Choice of Marinara, Bolognese or Alfredo Sauce, Ham, Chicken, Fresh Tomatoes, Olives, Onions, Mushrooms, Red and Yellow Peppers, Parmesan Cheese, Fresh Herbs Tossed to Order  
\$6.50 Per Person

### Paella Station

Shrimp, Chicken, Chorizo, Artichokes, Peas, Onions, Garlic, Fresh Tomatoes, Saffron, Seasoning and Rice  
\$9.50 Per Person

### Stir-Fry

Your Choice of Shrimp or Chicken, Ginger Soy Sauce and Teriyaki Sauce, Shiitake Mushrooms, Scallions, Baby Corn, Snow Peas, Water Chestnuts, Steamed Vegetables  
\$7.50 Per Person

### “Add Some Smoke”

BBQ on-site at your Reception  
Chicken Satay, Beef Skewers  
and Vegetable Kabobs  
\$7.50 Per Person

### Traditional Fajita and Quesadilla Bar

Flour Tortillas filled with Cheese, Chicken or Beef Fajitas, Served with Guacamole, Sour Cream, Fresh Salsa, and Lettuce.  
\$8.50 Per Person

## Cold Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece; minimum order 20

### Tea Sandwiches

Served Open-Faced on Assorted  
Soft Breads  
Chicken Tarragon Canapé  
Smoked Salmon  
Cucumber • Egg Salad  
\$1.25

### Assorted Bruschetta Bar

Choice of Grilled Vegetable, Tomato,  
Concassé Muffaletta  
\$0.75

### Tiger Shrimp Cocktail

With Classic Cocktail Sauce  
\$2.25

### Stuffed New Potatoes

With Sour Cream and Caviar  
\$1.25

### Tomato and Ginger Shooter

A Shot Glass of Zesty Tomato  
and Ginger Blend  
\$1.50

### Finger Sandwiches

Assorted Deli Meats and Vegetables  
on Mini Sesame Rolls  
\$0.75

### Lavash Pinwheel Wraps

Choice of Fiesta, Turkey Wrap,  
Vegetable  
\$0.75

### Wonton Cups

Filled with Chinese Chicken Salad  
\$1.00

### Coronets

Salami filled with cream cheese  
\$1.25

### Prosciutto-Wrapped Melon

\$1.25

### Stuffed Grilled Zucchini

With Goat Cheese &  
Sun-Dried Tomatoes  
\$1.25

### Stuffed Cherry Tomatoes

Choice of Shrimp Salad, Couscous,  
Grilled Vegetables & Kasha, Curry,  
Chicken Salad  
\$0.75

### Herb Cream Cheese Torte

With Pesto, Pine Nuts and  
Sun-Dried Tomatoes,  
Served with Crackers and Breadsticks  
\$35.00 Per Wheel  
Serves 25-35

### Handmade Spring Rolls

Choice of Vegetable Avocado,  
Spicy Chicken  
\$2.00

### Stuffed Artichoke Bottoms

Choice of Spinach, Bay Shrimp Louie,  
Herb Cream Cheese  
\$1.75

### Cold Dips

7-Layer Dip with Tortilla Chips	\$2.95
Baba Ganoush with Pita	2.00
Chips & Salsa	0.75
Hummus with Pita	2.00
Roasted Vegetables with Assorted Breads	2.00
Avocado Crab with Tortilla Chips	1.75
Olive and Herb Cream Cheese with Breadsticks and Crackers	1.50

## Additional Hot Items

### Pizza

One Size, 8 Slices Per Pizza

Cheese Pizza	\$11.00
Pepperoni & Cheese Pizza (One topping pizza)	12.00
Vegetarian Pizza (Up to three toppings)	13.00
BBQ Chicken Pizza	13.00
Additional toppings	1.00

Choose from: Sausage, Chicken, Onion, Olives,  
Bell Pepper, Minced Garlic, Pepperoni, Extra Cheese,  
Mushrooms, Ham and Pineapple

### Hot Dips

Vegetarian Chili con Queso with Tortilla Chips	\$1.50
Spinach Artichoke with Tortilla Chips	2.25
Roasted Onion with Pita Chips	1.50
Baked Brie with Sautéed Mushrooms and Toasted Breads	Large (serves 40) \$100.00 Small (serves 20) 55.00

ASUCLA CATERING SPECIALIZES IN CUSTOM MENUS; PLEASE ASK ONE OF OUR CATERING CONSULTANTS

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