

FGF

CATERING DALLAS

P A S S E D H O R S D ' O E U V R E S

VEGETARIAN

Eggplant Cannelloni Provencale stuffed with Vegetables, Goat Cheese, and Tomato Confit

On top of Crisp Potato Galette (GF)

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots

Southwest Vegetable Quesadillas with Pepper Jack Cheese and Avocado Crema

Stilton, Granny Smith Apple and Adriatic Fig Spread on Seeded Lahvosh

Moroccan Hummus and Grilled Vegetable Tapenade on a Naan Crisp

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish Topped with Basil Chiffonade

Warm Phyllo Cup with Gorgonzola, Caramelized Onion and Pear Jam

Caprese Skewers of Tomato, Cilliengini, Fresh Basil and Balsamic (GF)

Smoked Gouda and Green Onion Pimento Cheese in a Gougere

Paula Lambert Smoked Mozzarella and Tomato Crostini with Olive Tapenade

Watermelon Feta Skewer with Olive Oil and Cracked Pepper (GF)

Crispy Three-Cheese Risotto Cake with Grilled Portobello Caponata and Balsamic Reduction

Warm Brie en Croute with Port Fig Preserves, and a Sea Salt Marcona Almond

English Cucumber and Watercress Tea Sandwich

Pecorino Romano Ratatouille Stuffed Mushroom Cap

Crispy Kale Dumpling with Daikon Dipping Sauce (Vegan)

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CATERING DALLAS

P A S S E D H O R S D ' O E U V R E S

PORK, POULTRY, AND BEEF

Jamaican Beef Patty Blended with Caribbean Jerk Seasonings, Peppers, Onions,
and Curry wrapped in a Corn Pastry

Warm Mini Potatoes with Smoked Jalapeno Chicken Salad and Chipotle Cheddar (GF)

Crispy Chicken Cordon Blue Croquette with Roquefort Cheese and Lingonberry Jam

Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey Mustard

Herb Popover with Boursin, Oven-cured Tomato and Crisp Peppered Bacon

Mini Fried Green Tomato topped with Garlic Aioli and Pepper Bacon

Mac and Cheese Bites with Neuske's Bacon Crumbles and Chives

Grilled Fajita Rice Paper Wrap with Spicy Salsa (GF) - Choice of Beef, Chicken, or Vegetable (V)

Mini Beef OR Chicken Chimichanga with Queso Dip

Sweet Potato, Sage, and Prosciutto Risotto Cake

Pepper Jack stuffed Chicken Wrapped in Bacon (GF)

Pulled Pork Quesadilla with Avocado Crema

Turkish Beef OR Lamb Meatball Skewer with Tzatziki OR Tomato-Harissa Sauce

Southern Grits Cake with Micro Herbs - Choice of BBQ Beef, BBQ Chicken, or Pulled Pork

Crispy Pot Sticker with Dumpling Sauce - Choice of Vegetable, Chicken, or Pork

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Hawaiian Kalua Pork Spring Roll with Pineapple Ginger Chutney

Thai Chicken OR Beef Salad with Mint Sauce in an Endive Leaf (GF)

Caribbean Curry Chicken Salad on a Crisp Plantain (GF)

Mini Pork Carnita OR Beef Adobo Flautas with Avocado Crema (GF)

Chipotle Grilled Beef Quesadilla with Roasted Salsa

Korean Barbeque Bulgogi Beef Dumpling with Red Chili Tomato Puree

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CATERING DALLAS

P A S S E D H O R S D ' O E U V R E S

PORK, POULTRY, AND BEEF

Colorado Lamb Carpaccio in a Corn Tortilla Cup with Arugula, Lavender-Rosemary Mustard Sauce, & Tabouli

Spicy Venison Sausage on a Corn Cake with Smoked Gouda and Strawberry Jalapeno Chutney (Contains Pork)

Maple Glazed Duck Breast on a Sweet Potato Scone with Pecan-Pumpkin Butter

Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli (GF)

Angus Beef Mini Slider with Smoked Gouda and Chipotle Mayo

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico (GF)

Chinois Chicken Salad in a Sesame Snow Pea (GF)

Pulled Pork Mini Slider with Coleslaw

Ranch Turkey Burger Mini Slider with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Mini Corned Beef Reuben Sandwich

SEAFOOD

Chorizo and Manchego Paella Cake Topped with Roasted Shrimp and Tomato Fondue

Asian Tuna Tartare on Crisp Wonton with Avocado and Sesame Seeds

Mini Tequila Lime Lobster Tacos with Queso Fresco and Cilantro (GF on Request)

Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)

Mini Cucumber Cup with Smoked Trout and Horseradish Salad (GF)

Corn Tortilla Cup Filled with Roasted Lobster and Grilled Corn Salad (GF)

Applewood Smoked Salmon Tartare and Mascarpone Crostini

Seared Ahi Tuna in a Wonton Cup with Soba Noodle Salad and Wasabi Emulsion

Shrimp, Avocado and Lime Ceviche in a Tomato Cup (GF)

Smoked Salmon Cake with Egg, Remoulade and Dill

Crispy Lobster Risotto Cake with Sweet Pea Aioli

New England Style Lobster Salad on Pretzel Bread

Mini Curried Crab Cakes with Mango-Chili Chutney

Provencale Tuna Nicoise Salad in a Potato Cup (GF)

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CATERING DALLAS

P A S S E D H O R S D ' O E U V R E S

SOUP SHOTS & COCKTAIL SHOOTERS

Require Shot Glass Rental

Santa Fe Chicken Tortilla with Queso Fresco and Cilantro

Butternut Squash with Roasted Pine Nuts and Pecorino

Chilled Avocado Vichyssoise with Chives

Dubliner White Cheddar and Cauliflower Soup

Lobster Bisque with Cognac Cream

Traditional Shrimp Cocktail Shooters

Mexican Style Shrimp Cocktail Shooter with Avocado and Pico de Gallo

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CATERING DALLAS

BUFFET HORS D'OEUVRES

VEGETARIAN

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Pecorino Romano Ratatouille Stuffed Mushroom Cap

Caprese Skewers with Cilliegini Tomato, Basil and Balsamic

Crispy Kale Dumpling with Daikon Dipping Sauce (V)

Crispy Vegetable Potstickers with Daikon Dumpling Sauce

Spanish Olive Manchego Croquettes with Saffron Sofrito

Mini Mac-N-Cheese Bites with Creamy Herbed Cheese

Food Glorious Food Signature Mac & Cheese Served in Lions Head Bowl

Vietnamese Spring Roll with Guava-Lemongrass Sauce

Southwest Vegetable Quesadilla with Avocado Crema

Traditional Greek Spanakopita with Spinach and Feta

Brie en Croute with Fig Jam and Marcona Almonds

Seasonal Vegetable Crudite with Choice of 1 Sauce: Ranch, Blue Cheese or Red Pepper Hummus

Asiago Risotto Croquette with Spicy Marinara Dip

Vegetable Pakoras with Coriander Dipping Sauce

Risotto Cake with Grilled Portobello Caponata

Indian Samosas with Cucumber Mint Raita

Watermelon and Feta Skewers with Olive Oil and Black Pepper

Lightly Smoked Salmon Tartare on a Mascarpone Crostini

Smoked Gouda and Pimiento Cheese, Scallion Gougere

Vegetable Portobello Skewers with Balsamic Vinaigrette

English Cucumber and Watercress Tea Sandwiches

Black Bean Empanadas with Queso Dip

Artichoke and Goat Cheese Beignets

Smokey Portobello Tartlet with Herbed Crème Fraiche Custard

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CATERING DALLAS

BUFFET HORS D'OEUVRES

PORK, POULTRY, AND BEEF

Corned Beef Reuben Potato Skins Topped with Crispy Rye Bread Crumbles and Creamy Russian Dressing Dip

Mini BBQ Beef Chimichanga with Monterrey Jack, Black Beans and Chipotle Crema

Mini Smoked Chicken Chimichanga with Pepper Jack and Tomatillo Dip

Full-Size Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

Petite Beef OR Chicken Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Mini Beef and Lamb Gyros with Red Onion and Tzatziki Sauce

Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa

Chicken Porcupines served with Chili-Plum Dipping Sauce

Chicken with Mushroom Duxelle Wrapped in Puff Pastry

Beef, Chicken or Vegetable Empanada with Queso Dip

Tandoori Chicken Skewers with Cucumber Mint Raita

Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade (GF)

Pepper Jack stuffed Chicken Wrapped in Bacon

Pulled Pork Quesadilla with Avocado Crema

Chicken Guajillo Mole and Plantain Skewer (GF)

Thai Chicken Satay with Indonesian Peanut Sauce

Pork Kabob with Jalapeno Jam Glaze

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CATERING DALLAS

BUFFET HORS D'OEUVRES

PORK, POULTRY, AND BEEF

Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi-Glace

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Beef Short-Rib and Roasted Cremini Shepherd's Pie Topped with Cotswald Mash

Spicy Texas Beef Chili in a Mini Potato with Smoked Cheddar and Chives

Thai Beef Salad in a Mini Lettuce Cup with Mint and Crisp Rice Noodle

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Grilled Chicken and Andouille Skewers with Spicy Pear Glaze

Tender Cubes of Beef with Porcini-Chianti Marinade

Bacon Wrapped Shrimp with Sweet Chili Marinade

Tender Chunks of Lamb with Ancho Chili Butter

Thai Beef Satay with Indonesian Peanut Sauce

Grilled Quail Glazed with Pepper Jelly

SEAFOOD

Lobster Risotto Cakes with a Lemon-Basil Rouille

Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)

Mini Crab Cakes with Cajun Remoulade

Coconut Shrimp with Mango Chili Dip

Cumin Spiked Grilled Chilled Shrimp on Bamboo Skewer with Tomatillo Salsa (GF)

Shrimp Empanada with Queso Dip

Lightly Smoked Salmon Tartare on a Mascarpone Crostini

Bacon Wrapped Shrimp with Sweet Chili Marinade (GF)

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CATERING DALLAS

B U F F E T H O R S D ' O E U V R E S

MINI NAPA VALLEY PIZZAS

Please select Deep Dish or Flatbread

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterey Jack Cheese (V)

Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro

Buffalo Chicken Pizza with Blue Cheese and Shaved Celery and Carrots

GOURMET SLIDERS

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread

Turkey Burger with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Crab Cake Po-Boy with Cajun Remoulade and Shredded Lettuce

Southwestern Black Bean Burger with Avocado Crema (V)

Pulled Pork with Tangy Cole Slaw

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CATERING DALLAS

JEWEL DESSERT DISPLAY

May be Displayed or Passed

Mini Tiramisu in Lions Head Bowl with Mocha Mousse

Lemon Bars Topped with Candied Orange Peel

Mini Double Fudge Brownies

Mini Raspberry Linzer Bars

Hand-Rolled Truffle Pops

Pecan Caramel Diamonds

Mini Amaretto Cannoli's

Mini Chocolate Eclairs

Dark Chocolate Dipped Strawberries with

White Chocolate Drizzle

Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries

Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrohna Chocolate Pearls

Passionfruit Mousse and Candied Ginger Pound Cake with Tropical Fruit and Coconut

Peppermint Fudge (Holiday Item Only)

Mini Cookies *(each flavor is one flavor)*

Macadamia White Chocolate, Mexican Wedding Cookie

Classic Chocolate Chip, Oatmeal Raisin

Peanut Butter, Sugar Cookie

Two-Bite Pies *(each flavor is one selection)*

Cherry, Chocolate Cream, Pecan, Key Lime,

Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes *(each flavor is one flavor)*

Strawberry, Chocolate, Lemon, Red Velvet,

Carrot Cake with Cream Cheese Icing