

HALO & HORNS Catering

DISTINCTIVE EVENTS

SEASONALLY INSPIRED SAMPLE MENUS

The following menus are sample menus. All menus are custom made to your needs & desires.

Cocktail Party

5-hour cocktail style party
8 Butlerved Hors D'oeuvres
3 Stationary appetizer displays

Hors D'oeuvres

Seared Pepper-Crusted Tuna, Wakame Salad, Wasabi Aioli on Rice Crisp (gf)**
Sliced Steak Skewers with horseradish aioli (gf)**
Moroccan Lamb Meatballs with mint pesto (gf)**
Watermelon-Basil Gazpacho Shooter (gf), (Vg)**
"Fish & Chips" Smoked Trout, Artisanal Potato Chip, Truffled Tartar (gf)**
Black bean sliders, avocado, cilantro, pickled red onion (V)
Sundried Tomato Hummus on English Cucumber, Dill (gf)**

Stationary Apps

Lobster ravioli with brandy cream sauce
Petit Vegan Paella with micro green cilantro (gf) **
Parmesan truffle roasted Brussel sprouts (gf/VG)

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Buffet

1 hour Cocktail Hour
5 Butlered Hors D'oeuvres selections
Mezze & Artisanal Cheese display
Buffet Dinner
3 Entrée selections
2 Sides
1 Salad selection

Hors D'oeuvres

Mini Croque Monsieur (can be vegan & GF)
Cauliflower buffalo "wings" (Vg, gf)
Grass fed Sliders with caramelized shallots & aged cheddar
"Fish & Chips" Smoked Trout, Artisanal Potato Chip, Truffled Tartar (gf)**
Truffled Borekas (wild mushrooms, feta cheese, truffle oil) (V)
Tuscan White Bean Puree and Olive Tapenade on Herbed Crostini

Buffet

Pan-seared organic chicken breast Provencal (gf)
Eggplant "steaks" with a red wine reduction (V,gf)
Sunflower seed crusted salmon with citrus beurre blanc (gf)
Haricot Verts with Garlic Confit (gf) (Vg)
New Potatoes with Spring Onions (gf) (Vg)
Arugula Salad, Honey-White Balsamic, Almonds & Dried Figs (Vg)

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Cocktail Party, Stations & Small Plates

1-hour Cocktail party with 6 Passed Hors D'oeuvres
3 Themed Food Stations
3 Small Plates options

Hors D'oeuvres

Roast tomato bisque & Grilled cheese shots (can be Vg or gf)
New York Strip Steak Skewers with bordelaise sauce (gf)
Chilled local corn chowder shooters, chili dust (can be made vegan & gf)
Goat cheese stuffed endive leaf, roasted beets, micro greens (gf) (V)
Borekas with wild mushrooms, feta, truffle oil (V)

Food Stations

Tijuana Taco Bar- (shredded chicken, pinto beans & sliced steak), Salsa, homemade guacamole, cilantro, red onions, sour cream, hard tacos, soft tacos, a selection of shredded cheese, shredded lettuce, jalapenos

Burrata Bar- Balsamic glaze, truffle oil, roasted red peppers, hot cherry peppers, gourmet olives, olive oil, basil, tomato, prosciutto, mixed berries, grilled peaches, arugula

Tapas Bar- Custom created tapas

Small Plates

Chicken Pinot Grigio (gf)
Whole Roasted Cauliflower with tahini herb sauce (gf) (Vg)
Mediterranean Salmon or Tofu (gf/V,Vg)**

gf= Gluten Free

Vg=Vegan

V=Vegetarian

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