



Not seeing what you're looking for?

Contact us today to start your menu.

(972) 803-3232  
or  
[events@spcater.com](mailto:events@spcater.com)

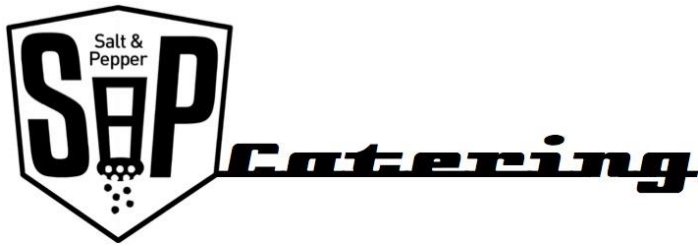
## Hors d'oeuvres

### Vegetarian

	Price per piece
<i>Heirloom Tomato &amp; Goat Cheese Puff Tart</i>	\$1.15
<i>Truffled Cheddar Gougeres</i>	\$1.15
<i>Tomato Caprese Skewers</i>	\$1.10
<i>Fried Mac &amp; Cheese Ball</i>	\$1.35
<i>Traditional Deviled Eggs</i>	\$1.15
<i>Watermelon &amp; Feta Skewers w/ Mint Pesto</i>	\$1.15
<i>Mixed Fruit Skewers (Seasonal)</i>	\$1.25
<i>Bruschetta Crostini w/ Herb Boursin Cheese</i>	\$1.15
<i>Vegetable Egg Rolls w/ Sweet &amp; Sour Sauce</i>	\$1.25
<i>Cheddar &amp; Corn Fritters w/ Smoked Tomato Remoulade</i>	\$1.35
<i>Red Pepper Hummus on Toasted Pita Triangles w/ Cucumber &amp; Tomato Relish</i>	\$1.15
<i>Chilled Gazpacho Shooter w/ Toasted Almonds</i>	\$1.45
<i>Tomato Soup Shooter w/ Mini Grilled Cheese</i>	\$1.85
<i>Watermelon &amp; Tomato Gazpacho w/ Feta Cheese</i>	\$1.55

### Pork

<i>Candied Bacon Skewers</i>	\$1.35
<i>Pork Egg Roll w/ Sweet &amp; Sour Sauce</i>	\$1.35
<i>Italian Sausage Stuffed Mushrooms</i>	\$1.35
<i>Creole Andouille Sausage Stuffed Mushrooms</i>	\$1.35
<i>Pork Rillettes Gougeres w/ Apricot Jam</i>	\$1.35
<i>Bacon-Onion Jam &amp; Bleu Cheese Puff Tart</i>	\$1.35
<i>Carolina BBQ Pork Slider w/ Creamy Slaw &amp; Apple</i>	\$1.75
<i>Bacon Wrapped Dates Stuffed w/ Bleu Cheese</i>	\$1.25
<i>Mini Red Chile Pork &amp; Monterrey Jack Quesadilla w/ Avocado-Lime Crème</i>	\$1.55
<i>Applewood Smoked Bacon &amp; Cheddar Grit Bites w/ Tomato Jam</i>	\$1.45
<i>Red Chile Pork Nacho Cup w/ Sweet Corn Salsa &amp; Cotija Cheese</i>	\$1.35
<i>Mini Cuban Sandwich w/ Swiss Cheese</i>	\$1.75
<i>Grilled Pimento Cheese &amp; Bacon Panini</i>	\$1.75



Not seeing what you're looking for?

Contact us today to start your menu.

(972) 803-3232  
or  
[events@spcater.com](mailto:events@spcater.com)

### Poultry

	Price per piece
Chicken & Vegetable Pot Stickers	\$1.35
Sesame Turkey Meatballs	\$1.35
Smoked Chicken Nacho Cup w/ Sweet Corn Salsa & Cotija Cheese	\$1.35
Chicken Satay Skewers w/ Peanut Dipping Sauce	\$1.35
Buffalo Style Chicken Skewer w/ Ranch or Bleu Cheese Dipping Sauce	\$1.35
Smoked Duck Bacon Stuffed Mushrooms	\$1.35
Chicken & Waffle Skewers w/ Chile-Maple Syrup	\$1.45
Chicken Tortilla Soup Shooter w/ Avocado-Lime Crème	\$1.85
Mini Smoked Chile Chicken & Monterrey Jack Quesadilla w/ Avocado-Lime Crème	\$1.55

### Beef

Italian Meatballs w/ Traditional Tomato Sauce	\$1.45
Braised Short Rib and Italian Polenta Bites w/ Horseradish Creme	\$1.55
Mini Green Chile Beef & Monterrey Jack Quesadilla w/ Avocado-Lime Crème	\$1.65
Herb Roasted Beef Tenderloin on Bacon & Garlic Potato Cake w/ Voo Doo Sauce	\$1.65
Spicy Beef Satay w/ Peanut Dipping Sauce	\$1.55
Seared Tenderloin Skewers w/ Cilantro-Pecan Pesto	\$1.55
Braised Short Rib Sliders w/ Horseradish Cream & Arugula	\$1.85
Green Chile Braised Beef Street Taco w/ Cotija Cheese, Cilantro, & Pickled Red Onion	\$1.75
Mini Corned Beef Reuben w/ Sauerkraut & Russian Dressing	\$1.75

### Seafood

Mini Maryland Crab Cake w/ Whole Grain Mustard Aioli	\$1.55
Mini Creole Crab Cakes w/ Green Tomato Remoulade	\$1.55
Shrimp Egg Roll	\$1.35
Bacon Wrapped Shrimp	\$1.35
Spicy Tuna Tartare w/ Crispy Wonton & Smoked Edamame	\$1.75
Chile-Lime Seared Tuna Bite w/ Cucumber & Tomato Salad	\$1.75
Shrimp Ceviche Bite w/ Mango, Cilantro, & Cucumber	\$1.45
Coconut Shrimp w/ Sweet Thai Chile Sauce	\$1.35
Blackened Shrimp & Cheddar Grit Bites w/ Tomato Jam	\$1.35
Thai Lobster Bisque Shooter w/ Coconut Crème	\$1.95