

Passed Hors d'Oeuvres Menu

New Items!

- Creamy Smoked Chicken Mini Eggroll
2.85 each
- Mini Potato & Pea Samosa
2.85 each
- Corn Croustade with Mexican Street Corn Stuffing
2.85 each
- Crispy Fried Avocado Bites
3.50 each
- General Tso's Chicken & Waffle
3.90 each
- Southern Maple Syrup Chicken & Waffle
3.90 each

Mac & Cheese Bites

- Creamy Mac & Cheese Bites
3.50 each
- Truffle Mac & Cheese Bites
3.50 each
- Bacon Mac & Cheese Bites
3.50 each

Savory Tartlets

- Gorgonzola, Bacon & Date
2.85 each
- Zucchini, Tomato & Provolone
2.85 each
- Chèvre-Shiitake Mushroom
2.85 each
- Tomato & Parmesan Cheese
2.85 each

Cold Items

- Corn Croustade with Avocado & Smoked Ham Stuffing
(can be vegetarian)
2.85 each
- Rice Cracker with Marinated Goat Cheese GF
2.85 each
- Corn Croustade Cup with Crab Salad
2.85 each
- Cherry Tomato Filled
with Garlic-Basil Hummus V GF
2.85 each
- Cherry Tomato Filled with Pesto Cream GF
2.85 each
- Snow Peas stuffed with Herb Cheese GF
2.85 each
- Mango, Hazelnut & Boursin on Endive GF
2.85 each
- Smoked Salmon & Gribiche Sauce on Won-Ton Crisp
3.90 each
- Fresh Snow Peas stuffed with Crabmeat GF
4.15 each

Hot Items

- Italian Fried Olive with Creamy Gorgonzola Stuffing
2.65 each
- Olive Stuffed Cheese Ball
2.65 each
- Green Onion wrapped in Pork Tenderloin
with Satay Sauce GF
2.85 each
- Buffalo Cauliflower Bites
2.85 each
- Eggplant Parmesan Bite
2.85 each
- Spinach & Feta Cheese Phyllo Triangles
2.85 each
- Crispy Brussels Sprouts (with or without Bacon Jam)
2.85 each
- Pork and Beef Meatball & Crispy Eggplant Stack
3.35 each
- Mini Beef Wellingtons
3.35 each
- Bite-Sized Swedish Meatballs
3.35 each
- Dijon Elgin Sausage Bites
3.35 each
- "Bush Bites" Breaded Chicken Stuffed with Jalapeño,
Cheddar and Bacon
3.50 each
- Mini Buffalo Chicken Bites with Blue Cheese Sauce
3.50 each
- Mini Chicken Fried Steak Bite with Mashed Potatoes
3.50 each
- Mini Shrimp & Grits with Jalapeño GF
3.50 each
- Bacon Wrapped Artichoke Heart GF
3.50 each
- Tex-Mex Chicken Enchilada Bite
3.90 each
- Southern Style Pulled Pork Bite
3.90 each
- Texas BBQ Brisket Bite
4.15 each
- Bacon Wrapped Medium Shrimp
(with or without jalapeño sliver) GF
3.90 each
- Bacon Wrapped Quail Bites with Jalapeño Sliver GF
4.15 each
- Bacon Wrapped Duck Bites with Jalapeño Sliver GF
4.45 each
- Bite Sized Crab Cake with Rémooulade
4.75 each

Quesadillas

- Grilled Zucchini with Vidalia Onion, Roasted Garlic and
Cheddar Cheese
2.85 each
- Grilled Chicken & Monterrey Jack
3.35 each
- Smoked Chicken, Chorizo & Cheese
3.35 each
- Buffalo Chicken Quesadilla
3.35 each
- Blackened Shrimp & Monterrey Jack
3.50 each
- Beef Tenderloin & Blackened Tomato
with Monterrey Jack Cheese
3.90 each
- Lobster, Toasted Garlic & Brie Cheese
4.45 each

Traditional Nachos

- Mexican Street Corn Nachos GF
2.65 each
- Smoked Chicken Nachos GF
2.85 each
- Beef Short Rib Nachos GF
2.85 each
- Smoked Quail Nachos GF
2.85 each

Bite Sized Sandwiches

- Open-Faced Cucumber & Cream Cheese
3.15 each
- Mini Grilled Cheese
3.35 each
- Mini Fontina & Asparagus Panini
3.35 each
- "Mini-Cristo" Sandwich
3.35 each

Yucca Chip Bites

- Vegan Black Bean & Avocado V GF
2.65 each
- BBQ Pulled Pork, Refried Beans, Cheddar GF
2.85 each
- Smoked Quail, Refried Beans, Jack Cheese GF
3.15 each
- Beef Short Rib, Black Beans, Jack Cheese GF
3.15 each
- Crispy Oyster with Habanero-Honey Aioli
3.35 each

Banquet Hors d'Oeuvres Menu

Cheese & Fruit

(all items below Gluten Free with Rice Crackers)

Layered Basil or Oregano Pesto Torta with Rice Crackers and Specialty Crackers (Minimum of 20 People)
3.90 per oz.

Fruit Kebabs with Brie Cheese, Fresh Strawberries, & Pineapple
4.45 each

Fresh Sliced Fruit Tray, with Choice of Poppy Seed or Strawberry Cream Dressing
4.45 per person

Assorted Domestic Sliced Cheese Board with Specialty Crackers
5.50 per person

International Sliced Cheese Board with Gourmet & Imported Cheeses
Served with Specialty Crackers and Herb Breadsticks
12.50 per person

Brie Presentation 4.15/person

(Choose two of the following sauces on the side)

Fresh Strawberry Glaze; Chopped Mushrooms, Chives & Garlic; Cranberry Chutney;
Pecan Caramel Sauce; Apricot-Almond Glaze; Candied Jalapeño Relish; Raspberry Chipotle Glaze

Dips & Spreads

Served with Tortilla Chips, Toasted Pita Chips, Rice Crackers or Carr's Crackers
(all items below can be prepared Gluten Free if requested) (Minimum of 20 People)

Chili Con Queso with Tostados 2.15 per ounce	Headliners House-made French Onion Dip 2.85 per ounce	Freshly Made Avocado Guacamole 4.75 per ounce
Creamy Spinach & Artichoke Dip 2.85 per ounce	Artichoke & Bleu Cheese Dip with Jalapeños 2.85 per ounce	Salmon Mousse 4.90 per ounce
Spicy Pimento Cheese Spread 2.65 per ounce	Smoked King Salmon, Dill & Cream Cheese 3.35 per ounce	Hot Crabmeat Dip 4.90 per ounce

Trio of Mediterranean Dips:

Roasted Garlic Hummus, Cucumber Tzatziki, & Olive Tapenade (.75 oz/person of each)
\$5.99 per person

Americana Trio of Dips:

Headliners French Onion Dip, Artichoke and Bleu Cheese Dip with Jalapeños, & Smoked King Salmon,
Dill & Cream Cheese Spread (.75 oz/person of each)
\$5.99/person

Tex-Mex Trio of Dips:

Fresh Salsa (.75 oz/person), Queso (1.5 oz/person) & Guacamole (1.5 oz/person)
\$9.65/person

Finger Sandwiches

Cucumber & Cream Cheese	3.15 each
Thinly Sliced Marinated Cucumber and Avocado	3.90 each
Pimento Cheese	3.15 each
Tuna Salad	3.50 each
Ham Salad.	3.50 each
Traditional Chicken Salad or Curried Chicken Salad.....	3.90 each
Roast Beef and Brie.....	3.90 each
Beef Tenderloin and Brie.....	4.90 each

Deli Sandwiches on Soft Rolls:

Baked Ham.....	4.45 each
Turkey.....	4.45 each
Roast Beef.....	4.45 each
Smoked Pork Loin.....	4.75 each
Beef Tenderloin.....	5.50 each

Carved Meats with Deli Rolls & Condiments – Minimum of 35 People

Roasted, Smoked, or Deep-Fried Turkey Breast	10.55 per person
Baked, Smoked, or Peppered Ham	11.75 per person
Roasted or Smoked Peppered Loin of Pork	13.95 per person
Roasted or Smoked Ribeye	16.00 per person
Roasted or Smoked Tenderloin of Beef	19.75 per person

There will be an additional charge of 200.00 for each Carver

Headliners Famous Sliders

Traditional Cheeseburger Sliders	\$4.90 each
Chicken Fried Steak Sliders.....	\$4.90 each
Chicken Fried Chicken Sliders.....	\$4.90 each
Pulled Pork Sliders.....	\$4.90 each
Texas Brisket Sliders.....	\$4.90 each
Oyster Po' Boy Sliders.....	\$4.90 each
Smoked Beef Shortrib Sliders.....	\$4.90 each

Make it a Buffet

Add French Fries Hyde Park Dipping Sauce	4.15/person
Add Onion Rings	5.25/person
Add Truffle Tater Tots	5.75/person
Add Mini Hot Dogs	5.75/person

Headliners Buffet Specialties

Miniature Stuffed New Potatoes with Bacon, Cheese, Sour Cream & Chives GF 2.65 each	Asparagus Spears Marinated in Caesar Salad Dressing GF (minimum 3 per person) 2.85 each
Miniature Stuffed New Potatoes with Poblano & Corn Relish GF 2.65 each	Yellow and Red Grape Tomato, Mozzarella Skewers GF 2.85 each
Pommes Lorette Balls Stuffed with Boursin 2.65 each	Colorful Grilled Vegetable Skewers GF Red Bell Pepper, Yellow Bell Pepper, Mushroom, Zucchini and Squash 2.85
Pommes Lorette Balls Stuffed with Brie Cheese & Caramelized Onion 2.65 each	The Original Turkey Finger with Cream Gravy, New Orleans Spicy Cream Gravy or Barbecue Sauce (minimum 3 per person) 3.15 each
Pommes Lorette Balls Stuffed with Cheddar & Bacon 2.65 each	Buffalo Turkey Fingers with Blue Cheese Sauce 3.15 each
Pork, Chicken or Vegetable Egg Rolls with Sweet & Sour Sauce & Hot Mustard 3.35 each	Chicken Strips
Chicken or Pork Tamales GF 4.75 each	Traditional Southern, Nashville Hot or Sesame with Cream Gravy or Dipping Sauce 3.50 each
Truffle or Traditional Tater Tots GF 5.75/person	

-Minimum of 20 People for the Items Listed Below-

Vegetable Tray with Ranch, Green Goddess, or Dill Dipping Sauce GF
4.75 per person

Seafood

For Your Buffet:

Sautéed Scallops Served Tableside
with Baguettes with Balsamic Reduction

5.25 each

Mango & Orange-Citrus Ceviche with Tilapia
Served with Tortilla Chips GF

5.50 per person

Headliners Crab Salad GF

7.25 per person (4 oz)

Crab Cakes served with Rémoûlade Sauce

Medium (1 oz.) 8.00 each

Large (1.5 oz.) 12.25 each

Shrimp Selections

Firecracker Shrimp & Sausage Kebabs GF

4.45 each

Shrimp & Grits with Beurre Blanc in Individual Cups

11.75 each

Iced Boiled Shrimp with Red & Rémoûlade Sauce GF

Medium 3.50 each (minimum 4/person)

Jumbo 4.75 each (minimum 3/person)

Shrimp Tejas or Mexican Shrimp Cocktail GF

Medium 3.50 each (minimum 4/person)

Jumbo 4.75 each (minimum 3/person)

Alaskan King Crab Legs

(3 oz. per person), with Red Sauce, Rémoûlade Sauce,
Lemons & Limes GF ... 15.75 per person

Oyster Options:

Fried Oysters Served with
Tartar, Red or Rémoûlade Sauce

3.15 each

Sautéed Oysters Served Tableside
with Tortilla Chips GF

3.15 each

Raw Oysters on the ½ Shell GF

3.15 each

New Orleans Style Charbroiled

Oysters GF

3.15 each

Oysters Rockefeller

3.15 each

House-Made Quality Sushi:

California Roll GF - 3.50 per piece

Vegetable Roll GF - 3.15 per piece

Spicy Tuna Roll GF - 3.90 per piece

Tempura Shrimp Roll - 3.90 per piece

Lobster & Jalapeño Roll GF - 4.75 per piece

(for more options, speak to the catering department)

Old World Caviar Presentation

½ oz. serving caviar GF

Domestic Caviar Homemade Blinis Prepared Tableside

with Thin Toast Points, Chopped Egg Yolks,

Chopped Egg Whites, Chopped Onions, Sour Cream,

Whipped Butter, Capers, Lemon Wedges

Market Price

Mac & Cheese Bar

Two Types of Mac & Cheese - Creamy Four Cheese Truffle with Shells; Southwestern Green Chile with Cavatappi
Toppings to include: Crispy Bacon, Parmesan, Green Onions,
Roasted Red Bell Pepper, Sautéed Garlicy Mushrooms
12.50 per person

Pasta Sauté Station

Cavatappi Pasta with Marinara, Pesto & Alfredo Sauces available
Chopped Green Onions, Fresh Grated Parmesan Cheese, Red Pepper Flakes,
Sautéed Mushrooms, Sliced Black Olives, & Chopped Tomatoes
12.50 per person

There will be an additional charge of 175.00 per Sauté Chef

Additions

Salad Kebabs: Cherry Tomatoes & Fresh Mozzarella Balls Drizzled with Basil Pesto GF 2.85 each
Miniature Italian Meatballs 2.85 each
Basket of Garlic Bread with Gorgonzola 3.15 per person
Marinated Grilled Chicken Breast cut into Strips GF 3.90 per person
Cheese Tortellini 7.00 per person
Sautéed Shrimp GF 7.50 per person

Fried Chicken Station

Crispy Fried Chicken Tenders Served with Nashville Hot Sauce, Cream Gravy & Syrup
Served with Fresh Biscuits and Waffles, and Pickles
\$14.50 per person

Tapas Table

Marinated Olives v GF (6/person), Asparagus Wrapped with Prosciutto GF (3/person),
Fried Eggplant Moons with Red Pepper Sauce (3/person), Spicy Lamb Brochettes GF (3 oz/person),
Beef Tenderloin Tips in Garlic Sauce GF (3 oz/person Sautéed Tableside) served with Baguettes
26.25 per person

Additions

Jumbo Scallops sautéed in White Wine with Reduced Balsamic Vinegar GF 5.25 each
Jumbo Shrimp in Garlic Tomato Sauce GF (3/person) 15.25
Seafood Paella GF 13.75/person
Chicken and Sausage Paella GF 11.50/person
Bite-Sized Croquetas de Jamón 3.35 each
Lobster Medallions Plated around Boiled Lobster Shell with Herbed Lemon Butter Sauce GF Market Price
Please consult the Catering Director for additional delicious Hot or Cold Tapas

Asian Favorites

Pad Thai Noodles, Pork Dumplings with Miso Ginger Dipping Sauce,
Chicken or Vegetarian Eggrolls, Shrimp or Vegetarian Fried Rice,
23.50 per person

Additions

Duck or Pork Steam Buns 3.50 each
Chicken Satay Skewers 3.90 each
Sesame Chicken Lettuce Wraps 4.45 each
Honey Ginger Marinated Asparagus Spears 2.85 each (minimum 3 per person)

Fiesta Taco Bar

Chorizo Chile con Queso, and Guacamole Served with Corn Tortilla Chips
Warm Corn & Flour Tortillas to make tacos with Shrimp Tejas and Sliced Beef Ribeye
Condiments to include: Cilantro, Lime Wedges, Pico de Gallo, Sour Cream, Fresh and Pickled Jalapeños,
Shredded Lettuce, Creamy Green Salsa, Gringo Roja Salsa & Spicy Habanero Salsa
27.50 per person

Make it a Buffet

Fresh Seasonal Fruit Kebabs dusted with Chile & Lime 4.45 per person
Pulled Chicken Chile Relleno Lettuce Wraps 4.45 per person
Smoked Pork Enchiladas Topped with Mole Sauce 4.45 per person

Fajita Table

Marinated Grilled Flank Steak and Chicken Breast, Flour Tortillas,
Grated Cheese, Sour Cream, Onions, Jalapeños,
Guacamole, Traditional Chili con Queso & Salsa Fresca. Served with Corn Tortilla Chips
25.75 per person

Make it a Buffet

Add Southwestern Caesar Salad 6.75/person
Add Rice and Beans 4.90/person
Add Cheese Enchiladas with Green Tomatillo Sauce 4.45/person
Add Pork Tamales 4.75/person
Add Mango & Orange-Citrus Ceviche with Tilapia 5.50 per person

DESSERT SELECTIONS

Bite Sized Desserts

Chocolate Dipped Viennese Cookie 3.15 each	Miniature Chocolate Fudge Tartlet 3.15 each
Assorted Cookies 3.15 each	Miniature Lemon Meringue Tartlet 3.15 each
Chocolate Caramel Pecan Bars 3.15 each	Old Fashioned Lemon Bar 3.15 each
Chocolate Truffles 3.15 each	Tiramisu "Tartlet" 3.15 each
Pecan Tassies (Mini Pecan Pie) 3.15 each	Triple Chocolate Pecan Fudge Brownies 3.15 each
Miniature Key Lime Tartlet 3.15 each	Chocolate Éclair 3.15 each
Miniature Coconut Custard Tartlet 3.15 each	Chocolate Caramel Millionaire Shortbread 3.15 each
Vanilla Custard Tartlet Topped with Fruit 3.15 each	Chocolate Dipped Strawberries GF 4.75 each

Dessert Table Suggestions:

Assorted Slices of Cakes and Pies.....	8.50 per person
Sliced Whole Cheesecakes, serves 16.....	8.50 per person
Costa Rican Bread Pudding.....	8.50 per person
Decorated Cupcake Display.....	8.50 per person

Flaming Dessert Table

Bananas Foster GF, or Cherries Jubilee with Vanilla Ice Cream
8.50 per person

There will be an additional charge of 175.00 per Table Side Chef

Ice Cream Sundae Table GF

Maraschino Cherries, Sliced Bananas, Crushed Peanuts, Assorted
Candy & Hot Fudge, with Vanilla & Chocolate Ice Cream
8.50 per person

There will be an additional charge of 175.00 per Sundae Attendant

Cupcake Bar

Miniature or Regular Sized Cupcakes
Assorted Icings, Candies, Toppings, Etc.
8.50 per person (2 minis per person or 1.5 regular per person)

Birthday & Special Occasion Cakes

Prices Are Based On Types & Sizes Of Cakes