HANDOLA'S CATERING -HORS D'OEUVRES-LIGHT HORS D'OEUVRES

BEEF

Asparagus and ribeye skewer with Italian grill baste

Beef Carpaccio with arugula, parmesan cheese and truffle oil

Beef tenderloin with a dry coffee cardamom cumin rub & pickled onion

Risotto cake with short rib and Calabrian cream sauce

CHICKEN

Asparagus wrapped chicken with mango chutney

Cherry Tomatoes stuffed with house made chicken salad

Firecracker chicken meatballs with feta cheese

Chicken & sausage gumbo shots or seafood gumbo shots

Chicken En Brochette

Grilled chicken kabob with Italian baste or pesto

Mini chicken potpie with sage

Mini chicken flautas with an avocado & tomatillo sauce

Mini waffle square with fried chicken cutlet & jalapeño bacon jelly

PORK

Asparagus wrapped with prosciutto

Crostini baguette with prosciutto, melon & pistachio pesto

Dates stuffed with almonds and wrapped in bacon

Bacon wrapped quail in mini forks

Fried green tomatoes & pork belly skewer

Mini green tomatillo pork tostada topped with queso fresco

Mini pig in a blanket with sweet mustard

Pork belly and sweet cucumber ribbon skewer



HORS D'OEUVRES

VEGETARIAN

Spanakopita phyllo cup

Sweet potato & spinach frittata

Pimento cheese croquette

Charcuterie skewers displayed on Tuscan loaves

Eggplant Rotella - Rolled with ricotta cheese & topped with Pomodoro

Focaccia toast with a fig & walnut tapenade topped with Italian green herbed salsa

Manchego cheese puff with hazeInut dust

Olive stuffed with gorgonzola cheese & dusted in Mama Mandola's bread crumbs

Puff pastry with gold & red beets, goat cheese & drizzled with honey

Salad cups: your choice with any of our salads

Silver dollar mushroom stuffed with herbed ricotta & parmesan cheese

Asparagus and feta cheese croquette with orange aioli

Baked brie with fruit preserves

Caprese skewers with balsamic reduction and pesto

Crostini with goat cheese, fig reduction and caramelized onions

Crostini with Roma tomato, mozzarella and pesto

SEAFOOD

African peppadew with mozzarella cheese & smoked salmon

Catfish bites with cocktail & tartar sauces

Crispy oyster BLT crostini

English cucumber topped with ahi tuna & avocado wasabi

Fried crab balls with remoulade

Grilled scallops with onion ashes

Grit cake topped with spicy Cajun shrimp

Mini crab cakes topped with remoulade sauce

Mini jumbo lump crab cakes topped with tarragon aioli & sweet habanero glaze

Mini focaccia toast with arugula tossed in lemon vinaigrette & topped with shrimp

Mini lobster grill cheese sandwich

Puff pastry with smoked salmon, herb cream cheese, onion, caper & fresh dill

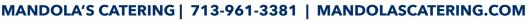
Scallop lollipop with a miso citrus glaze

Scallops wrapped in maple bacon

Smoked salmon & onion confit on wonton chip

Tequila lime shrimp skewers

Crawfish pot pie



HEAVY HORS D'OEUVRES

MEAT

Beef tenderloin sliders with horseradish sauce and caramelized onions

Beef Wellington

Lamb lollipop with Italian baste

Empanadas: chicken or beef with tomatillo sauce

Jalapeño & cheese corn fritter topped with quail

Muffuletta bites

Pecan crusted chicken tenders with honey mustard

Pistachio crusted chicken tenders with sundried tomato aioli

Cheese & Meat Board: smoked Gouda, truffle pecorino drunken goat cheese, salami, prosciutto, figs & assorted crackers and focaccia toast

FLATBREADS

Sundried tomato spread, goat cheese & toasted almonds

Pear, prosciutto & feta cheese

Artichokes, parmesan cheese, truffle oil, pine nuts & spinach

Wild mushrooms, spinach, & caramelized onion

SEAFOOD

Italian marinated crab claws with cocktail & remoulade sauces

Jumbo Gulf Coast boiled shrimp with cocktail & remoulade sauces

Panko crusted shrimp with cocktail & tartar sauce

Pistachio Shrimp - Rolled in a Dijon mustard and crushed pistachios

Scallops wrapped in prosciutto and fresh thyme with a roasted tomato sauce

Seafood martini - Shrimp, crab, white fish, onion, basil, tomatoes in a citrus marinade

Shrimp Damian - Tossed in a lemon white wine butter sauce

Tea sandwich - Open faced with smoked salmon on pumpernickel bread

VEGETARIAN

Grilled vegetable platter: asparagus, cauliflower, zucchini, carrots, & peppers

Brie puff pastry stuffed with fruit preserves

Spinach & mushrooms quesadilla

Sweet potato ravioli with a lemon butter sauce

Porcini mushroom ravioli with a lemon sage butter sauce

Tea Sandwich: open faced with cucumbers avocado garnished with micro greens

MANDOLA'S CATERING | 713-961-3381 | MANDOLASCATERING.COM