



FRANKIE B.
**MANDOLA'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

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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 hazelnut 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

-HORS D'OEUVRES-

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