

# Pes & Judy's

catering est. 1981

## It's a Party DISPLAYED HORS D'OEUVRES

### Choose Four from Following Selections

#### FOCACCIA SANDWICHES

- Herb Encrusted Tenderloin of Beef with Lemon Thyme Aioli
- Mediterranean Turkey Salad with Fig and Kalamata Tapenade
- Balsamic Glazed Pork Tenderloin with Blue Cheese and Sage Aioli
- Fresh Mozzarella with Arugula Pesto and Fig and Kalamata Tapenade

#### TORTILLA ROLLS

- Herb Roasted Tuscan Vegetables with White Beans and Feta Cheese
- Greek Salad with Falafel Crouton and Tzatziki
- Turkey with Mango Chutney and Roasted Red Peppers
- Blackened Chicken with Goat Cheese, Avocado Orange Salsa

#### NAAN FLATBREADS

- Barbecued Pork, Caramelized Onions and Blue Cheese
- Curried Vegetables, Spicy Eggplant, Zucchini, Tomatoes and Cucumber Raita
- Chicken Fajita with Monterey Jack Cheese and Cilantro Garlic Sauce

#### SLIDERS

- Frisco, on Ciabatta with Swiss Cheese, Thousand Island Dressing & Pickle
- Santa Fe, Turkey Burger with Avocado
- Portobello Mushroom with Smoked Gouda & Red Pepper Coulis

*Any of the above can be gluten free using lettuce instead of bread. Vegetarian items can be vegan by eliminating dairy.*

### Choose Two from Following Selections

- Praline Brie with Housemade Salted Caramel and Sweet Pecans
- Brie BT wedge with Bacon Jam, Tomato Jam, and Arugula Salad
- Grilled Vegetable Display with Balsamic Reduction
- Chilled Crudité
- Seasonal Fresh Fruit Display
- Domestic Cheese Tray with Cheddar, Colby Jack, Smoked Cheddar & Provolone
- Homemade Focaccia Bread Board with Local Artisanal Cheeses, Chutneys, Infused Olive Oil and Tapenade
- Antipasti Tray with Genoa Salami, Basil Frittata, Tuscan Bean Puree, Marinated Mozzarella and a selection of olives with Pepperoncini
- Homemade Selection of Pickles, Chips and Assorted Dips



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**Choose Four from Following Selections**

Mini Loaded Baked Potatoes

Orange Szechuan Chicken on a Sesame Rice Cracker

All Beef Sesame Meatball with Asian Sauce

Toasted Ravioli with Marinara Sauce

Toasted Spinach and Artichoke Ravioli with Roasted Garlic Dip

Lamb Meatballs with Cilantro Yogurt

Herbed Beef Tenderloin Brochette with Lemon Caper Aioli

Portobello Mushroom and Artichoke stuffed Pastry Shell

Asiago and Herbed Cheese Puff

Brie en Croute with Honey

Short Rib Tartlette with Parsnip Purée

Crispy Mac and Cheese with Spicy Tomato Jam

Spinach Pita

Spinach Stuffed Mushroom Cap

Fresh Roasted Vegetables on a Cheese Custard Tart

BBQ Brisket Empanada with Sriracha Aioli

Veggie Spring Roll with Sweet and Sour Sauce

Panang Shrimp with Wellington Sauce

Wild Mushroom Tartlet

**Includes total of  
12 Pieces per Person  
\$24.95**

*Pricing does not include service, rentals, or sales tax*