

The background of the central section is a photograph of a smoked salmon appetizer. It consists of several thin, overlapping slices of pink salmon, a small piece of orange, and a slice of brown bread, all served on a white plate. The background is softly blurred, showing more of the same appetizer and some greenery.

HORS
D'OEUVRE
AND
TAPAS
MENU

A WORLD OF GOOD TASTE



GLOBAL TAPAS

Items are for gatherings of 25 people or more.

The following selections provide your guests a complete dining experience suitable for any reception, celebration, or light dining hour.



Classic Elegance Menu: \$26 per guest

Stuffed Belgian Endive

Filled with goat cheese quenelles, caramelized pecans and Turkish figs.

Smoked Trout Canapés

Smoked trout, sour cream, capers and dill salad on toasted baguette rounds.

Mushroom Gruyère

Sautéed mushrooms and Gruyere in white wine and cream cheese base, served with baguette and crackers.

Orecchiette Pasta Salad

Orecchiette pasta, Gigande beans and baby arugula in lemon-garlic dressing.

Chicken Française Medallions

Parsley and egg battered chick sautéed and topped with fried capers and grilled lemons.

Petite Beef Wellingtons

Morsels of beef tenderloin with wild mushroom duxelles, wrapped in puff pastry.

Green Goddess Crudités

An assortment of vegetables, pickled red onion and citrus-marinated olives served with anchovy green goddess dressing (vegan dips available).

Asian Street Samples: \$26 per guest

Chicken Adobo Skewers

A succulent marinated Filipino style dish that is poached and grilled

Korean Tacos

Very popular on the streets of Los Angeles! Seasoned and grilled beef (bulgogi) topped with fresh Kimchee on 6" flour tortillas.

Tandoori Chicken Fingers

Tender chicken with yogurt and spices flash grilled and brushed with a honey glaze.

Ginger Battered Asparagus

Asparagus spears in tempuralike batter with sesame-soy dipping sauce.

Edamame & Ginger Pot Stickers

Seasoned purée of edamame, ginger, chiles and green onions with spicy, Soy-ginger dipping sauce.

Thai Coconut Shrimp

Marinated in coconut milk, curry and lime, breaded and fried, served with sweet Chile sauce.

Three Pea Stir-Fry Salads

Sugar snap peas, English peas and pea shoots stir-fried in sesame dressing.

Lemongrass-Marinated Flank Steak

Chopped, marinated flank steak with peanuts, sweet red pepper, cilantro and lime.

Grilled Salmon Medallions

Seasoned, grilled salmon fillets with papaya salsa.

Vegetable Fried Basmati Rice

This dish combines the nutty flavor of brown rice with the fresh taste of bell peppers and baby peas.



Mediterranean Islands: \$26 per guest

Dipping Station

An array of dips (baba ghanoush, roasted red pepper hummus, white bean hummus with crumbled feta and citrus-marinated olives) served with pita and flatbread.

Green Pea & Herbed Falafel

Served on a bed of tomato and parsley relish.

Beef Kofta Kabobs

Middle Eastern BBQ ground beef and feta cheese skewers with amazing flavor. Served with yogurt sauce.

Stuffed Eggplant Rolls

Eggplant stuffed with Swiss chard, pine nuts, roasted tomatoes and capers.

Porcini & Pea Arancine

Saffron-flavored Arborio rice blended with porcini mushrooms, peas, Italian parsley, parmesan and mozzarella cheeses, then rolled in bread crumbs and served with spicy Arrabiata sauce.

Israeli Couscous Primavera

Middle Eastern couscous with vegetables and dill-lemon dressing.

Grilled Rosemary Chicken Medallions

Marinated boneless breast with tomato and lemon chutney.

Lamb Tagine

Savory lamb stew with raisins and toasted almonds.



Motto Italiano: \$24 per guest

Classic Antipasti Display

Italian appetizer assortment of marinated and roasted vegetables, meats and cheeses with baguette and flatbread.

Caprese Skewer

Fresh grape tomatoes skewered with cillengini mozzarella and drizzled with a fresh basil and extra virgin olive oil vinaigrette.

Fried Portobello Ravioli

Ravioli with a parsley, parmesan and toasted walnut crumb coating, topped with Arrabiata sauce.

White Bean & Tuna Bruschetta

Gigande bean purée with olive oil, roasted garlic, lemon juice, capers and tuna, served with grilled baguette rounds.

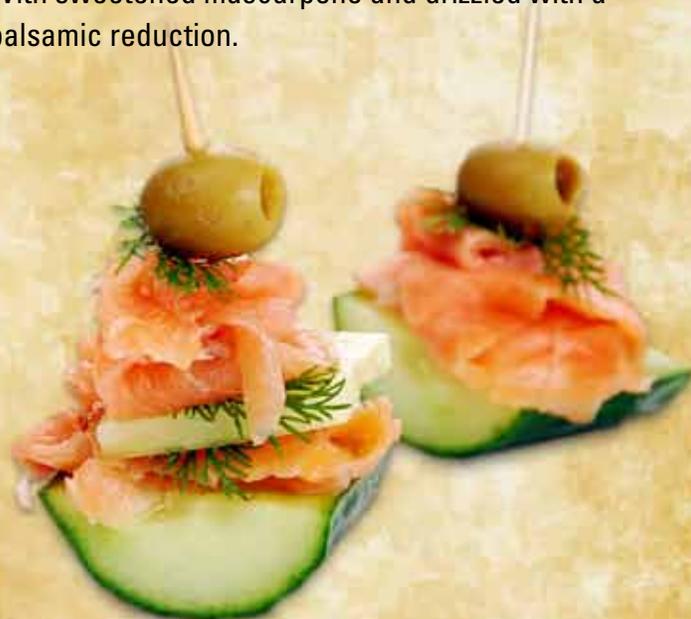
Farfalle Pasta With Gorgonzola, Pea & Mushroom Cream Sauce

Pesto Grilled Chicken Medallions

Made with basil pesto, served with pine nuts and roasted tomatoes.

Marscapone Stuffed Strawberries

With sweetened mascarpone and drizzled with a balsamic reduction.



GLOBAL TAPAS

South America & Mexican: \$22 per guest

Salsa & Queso Bar

Guacamole, pico de gallo, tomatillo salsa, mango-papaya salsa and tortilla chips.

Hot Queso Blanco

A spicy blend of jalapeños, tomatoes and onions with Monterey Jack, cream cheese, sour cream, limes, green onion and tortilla chips.

Tinga, Rajas And Carne Asada Tacos

Tacos stuffed with shredded chicken cooked in chipotle adobo and sour cream, grilled poblano strips, squash strips and garlic or carne asada.

Ecuadorian Potato Cakes

Grilled, cumin-seasoned potatoes stuffed with green chiles and Muenster

Beef Empanadas

Beef with raisins, capers and cilantro, wrapped in flaky crust, served with Chimichurri sauce.

Topolo-Style Caesar Salad

Romaine, cilantro, pumpkin seeds and queso fresco in sherry vinegar dressing.

Honey-Chipotle Grilled Pineapple

Grilled pineapple glazed with local Texas honey and chipotle peppers.



Totally Texan: \$22 per guest

Smoky Miniature Cowboy Meatballs

Ground beef, cheddar cheese, bacon and jalapeños baked in barbecue sauce.

Cajun Barbecue Shrimp

Jumbo shrimp sautéed in buttery, spicy garlic sauce, served with baguette sticks.

Barbecue Beef Quesadillas

Smoked beef brisket with roasted red onions, barbecue sauce, jalapeño pepper jack cheese and avocado pico de gallo.

Pecan-Crusted Catfish Strips

Strips of pecan-breaded, fried catfish with spicy Cajun remoulade.

Collard Green Slaw

A variety of cabbages and collard greens tossed in creamy dressing.

Classic Macaroni and Cheese

Superior's chefs find the best way to make ordinary everyday dishes the ultimate. For a macaroni and cheese recipe that would appeal to adults and kids alike, cooked to perfection with a crunchy topping.

Corn and Black Bean Salad

Dressed with green chile and cumin vinaigrette.



Vegetarian Bit: \$22 per guests

Hot Artichoke Dip

Creamy artichoke, parmesan and green chile dip with baguette and flatbread.

Roasted Tomato and Thyme Pissaladiere

Seasonal roasted tomatoes atop flaky puff pastry dough with caramelized onion, garlic purée and kalamata olives.

White Bean and Parsley Tarts

Purée of seasoned Gigande beans with lemon, garlic and parsley, topped with crumbled feta and red chili flakes.

Mediterranean Risotto Cakes

Arborio rice blended with spinach, tomatoes, feta, roasted tomato aioli.

Stuffed Swiss Chard Rolls

Stuffed with potato and lentils, served with spiced red pepper tomato jam.

Balsamic Roasted Beets

Gorgeous, sweet roasted beets with a tart balsamic glaze.

Roasted Edamame and Olive Salad

Edamame roasted with red peppers, garlic and olives, seasoned with fresh oregano and basil



Event Planning Made Easy!

Our catering specialists are ready to help you make menu selections, determine appropriate order quantities and coordinate delivery. From your first call to your pickup or delivery time, your culinary specialist will make sure your order is right and ready when you need it.

Contact us for details.

We accept all major credit cards. No personal checks, please.
Delivery, gratuity and service charge extra.

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