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 Arrabbiata 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 Arrabbiata 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.
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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.

SUPERIOR CATERING
4550 S. Brust Street • St. Francis, WI 53235

Phone: (414) 671-1200

Email: info@supercc.org

Web: superiorculinarycenter.com

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