

RAINBOW L O D G E™

Tray Passed Appetizers for Banquets & Parties

*Available as Tray Passed Hors D' oeuvres
or on Platters as Part of a Buffet
(All Prices are for 12 pieces of that item. 12 pieces is a minimum order)*

Vegetable

Texas Goat Cheese Bruschetta w/ Toasted Pepper \$18
Salt Baked Heirloom Potato, Crème Fraiche and Chive \$18
Onion & Cheese Bread Pudding Bite, Farmhouse Cheddar & Arugula Pesto \$22
Cornbread Madelines with Sweet & Sour Jalapeno \$22
Pickled Cherry Tomatoes with Black Olive \$18

Seafood

Crispy Shrimp "Bites" with Red Chili & Ginger Butter \$24
Petite Lobster Salad "Sliders" \$36
Salmon or Tuna Tartare Crostini, Creamy Miso and Avocado \$28
Petite Crab Cakes, Creamy Whole Grain Mustard \$24
Warm Crab and Chive "Beignets" \$24

Game, Fowl and Meat

Duck Confit on Parmesan Risotto Spoons \$25
Buffalo Meatballs with Espresso BBQ \$24
Rosemary Grilled Baby Lamb Chops \$42
Prosciutto & Sage Wrapped Quail Breast w/ Brown Butter \$36
Roasted Chicken, Apple and Radish Salad on Endive Leaves \$27
Crispy Duck and Goat Cheese Empanadas \$27

Platters for Groups (\$8 per person, 12 person minimum)

Housemade Charcuterie Trays: Rustic and Smooth Pates,
Cured Meats and Sausages, Seasonal Marmalades, Ciabatta Toasts

Artisanal Cheeses and Seasonal Fruits with Chef's Garden Touches and Accompaniments

"All Kinds" of Garden Vegetables- Crudite, Marinades and Dips

*These items must be ordered at least 2 days
in advance of your function.*

TheRainbowLodge@aol.com

713 861 8666 attn: Tim Neely or Catering Director