



The Lubbock Women's Club Reception Menu Items

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| <u>Fresh Fruit Display with Dip</u> | \$2.75pp |
| Strawberries, melons, grapes & pineapple served with a Caramel fruit dip | |
| <u>Crudit  Display with Dip</u> | \$2.50pp |
| Broccoli, carrots, celery, peppers & radishes served with a creamy ranch dip | |
| <u>Muffuletta Finger Sandwich (2pp)</u> | \$2.25pp |
| Crusty loaf of Italian bread is cut in half and layered with olives, salami, ham, provolone and Mozzarella cheeses and seasoned with basil and oregano | |
| <u>Deco Focaccia Finger Sandwiches (2pp)</u> | \$2.75pp |
| Italian focaccia bread brushed with olive oil and topped with assorted sliced vegetables and melted cheeses | |
| <u>Assorted Cocktail Sandwiches (2pp)</u> | \$3.75pp |
| An assortment of small dinner rolls with ham and turkey, assorted cheeses, served with honey mustard and a peppercorn mayonnaise | |
| <u>Assorted Cheese and Cracker Display</u> | \$2.50pp |
| Cheddar, jalapeno jack and Swiss cheese served with crackers | |
| <u>Shrimp Cocktail</u> | Market Price |
| Jumbo 16-20 count tail on shrimp with cocktail sauce and fresh lemons | |
| <u>Appetizer Cheese Cake with Ancho Swirls</u> | \$2.25pp |
| Cream cheese mixture with tequila, green onion, and garlic swirled with Ancho chili paste served with Pico and chips or crackers | |
| <u>Tomato Basil Wrap Finger Sandwich with smoked Turkey</u> | \$2.50pp |
| Tomato basil wraps spread with sun dried tomato, mayonnaise, smoked turkey, lettuce, cheddar cheese and diced tomato | |

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| <u>Spinach and Feta Quesadillas (2pp)</u> | \$2.50pp |
| Whole Wheat Tortillas are layered with fresh spinach Feta cheese, green onion, seasoned with dill, parsley and mint, and grilled until the cheese is melte4d | |
| <u>Brie en Croute with crackers</u> | \$3.50pp |
| Brie cheese wrapped in puff pastry and baked with brown sugar, pecans, and Bourbon or with wild mushrooms, shallots and white wine | |
| <u>Stuffed portabella mushrooms with crab and shrimp (2 wedges pp)</u> | \$3.75pp |
| Portabella mushroom caps stuffed with a crab and shrimp mixture topped with hollandaise sauce | |
| <u>Sausage Stuffed Mushroom Caps (2pp)</u> | \$3.50pp |
| Mushroom caps stuffed with a sausage, cheese and jalapeno mixture, baked until bubbly | |
| <u>Beef and Pork Tenderloin cocktail sandwiches (2pp)</u> | \$6.00pp |
| Seasoned and roasted beef and pork tenderloin sliced and displayed with small dinner rolls, red Onion, ketchup, creamy horseradish sauce, spicy Dijon mustard and a green peppercorn mayonnaise | |
| <u>Pecan or Sesame Chicken Bits</u> | \$3.50pp |
| Cubed chicken breaded with both ground pecans and bread crumbs or Japanese Panko crumbs and sesame seeds served with honey mustard and creamy ranch dipping sauces. | |
| <u>Chicken and Beef Fajitas</u> | \$6.50pp |
| Served with flour tortillas, lettuce, tomato, shredded cheese, sour cream and salsa | |
| <u>Chile Con Queso with Chips</u> | \$2.00pp |
| Creamy cheese sauce with just the right amount of spice | |
| <u>Black Bean Dip with Chips</u> | \$2.00pp |
| Black beans seasoned with Mexican spices and fresh peppers | |
| <u>Chile Cheese Bites (2pp)</u> | \$2.50pp |
| Eggs, cheese, green chili and tomato blended together with Mexican seasonings | |
| <u>Sausage lovers Dip</u> | \$2.75pp |
| Sausage, cream cheese, cheddar cheese, Rotel tomatoes, and spinach combine in the hearty dip served with tortilla chips | |
| <u>Jalapeno Chicken Rollups (2pp)</u> | \$2.25pp |
| Bite sized combination of chicken, cream cheese, and jalapeno, green onion, rolled in puff pastry and baked | |

Bacon and Tomato Filo Cups (2pp) \$2.75pp

Bacon, Swiss cheese, tomato blended with mayonnaise and baked in mini filo pastry shells

Hot Spinach Mushroom and Artichoke Dip \$2.75pp

A combination of spinach, mushrooms, and artichoke hearts combined with Swiss cheese and topped with sour cream. Served with tortilla chips

Spanakopita Cups (2pp) \$2.50pp

Classic combination of spinach, cream cheese and feta cheese baked and served in a crisp mini filo cup

Chicken Wonton with Hoisin Peanut dipping Sauce (2pp) \$2.75pp

Seasoned chicken and vegetables wrapped in a won ton wrapper deep fried and served with a dipping sauce

Caramelized onion and Fig Bruschetta (2pp) \$3.00pp

Toasted baguette is topped with fig jam, caramelized onions, fried prosciutto and melted Brie cheese

Carving Station with Attendant

Includes two rolls per person, red onion ketchup, creamy horseradish sauce, Dijon mustard, and a green peppercorn mayonnaise

Beef Tenderloin \$6.00pp

Smoked Turkey Breast \$4.25pp

Roasted Pork Loin \$4.00pp

Pit-Style Ham \$3.75pp