



Italian Maid Cafe

*"In our family good food and
hospitality are a matter of pride"*

LANIE AND ALEX

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281-344-8955 / 832-433-0032 (cell)

www.ItalianMaidCafe.com

Italian Maid Hors D'Oeuvre Menu

Located in the heart of Historic Downtown Richmond, Italian Maid Café strives to provide the very best in customer service, presentation and culinary excellence.

With over 10 years of corporate and private catering experience, we are prepared to create an extraordinary experience for our clients and their guests.

Menu items listed are priced by the dozen, however, you may order by the piece as well, with one dozen being a minimum order. Prices do not include dishes, paper goods, drinks, delivery or servers. A customized proposal will be prepared and delivered by email depending on the needs of each client and event.

Hors d'oeuvres are priced at 9.75 per dozen, unless otherwise noted. We would be happy to arrange a complimentary Tasting at your convenience. Please contact Lanie at 832-433-0032 to schedule an appointment.

Prices are subject to change without notice.

Beef and Chicken Hors D'oeuvres

1. Mini Meatballs

Delicious bite-size meatballs made with our own secret recipe
Choice of red sauce and parmesan cheese or mushroom glaze

2. Petite Beef Wellington

10.75 per dozen
Roast beef with a touch of Portobello mushroom and gravy, sealed in flaky pastry and baked

3. Antipasto on a Stick

Italian Meats, cheeses and Kalamata olives on fancy toothpicks, arranged in a bouquet on a round foccaccia loaf

4. Lime Chicken Parmesan

Tender bite size pieces of marinated chicken, dredged in seasoned bread crumbs and parmesan cheese and baked with just a touch of butter

5. Stromboli

Fresh tomatoes, pepperoni and mozzarella, wrapped in wonton papers and deep fried

6. Pecan Encrusted Chicken Appetizers

With Honey Dijon Dipping Sauce
10.50 per dozen

7. Asparagus Beef Speers

Fresh asparagus, wrapped in thinly sliced Roast Beef
10.50 per dozen

8. Marco Polo Cups

Oriental chicken, in our special ginger, rice-wine sauce mixed with chopped walnuts in hand-made pastry cups

9. Bestia

Moroccan spices, mixed with chicken in hand-made pastry cups

10. Italian Maid Chicken Salad on grilled bread rounds

Seafood Hors D'Oeuvres

1. **Crab Cakes with Homemade Creole Tartar Sauce**
10.75 per dozen
2. **Shrimp Wrapped in Bacon and Pastry**
With Homemade Creole Tartar Sauce
13.00 per dozen
3. **Crab Stuffed Mushrooms**

Vegetarian Hors D'Oeuvres

1. **Zucchini Almond Rolls**
Thinly sliced zucchini, lightly grilled and rolled with julienne vegetables, pesto and almonds
2. **Olive Cheese Balls**
Pimento filled green olives, rolled in cream cheese and crushed pecans
3. **Spinach Stuffed Mushrooms**
4. **Vegetarian Stromboli**
Wonton filled with vegetables, pesto and mozzarella, deep fried
5. **Tortelline Antipasto**
Cheese filled tortelline, on fancy toothpicks, arranged in a bouquet on a round foccaccia loaf, with marinara dipping sauce
6. **Spinach Tortilla Rolls**
With Homemade Salsa

Platters and Dips

1.99 per person

Fresh Fruit and Assorted Gourmet Cheeses

Deluxe Vegetable Tray with Homemade Cajun Dip

Warm Artichoke Dip and Fresh Tortilla Chips

We offer an impressive list of elegant mini desserts, all baked from scratch in our own kitchen by Chef Alex Ciocca. Minimum orders and pricing apply.

Mini Desserts

1. *Tuxedo Brownie Cups*
2. *Key Lime Pie Tartlets*
3. *Strawberry Almond Tarts*
4. *Pecan Chewies*
5. *Mini Cannolis*
6. *Bananas Foster Cups*
7. *Lime Macaroon Tarts*
8. *Coconut Cream Pie Tartlets*
9. *Chocolate Covered Strawberries (in season)*
10. *Mini Italian Cream Cakes*
11. *Mini Chocolate Sin Cakes*