



CHEF RICK'S HORS D'OEUVRE SUGGESTIONS

- COCONUT BEER SHRIMP WITH A REALLY GOOD SAUCE
24.00 DOZEN
- ROBIN VENTURA'S NEW MEXICAN GRILLED CHICKEN AND CHILE HAND PIES
18.00 DOZEN
- SCALLOPS WRAPPED IN BACON WITH MAPLE DIJON CREAM
24.00 DOZEN
- GRILLED FILET OF BEEF ON JALAPENO-CHEESE CRISPS
WITH GREEN PEPPERCORN-HORSERADISH CREAM
32.00 DOZEN
- CHILLED LOBSTER, SHRIMP, AND PAPAYA REMOULADE PHYLLO TARTS
36.00 DOZEN
- CHEDDAR PECAN COINS WITH JALAPENO CILANTRO CHEESE
12.00 DOZEN
- ROSEMARY AND GARLIC GRILLED SHRIMP TOSTADAS
WITH JICAMA GUACAMOLE AND SALSA RANCHERA
18.00 DOZEN
- SANTA MARIA ARTICHOKE CROUTONS WITH TRUFFLES
12.00 DOZEN
- WILD MUSHROOM AND BRIE TARTS
31.00 DOZEN
- ARTICHOKE AND GOAT CHEESE FRITTERS WITH ROASTED RED PEPPER SAUCE
28.00 DOZEN
- MINIATURE TACOS GUADALUPE WITH TOMATILLO-GREEN CHILE DIPPING SAUCE
12.00 DOZEN
- NEW MEXICAN CHICKEN FINGERS WITH JALAPENO-CILANTRO DIPPING SAUCE
16.00 DOZEN
- BARBEQUED CHICKEN PIZZAS WITH RED ONION AND CILANTRO
21.00 DOZEN
- MANCHEGO CHEESE STUFFED JALAPENO PEPPERS WITH SALSA RANCHERA
14.00 DOZEN
- SMOKED TURKEY BURRITOS WITH MONTEREY CHEESE, CHILES,
AVOCADO AND SPROUTS
12.00 DOZEN
- CHICKEN CHILE VERDE ON JALAPENO-CHEESE CRISPS WITH GREEN CHILE SALSA
18.00 DOZEN
- MINIATURE JALAPENO-CHEESE ROLL SANDWICHES FILLED WITH YOUR CHOICE OF
LOUISIANA BLACKENED PRIME RIB
OR
GRILLED EGGPLANT, TOMATOES, PROVOLONE, PESTO, OLIVES, AND WATERCRESS
30.00 DOZEN

EVEN MORE ON THE BACK! ⇨

BRIE BAKED IN PUFF PASTRY WITH MEDITERRANEAN OLIVE SALAD,
ASSORTED FLATBREADS AND CRACKERS

40.00 PER TRAY

SERVES APPROXIMATELY 20 GUESTS

SAUTÉED DUNGENESS CRAB CAKES WITH PICKLED JALAPENO TARTAR SAUCE

36.00 DOZEN

SMOKED SALMON PIZZAS WITH CHIVES AND CAVIAR

18.00 DOZEN

FILET OF BEEF IN PUFF PASTRY WITH HORSERADISH CREAM

36.00 DOZEN

BARBEQUED BABY BACK RIBS WITH MEXICAN FIRECRACKER SAUCE

26.00 DOZEN

SMOKED TURKEY SALAD ON GEORGIA SWEET POTATO BREAD

18.00 DOZEN

ANTIPASTO BASKET

ASSORTED FRESH AND PRESERVED VEGETABLES, SALAMIS, PEPPERONIS, AND CHEESES WITH A GARLIC

TARRAGON RANCH DIPPING SAUCE

4.50 PER PERSON - MINIMUM OF 20 GUESTS

IMPORTED AND DOMESTIC CHEESES,

CRACKERS, BREADS, FRUITS, AND ROASTED PECANS

6.50 PER PERSON - MINIMUM OF 20 GUESTS

ASSORTED "FINGER" SWEETS

4.50 PER PERSON

SOUTHERN NON-ALCOHOLIC ICED TEA PUNCH

3.00 PER PERSON - MINIMUM 20 GUESTS

CHAMPAGNE PUNCH

4.50 PER PERSON - MINIMUM OF 20 GUESTS

COFFEE SERVICE

3.00 PER PERSON

CHEF RICK RECOMMENDS

FOR YOUR COCKTAIL HOUR BEFORE DINNER - ALLOW 4 TO 6 PIECES OF

HORS D'OEUVRES PER PERSON

FOR YOUR COCKTAIL RECEPTION - ALLOW 8 TO 12 PIECES OF

HORS D'OEUVRES PER PERSON

PRICES DO NOT INCLUDE SALES TAX, LABOR/SERVICE GRATUITY

(CHEF'S TIME @ YOUR EVENT @ \$85.00 PER HOUR,

KITCHEN STAFF AND SERVICE STAFF @ YOUR EVENT @ \$34.00 PER SERVER PER HOUR)

DELIVERY FEE OR COST OF RENTALS IF APPLICABLE

ORDERS OVER \$50.00 REQUIRE A 60% DEPOSIT AT TIME OF ORDER

ORDERS UNDER \$50.00 REQUIRE FULL PAYMENT AT TIME OF ORDER

CHEF RICK'S ULTIMATELY FINE FOODS

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