

RAINBOW LODGE™

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-Non Meat

Truffled Farm Egg Salad Crostini \$24
Petite Potato Pancake with Crème Fraiche & Caviar \$24
Local Goat Cheese and Wild Mushroom Turnover \$24
Parmesan Risotto Spoons with Roasted Wild Mushrooms \$24
Roasted Asparagus Spears \$24
Crispy Artichoke Hearts \$24
Crispy Saffron Risotto Balls \$24

Seafood

Crispy Shrimp Skewer with Red Chili Ginger Butter \$24
Fried Oyster Spoons with Tartare \$24
Smoked Salmon, Creamy Miso and Avocado Tasting Spoons \$24
Petite Crab Cakes, Green Onion Creole Mustard Butter \$24
Gulf Seafood Ceviche Tostada \$24
Gulf Shrimp with Lemon Remoulade \$24
Creamy Orzo with Lobster (Tasting Spoons) \$30

Game, Fowl and Meat

Smoked Chicken Salad Spoons \$24
Pulled Braised Pork Tostadas \$24
Duck Confit, Kalamata and Goat Cheese Flatbread \$24
Sugar Cured Beef Tenderloin on Rye Bread \$24
Grilled Chicken Skewers with Espelette Pepper \$24
Fried Quail Breast on Andouille Gravy \$24
Petite Foie Gras & Fig "Brulee" \$36
Smoked BBQ Lamb Crostini \$24

Buffet Platters for Groups- Priced Per Person, 20 Person Minimum

**Charcuterie Trays: Rustic and Smooth Pates,
Cured Meats and Sausages, Seasonal Marmalades and Crusty Bread \$8**

Artisanal Cheeses & Seasonal Fruits with Chef's Garden Touches and Accompaniments \$7

"All Kinds" of Garden Vegetables- Crudite, Marinades and Dips \$7

Whole Roasted Suckling Pig Glazed with Bourbon and Our Citrus \$300

Raw & Chilled Seafood, Market Price

*These items must be ordered at least 2 days
in advance of your function. 713 861 8666*