



Sandy McGee's Catering

www.sandymcgees.com

281.342.5881

HEAVY HORS D'OEUVRES

CHICKEN PARMESAN APPETIZERS - \$12.50 per dozen
Boneless bite-sized chicken breast encrusted with French bread & Parmesan cheese, baked until golden brown, and served with a spicy peanut sauce.

COCKTAIL MEATBALLS - \$10 per doz. (3 dozen minimum)
Savory meatballs served in an au jus.

MINIATURE CRAB CAKES - \$18 per dozen
A delectable mixture of fresh Jumbo lump crabmeat, seasoned bread crumbs and red and green peppers, served with a remoulade sauce for dipping.

PANCETTA MUSHROOMS - \$12.50 per dozen
Mushrooms filled with pancetta and shallots in a saucy Béchamel sauce.

CRABFILLED MUSHROOMS - \$14 per dozen
Mushroom caps filled with a delicate mixture of fresh crab in a sherry cream sauce.

COCKTAIL SHRIMP - \$16.50 per dozen
Jumbo Gulf shrimp served over ice with a red cocktail, remoulade, or dill sauce.

DILLED SHRIMP - \$16.50 per dozen
Cocktail shrimp served in our creamy, cool dill sauce.

EMPANADAS - \$11 per dozen
A flaky pastry filled with beef and Mexican spices, served with cilantro cream.

NORWEGIAN SMOKED SALMON – \$5.50 per person
*(based on “cocktail party portions”)
Delicious smoked salmon served with capers, diced eggs, onions, cream cheese & assorted breads.*

PORK TENDERLOIN - \$5.50 per person
*(based on “cocktail party portion”)
Pork tenderloin with a Southern Pecan Praline Glaze, roasted to perfection, and served with silver dollar rolls.*

TENDERLOIN OF BEEF – Market Price (based on “cocktail party portion”)
Prime beef tenderloin served with silver dollar rolls and condiments.



LIGHT HORS D'OEUVRES

RASPBERRY BRIE BITES - \$18 per dozen

A Triple Cream Cheese layered with Raspberry preserves, enveloped in flaky phyllo pastry.

CROSTINI - \$10 per dozen

Toasted garlic rounds topped with Roma tomatoes, basil & Mozzarella cheese.

MINIATURE CANAPES - \$12 per dozen

A variety of breads topped with your choice of chicken salad, ham salad, pimento cheese, egg salad, cucumber & cream cheese, or smoked salmon with cream cheese & capers.

MINIATURE TORTILLA ROLLS - \$8 per dozen

A flour tortilla filled with your choice of ham & chives, or jalopeno, cilantro, & pecans, and served with picante or cilantro cream.

OLIVE CHEESE BALLS - \$8.50 per dozen

A green olive surrounded in cream cheese, and rolled in pecans.

ASAIN CHICKEN TARTLETS - \$12 per dozen

Pastry shells filled with a flavorful sesame chicken, pecan, and jalopeno mixture.

PATE A CHOUX - \$9 to \$12 per dozen

Seasoned puff pastry with fillings ranging from artichoke & cream cheese to lump crabmeat.

ROQUEFORT GRAPES - \$8.50 per dozen

Red grapes coated with Roquefort & cream cheese, and rolled in crushed almonds or pecans.

PROSCIUTTO WRAPPED ASPARAGUS - \$12.50 per dozen

Fresh steamed asparagus and scallions wrapped in prosciutto di Parma.

Interested in a Catered Luncheon, Box Lunches, or Sandwich Trays? We do the best! Call **281.342.5881** for more information.

DIPS AND SPREADS

ALOHA SHRIMP DIP - \$40 (serves 15-25)

A tropical delight of cream cheese, curry, golden raisins, and fresh gulf shrimp. This favorite can be topped with toasted coconut & almonds and is served with tortilla chips.

BRIE EN CROUTE

A triple cream cheese topped with almonds & apricots, wrapped in pastry, and served with French bread & apples.

Small 8 oz (serves 8-10) - \$35

Large 2 lb. (serves 20-25) - \$75

GOAT CHEESE TORTA - \$45 (serves 20-30)

A spread made with goat & cream cheese, layered with sundried tomatoes & a pesto/pinenut mixture, served with crackers or garlic bread rounds.

HOT SPINACH & ARTICHOKE DIP - \$50 (serves 20-25)

Fresh spinach combined with artichokes and onions in a Monterey Jack and parmesan cheese sauce, served with tortilla chips and garlic bread rounds.

HOT CRAB DIP - \$85 (serves 15-20)

A savory, creamy dip made of Jumbo lump crabmeat, white Cheddar cheese, and delicate herbs and spices.

MEXICAN CAVIAR - \$30 (serves 20-30)

Black bean & corn relish, avocados, and tomatoes, served with tortilla chips.

MEXICAN LAYERED DIP - \$50 (serves 25-30)

A Tex-Mex delight served with tortilla chips.

PINEAPPLE SALSA - \$35 (serves 20-230)

A savory sweet relish, served with tortilla chips.

SHRIMP MOUSSE - \$40 (serves 25-50)

A mixture of fresh Gulf shrimp and cream cheese molded into the shape of a fish, and served with crackers or garlic bread rounds.

SPINACH SPREAD - \$40 (serves 25-50)

Fresh spinach combined with sour cream & water chestnuts, and served with garlic bread rounds.

TEXAS CAVIAR - \$30 (serves 20-30)

Black-eyed pea relish, served with tortilla chips.

CAMPENCHANA - Market Price

"Outstanding" Fresh Gulf shrimp, jumbo lump crab, diced tomatoes, onions and avocados in a citrus salsa spread served with tortilla chips.



TRAYS AND DISPLAYS

FRESH FRUIT TRAY - \$5 pp (10 person minimum)
Seasonal fresh fruit, beautifully arranged on a tray, accompanied by your choice of Grand Marnier crème, raspberry crème, or poppy seed dressing.

FRESH FRUIT & GOURMET CHEESE TRAY - \$7 pp
Our signature fresh fruit tray with the addition of Brie, Blue cheese with a sweet and spicy jam, cream havarti, baby Swiss, Wisconsin Cheddar, pepper jack, olive cheese balls, and Roquefort grapes. Dried fruit and sugared walnuts compliment the display served with crackers and bread rounds.

CHICKEN SALAD PLATTER - \$4 pp (10 person min., based on "cocktail party portions")
Our famous chicken salad, garnished with olives, carrots, celery & pickles, served with garlic bread rounds.

MARINATED VEGETABLES - \$5 pp (10 person min.)
Fresh asparagus, snow peas, carrots, mushroom caps, cherry tomatoes, broccoli and cauliflower, blanched for color and presentation, marinated in herb vinaigrette, and served with a cilantro cream or a creamy buttermilk ranch.

HONEY GLAZED HAM OR TURKEY - \$6 pp (20 person min., based on "cocktail party portion")
Sliced meat served with silver dollar rolls & condiments.

CRUDITE & DIP - \$4 pp (10 person min.)
Fresh asparagus, carrots, broccoli, cauliflower and celery, blanched for color and presentation, served with your choice of a creamy buttermilk ranch, a cilantro cream, or a gorgonzola dip.

MINIATURE DESSERTS

\$12 per dozen

*Items require a 3 dozen minimum

AMARETTO RASPBERRY TARTS (seasonal)
"Melt in Your Mouth" pastries with almond cream filling, topped with fresh raspberries.

CHOCOLATE TARTS
A decadent chocolate filling, topped with a rosette of whipped topping or sugared pecans.

COCONUT TARTS
Miniature flaky pastry filled with old fashioned coconut cream and topped with toasted coconut.

***LEMON TARTS**
A sweet tangy cream filling topped with a rosette of whipped cream.

PECAN TARTS
A Southern tradition – a flaky pastry with pecan pie filling.

***PRALINE CREAM TARTS**
Vanilla cream filling with a rosette of whipped topping and crushed pralines.

MINIATURE CHEESECAKES
Just as smooth & creamy as our large cheesecake. Only petite!

***PUMPKIN CHEESECAKES** (seasonal)
A Fall Favorite - Cream cheese with pumpkin spices in a graham cracker crust.

***PINEAPPLE CHEESECAKES** (seasonal)
A twist on our classic – with a hint of pineapple flavor to make these extra creamy.

***CHOCOLATE ECLAIRS**
Delicate Pate au Choux filled with vanilla cream topped with chocolate icing.

PALM BEACH BROWNIES
Chewy, fudge brownies with pecans and a hint of coffee and almond flavor.

ORANGE DATE BREAD
Petite sandwiches of our homemade orange date bread filled with almond cream cheese.

TURNOVERS
Flaky pastries with peach or cherry filling beautifully topped with vanilla icing.



OTHER FAVORITES

CHOCOLATE COVERED STRAWBERRIES (seasonal)
Juicy, red Driscoll Strawberries dipped in a decadent milk chocolate.

AMARETTO STRAWBERRY PIE - \$24 (serves 6-8)
Almond cream with a hint of Amaretto, topped with whipped cream and fresh raspberries.

BUTTERMILK PECAN PIE - \$21(serves 6-8)
A rich buttermilk custard pie topped with pecans. Outstanding!

CHOCOLATE PECAN PIE - \$21(serves 6-8)
Velvety rich chocolate cream pie in a flaky crust, topped with whipped cream & sugared pecans.

CHOCOLATE CREAM PIE - \$21(serves 6-8)
Just as wonderful as our chocolate pecan, minus the pecans.

COCONUT CREAM PIE - \$21(serves 6-8)
Creamy old fashioned coconut pie, topped with whipped cream and toasted coconut.

APPLE WALNUT COBBLER
Delicious apples and flaky pastry in a cinnamon butter sauce, topped with toasted walnuts.
Small - \$25.00 (serves 6-8)
Large - \$40.00 (serves 12-15)

ITALIAN CREAM CAKE - \$45 (serves 8-12)
A rich Italian Cream cake filled with shredded coconut and pecans and topped with a cream cheese butter icing.

MEXICAN FUDGE CAKE - \$40(serves 12-15)
Pecans and a hint of cinnamon make this chocolate cake an all-time favorite.

CARROT CAKE - \$45 (serves 8-12)
A delightful cake of carrots, crushed pineapple, and pecans topped with a cream cheese pecan icing.

CHEESECAKES - \$45 (serves 12-16)
Classic New York Style Cheesecake served plain or topped with fresh sliced strawberries or raspberries.
Pumpkin Cheesecake - the holiday favorite!
Pineapple Cheesecake - a tropical delight!
Jill's Cheesecake - Our classic topped with chocolate syrup, caramel, Heath Bar bits, and sugared pecans.

FULL SERVICE SPECIALTIES

Pasta Bar
Seafood Station
Avocado Bar
Cocktail Shrimp Martinis
Strawberries & Fondue Display
Banana Pudding Shots
Triple Berry Cream Shots