



Hill Country Catering

28595 IH-10 West ▪ Boerne, TX 78247
Phone (830) 981-8102 Fax (830) 981-8112
www.hillcountrycatering.net



Cocktail Reception

Hors ' Oeuvre Buffets Featuring

Small Crab Cakes with Lime Cilantro Cream

Fresh Crabmeat with onions, peppers and bread crumbs, cooked to perfection and served with a lime cilantro cream

A Colorful Display of Fresh Fruit

Served with a chocolate cream

A Lavish Display of Freshly Cut Vegetables

Served with a savory herbed dip

Proscuitto Asparagus

Blanched asparagus rolled with sliced proscuitto and drizzled with balsamic vinaigrette

Brie en Croute

A wheel of creamy brie cheese with toasted pine nuts and apricot preserves wrapped with pastry sheets then baked and served with crackers

Chilled Medallions of Roasted Rosemary Tenderloin

Served with yeast rolls and Horseradish Cream and Mango Raspberry Sauce

Artichoke Goat Cheese Soufflé

Diced artichokes mixed with goat cheese and herbed cream cheese, baked and served with toasted baguettes

Citrus Punch

Cocktail Menu

Rounds of Beef

Served with horseradish cream and fresh rolls

Rounds of Pork

Served with honey mustard and papaya relish on cocktail bread

Sesame Crusted Chicken Strips

Served with honey mustard

Artichoke Spinach Dip

Creamy dip of fresh artichoke hearts and spinach served with fresh toasted baguettes

Crudités

Fresh crisp carrots, celery slices, broccoli, cauliflower, green olives, black olives and cherry tomatoes served with a creamy ranch dip

Encrusted Brie

Brie cheese with raspberry and pine nuts wrapped with phyllo dough, baked to perfection and served with water wafer crackers

Eggplant Caviar

Roasted eggplant, roma tomatoes with special herbs and seasonings served atop toasted baguettes

Tuscan Torta

Mascarpone and ricotta cheeses with sun dried tomato pesto, pine nuts, sliced olives and artichoke hearts served with crackers

Sushi

California rolls, sashimi, etc served with a wasabi mayonnaise

Tea or Coffee





Hill Country Catering

28595 IH-10 West ▪ Boerne, TX 78247
Phone (830) 981-8102 Fax (830) 981-8112
www.hillcountrycatering.net

Cocktail Menu

Grilled Adovado Tenderloin

Served with bleu cheese bistro sauce on tiny
sourdough rolls

Jerk Chicken Kebobs

Tender pieces of marinade chicken breast with
peppers and onions sautéed and served with a jerk
glaze

Spinach and Sun Dried Tomato Soufflé

Served with pita toast

Imported and Domestic Cheese Display

A beautiful display of assorted domestic and
imported cheeses served with fresh rustic bread

Crudités

Fresh crisp carrots, celery slices, broccoli, cauliflower,
green olives, black olives and cherry tomatoes served
with a creamy ranch dip

Grilled and Chilled Asparagus

Fresh asparagus stalks lightly seasoned, grilled over
an open flame and chilled with fresh parmesan cheese
lightly sprinkled on top and served with a caper aioli
sauce

Goat Cheese Artichoke Torte

Cream cheese, mascarpone cheese, goat cheese,
artichoke hearts in a creamy spread with basil pesto
and served with toasted baguettes

Mushroom Empanadas

Fresh Portabella mushrooms, breadcrumbs and special
seasonings wrapped in a light pastry dough then baked to a
golden brown

Shrimp Ceviche

Mint Tea