



Robinette & Company Caterers

Hors D'oeuvres Menu

Due to the pandemic effecting the supply chain, some menu items are subject to availability. Please contact an event coordinator with any questions.

HORS D'OEUVRES MENU

The Following Selections Can Be Used To Create A Unique & Individualized Buffet.

SPREADS / DIPS

(Minimum 15 Servings on Menu Items Below)

- **Crab & Artichoke Dip** (Served Warm) **\$4.00/ serving**
Includes: Sliced Baguettes
- **Gulf Coast Shrimp Dip** (Served Warm) **\$4.00/ serving**
Includes: Parmesan Twist Breadsticks
- **Chile Con Queso (V)** (Served Warm) **\$3.50/ serving**
Includes: Picante Sauce & Tortilla Chips
- **Spinach Artichoke Dip (V)** (Served Warm) **\$3.00/ serving**
Includes: Flat Bread
- **French Baked Brie (V)** (Serves 30 – 40; Served Warm) **\$75.00/ each**
Brie Topped w/ Figs, Walnuts & Pistachios
Includes: Sliced French Baguettes
- **Shrimp Ceviche** **\$5.00/ serving**
Shrimp Gently Tossed w/ Lemon & Lime Juice, Mixed w/ Onion, Cucumber, Tomato, Jalapeno, Cilantro, Olive Oil, Salt & Pepper
Includes: Tortilla Chips
- **Mexican Corn Dip (V)** (Served Warm) **\$3.00/ serving**
Includes: Tortilla Chips
- **“Our Signature Sundried” Tomato Spread in Pumpernickel Bread Bowl (V)**
Includes: Cayenne Pepper Toast
 - Small (serves 12 – 18):** **\$30.00/ each**
 - Medium (serves 25 – 40):** **\$55.00/ each**
 - Large (serves 50 – 70):** **\$80.00/ each**
- **Aztec Pie Served (V)**
Includes: Tortilla Chips
 - Small (serves 12 – 18):** **\$25.00/ each**
 - Medium (serves 20 – 30):** **\$45.00/ each**
 - Large (35 – 50):** **\$55.00/ each**
- **Basil Pesto Spread (V)**
Includes: Fresh French Bread
 - Small (serves 10 – 15):** **\$20.00/ each**
 - Medium (serves 20 – 35):** **\$35.00/ each**
 - Large (serves 45 – 65):** **\$50.00/ each**
- **Cheddar Raspberry Torte (V)**
Includes: Assorted Crackers
 - Small (serves 10 – 15):** **\$30.00/ each**
 - Medium (serves 20 – 35):** **\$55.00/ each**
 - Large (serves 45 – 65):** **\$80.00/ each**

SPREADS / DIPS

--CONTINUED--

(Minimum 15 Servings on Menu Items Below)

- **Spinach Dip Presented in a Pumpernickel Bread Bowl (V)**

Includes: Pita Chips

Small (serves 12 - 18): \$25.00/ each
Medium (serves 25 - 40): \$45.00/ each
Large (serves 50 - 70): \$75.00/ each

- **Layered Greek Hummus (V)**

Includes: Sliced Pita Bread & Sliced Cucumbers

Small (serves 12 - 18): \$30.00/ each
Medium (serves 20 - 30): \$55.00/ each
Large (35 - 50): \$80.00/ each

PETITE SANDWICHES / SLIDERS

(Minimum 15 Servings on Menu Items Below)

COLD:

- **Petite Roll Sandwich Assortment**

(Ham/Cheese, Turkey, Roast Beef, Chicken Salad & Pimento Cheese (V))

\$1.75/ each

- **Chicken Salad served on Mini Croissant**

\$1.95/ each

- **Mexican Chicken Pinwheel w/ Red Salsa**

\$2.25/ each

- **Beef Tenderloin w/ Bleu Cheese Slider**

\$4.00/ each

- **Smoked Salmon on Mini Wheat Croissant w/ Dill Schmeat**

\$4.00/ each

HOT:

- **Buffalo Chicken w/ Ranch Aioli Slider**

\$3.00/ each

- **Crab Cake Slider**

\$3.50/ each

- **Cheeseburger Sliders**

(Mustard, Ketchup & Pickles on the Side)

\$2.75/ each

- **Ham & Swiss Sliders**

\$2.50/ each

- **Chimichurri Steak Sliders**

\$3.50/ each

- **Cuban Sliders**

(Pulled Pork, Ham, Swiss Cheese, Dijon Mustard & a Pickle)

\$3.25/ each

SEAFOOD PLATTERS

(Minimum 15 Servings on Menu Items Below)

- **Alderwood Smoked Salmon** (Serves 35 – 50) **\$95.00/ each**
Includes: Lemon Garlic Toast
- **Smoked Salmon Lox** **\$5.50/ serving**
Includes: Mini Bagels, Chopped Boiled Eggs, Diced Onions, Capers & Cream Cheese
- **Shrimp Cocktail Platter** (4 shrimp per serving) **\$6.95/ serving**
Includes: Spicy Cocktail Sauce

MEATS

(Minimum 15 servings on menu items below)

- **Chicken and Pineapple Brochettes** **\$2.00/ each**
- **Korean Meatballs** (4 per serving) **\$2.75/ serving**
- **Merlot Glazed Meatballs** (4 per serving) **\$2.75/ serving**
- **Beef Tenderloin** **\$9.00/ serving**
2 Ounces of Thinly Sliced Beef Tenderloin that is Served Cold & Prepared Medium Rare to Medium Well Done
Includes: Horseradish Crème, Mayonnaise, Mustard & Assorted Rolls
- **Roasted Pork Tenderloin** **\$6.00/ serving**
2 Ounces of Thinly Sliced Pork Tenderloin that is Served Cold
Includes: Chimichurri Sauce, Mayonnaise, Raspberry Chipotle & Assorted Rolls
- **Antipasto Meat Platter**
Includes: Salami, Turkey, Ham, Pepperoni, Olives, Pepperoncini Peppers & Sliced Artisan Breads
 - Small (serves 10 – 15):** **\$50.00/ each**
 - Medium (serves 20 – 35):** **\$80.00/ each**
 - Large (serves 45 – 65):** **\$100.00/ each**

CANAPÉS

*A canapé is a type of hors d'oeuvre, or a small, single bite food.
(Minimum 24 servings on menu items below)*

- **Candied Bacon** **\$2.50/ each**
- **Bacon Wrapped Chicken Jalapeno Skewers** **\$2.25/ each**
- **Beef Tenderloin Peppered Bacon Bites w/ Horseradish Crème** **\$2.75/ each**
- **Beef Tenderloin Satay w/ Peanut Sauce** **\$2.50/ each**
- **Beef Wellington Bites with Horseradish Crème** **\$2.75/ each**
- **Bloody Mary Shrimp Shooters** **\$2.50/ each**
- **Brisket Empanadas w/ BBQ Sauce** **\$2.00/ each**
- **Cajun Jalapenos (boudin filled) w/ Ranch Sauce** **\$2.00/ each**

CANAPES

--CONTINUED--

(Minimum 24 servings on menu items below)

- Caprese Skewer (V) \$1.⁷⁵ / each
- Chicken & Waffles Skewers w/ Honey Butter \$2.²⁵ / each
- Chipotle Steak Churasco Skewers w/ Chimichurri Sauce \$2.²⁵ / each
- Bacon Wrapped Brussel Sprouts w/ Sriracha Sour Cream \$2.⁰⁰ / each
- Cucumber Feta Cups (V) \$2.²⁵ / each
- Blackberry Caprese Skewers (V) \$2.⁰⁰ / each
- Dried Apricot w/ Basil Cream & Almond (V) \$2.⁰⁰ / each
- Jumbo Bacon Wrapped Shrimp \$2.⁷⁵ / each
- Antipasto Skewer \$2.⁰⁰ / each
- Chicken Salad Pastry \$2.⁰⁰ / each
- Coconut Chicken with Creole Marmalade \$2.⁰⁰ / each
- Coconut Lobster Skewers with Creole Marmalade \$3.⁵⁰ / each
- Crab Stuffed Mushrooms \$2.²⁵ / each
- Dressed Up Tiny New Potato Filled w/ Sour Cream & Bacon \$2.⁰⁰ / each
- English Cucumber w/ Salmon Mousse \$2.²⁵ / each
- Goat Cheese & Fig Preserves on Baguette (V) \$2.⁵⁰ / each
- Gulf Coast Shrimp Boat \$2.²⁵ / each
- Melon & Prosciutto Skewers \$2.⁰⁰ / each
- Mini Fruit Kabob (V) \$1.⁷⁵ / each
- Pedro's Shrimp Bombs \$2.²⁵ / each
- Petite Blue Crab Cake with Remoulade Sauce \$2.⁵⁰ / each
- Pulled Pork Potato Cake \$2.²⁵ / each
Choose ONE: Chipotle Crème OR Creamy Pesto
- Raspberry Brie Pastry (V) \$2.⁰⁰ / each
- Sesame Chicken Bites with Sweet & Sour Sauce \$2.⁰⁰ / each
- Smoked Salmon Pastry \$2.⁵⁰ / each
- Southwest Beef Empanadas with Avocado Ranch \$2.⁰⁰ / each
- Spanakopita (V) \$1.⁷⁵ / each
- Spicy Crab Cucumber Cups \$2.⁷⁵ / each
- Spinach Parmesan Stuffed Mushrooms \$2.⁵⁰ / each
- Texas Style Tiny New Potatoes Filled with Chopped BBQ \$2.²⁵ / each
- Tiny New Potato Filled with Sour Cream and Chives (V) \$1.⁷⁵ / each
- Tiny New Potato Filled with Spinach Artichoke Dip (V) \$2.⁰⁰ / each

PASSED HORS D'OEUVRES PACKAGE

(Minimum 24 servings on menu items below.)

Please Note: Not Sold Separately, To Be Accompanied w/ an Hors D'oeuvres OR Dinner Menu,
ONE Passed Hors D'oeuvres Package Per Event.

CHOOSE FOUR:

(NO Substitutions)

- Korean Meatballs
- Beef Tenderloin Peppered Bacon Bites with Horseradish Crème
- Caprese Skewer (V)
- Dressed Up Tiny New Potatoes Filled with Sour Cream & Bacon
- English Cucumber with Salmon Mousse
- Gulf Coast Shrimp Pastry
- Antipasto Skewer
- Mini Fruit Kabobs (V)
- Mini Pineapple Chicken Brochettes
- Pedro's Shrimp Bombs
- Coconut Chicken w/ Creole Marmalade
- Tiny New Potatoes Filled with Sour Cream & Chives (V)

\$3.50 / per serving

PLATTERS

- **Seasonal Fresh Fruit Platter (V)**

Small (serves 10 - 15):	\$40.00 / each
Medium (serves 20 - 35):	\$55.00 / each
Large (serves 45 - 65):	\$75.00 / each

- **Vegetable Relish Platter (V)**

Includes: Carrots, Cauliflower, Cherry Tomatoes, Zucchini, Squash, Broccoli, Cucumber, Mushrooms & Garlic Ripe Olives,
Served w/ Homemade Dill Ranch Dip

Small (serves 10 - 15):	\$35.00 / each
Medium (serves 20 - 35):	\$50.00 / each
Large (serves 45 - 65):	\$70.00 / each

PLATTERS

--CONTINUED--

- **Grilled Vegetable Platter (V)**

Includes: Grilled Eggplant, Asparagus, Mushrooms, Roasted New Potatoes, Zucchini, Squash & Red Bell Pepper, Served Cold,
Tossed in a Garlic, Rosemary Olive Oil Served w/ Chimichurri Sauce

Small (serves 10 - 15):	\$50.00 / each
Medium (serves 20 - 35):	\$60.00 / each
Large (serves 45 - 65):	\$80.00 / each



PLATTERS

--CONTINUED--

- **Mediterranean Vegetable Platter (V)**

Includes: Greek Olives, Cubed Feta Cheese, Pepperoncini Peppers, Sliced Cucumber, Cherry Tomatoes, Orange, Red & Yellow Bell Pepper Strips, Served w/ Olive Oil Garlic Hummus & Sliced Pita Bread

Small (serves 10 - 15): \$50.⁰⁰/ each

Medium (serves 20 - 35): \$60.⁰⁰/ each

Large (serves 45 - 65): \$80.⁰⁰/ each

- **Cubed Cheese Platter with Assorted Crackers (V)**

Small (serves 10 - 15): \$40.⁰⁰/ each

Medium (serves 20 - 35): \$55.⁰⁰/ each

Large (serves 45 - 65): \$80.⁰⁰/ each

DISPLAYS

(Minimum 24 Servings on Menu Items Below)

Please Note: Robinette & Company Caterers, Inc. Staff Required for ALL Displays, All Displays Come w/ Decorative Garnishes

- **Cubed Cheese Display (V)**

Includes: Assorted Crackers

\$3.⁰⁰/ serving

- **Tuscan Display (V)**

Includes: Domestic Cubed Cheese, Fresh Berries & Assorted Crackers

\$4.⁰⁰/ serving

- **Vegetable Display (V)**

Includes: Carrots, Cauliflower, Cherry Tomatoes, Zucchini, Squash, Cucumber, Broccoli, Marinated Tortellini, Mushrooms & Garlic Ripe Olives Served w/ Homemade Dill Ranch Dip

\$3.⁰⁰/ serving

- **Seasonal Fruit Display (V)**

Includes: Cut Seasonal Fruit Garnished w/ Whole Strawberries & Fresh Berries

\$3.⁵⁰/ serving

- **Robinette Display (V)**

Includes: Seasonal Cut Fruit, Fresh Vegetables w/ Homemade Dill Ranch, Cubed Cheeses, Assorted Crackers, Marinated Tortellini, Garlic Ripe Olives, Marinated Mushrooms, Cheddar Raspberry Torte & Sundried Tomato Spread w/ Cayenne Pepper Toast

\$10.⁰⁰/ serving

GRAZING BOARDS

- **Breakfast Board**

Includes: Bacon, Boiled Eggs, Cubed Cheese, Mini Muffins, Mini Croissants, Jelly, Honey, Fruit & Nuts

Small (serves 20 – 30): **\$50.00/ each**

Medium (serves 40 – 50): **\$65.00/ each**

Large (serves 60 – 70): **\$85.00/ each**

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Alderwood Smoked Salmon	\$3.00	Cubed Potatoes	\$1.25
Candied Bacon Strips	\$2.00	Cubed Sweet Potatoes	\$1.25
Waffle Strip w/ Syrup	\$1.50	Mini Cinnamon Roll	\$1.50
Peanut Butter	\$0.75	Mini Quiche	\$2.00
Nutella	\$0.85	Donut Hole	\$1.00
Cream Cheese	\$0.50	Mini Biscotti	\$2.00
Mini Bagel	\$1.50	Everything Bagel Pretzel Chips	\$1.50
Sausage Link	\$1.50		

- **Imported Cheese Board (V)**

Includes: Imported Cheeses, Dried Fruit, Honey, Roasted Nuts & Assorted Crackers

Small (serves 10 – 15): **\$55.00/ each**

Medium (serves 20 – 35): **\$100.00/ each**

Large (serves 45 – 65): **\$160.00/ each**

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Pepperoni	\$1.50	Cinnful Pecans	\$1.50
Salami	\$1.50	Dried Apricot w/ Basil Cream & Almond	\$2.00
Turkey	\$1.50	Alderwood Smoked Salmon	\$3.00
Ham	\$1.50	Fresh Seasonal Berries	\$1.50
Kalamata Olives	\$1.00	Fig Preserves	\$1.50
Marinated Mushrooms	\$1.00	Sliced Toasted Baguettes	\$1.00
Prosciutto	\$1.75	Sundried Tomato Spread	\$2.00

- **Italian Board**

Includes: Marinated Mozzarella Cheese, Dried Meat, Parmesan Cheese, Dipping Olive Oil & Herbs, Cubed French Bread, Balsamic Glaze, Mini Cheese Ravioli (Served Cold) & Olives

Small (serves 20 – 30): **\$50.00/ each**

Medium (serves 40 – 50): **\$65.00/ each**

Large (serves 60 – 70): **\$85.00/ each**

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Marinated Artichoke Hearts	\$2.00	Tomato Bruschetta	\$1.75
Dried Apricot w/ Basil Cream & Almond	\$2.00	Roasted Garlic	\$1.00
Basil Pesto Spread	\$2.00	Assorted Nuts	\$1.50
Parmesan Bread Twists	\$1.50	Pesto	\$1.25
Sweet Italian Sausage (Sliced)	\$2.25	Blistered Cherry Tomatoes	\$1.25

GRAZING BOARDS

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- **Salsa Board**

Includes: Tortilla Chips, Red Salsa, Creamy Jalapeno Cilantro Salsa, Black Bean & Corn Salsa, Sliced Bell Pepper & Guacamole, Garnished w/ Limes & Cilantro

Small (serves 20 - 30): **\$50.00/ each**

Medium (serves 40 - 50): **\$65.00/ each**

Large (serves 60 - 70): **\$85.00/ each**

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Mexican Shrimp Ceviche	\$5.00	Watermelon Slices	\$1.50
Grilled Pineapple Rings	\$1.50	Mexican Corn Dip	\$2.00
Pickled OR Fresh Jalapenos	\$1.00	Chimichurri Sauce	\$1.75
Pico de Gallo	\$1.75		

DESSERTS

(Minimum 12 Servings on Menu Items Below)

- **7-Layered Bars** **\$2.50/ each**
- **Apple Walnut Bread Pudding with Brandy Sauce** **\$4.00/ serving**
- **Assorted Cheesecake Slices** **\$4.00/ slice**
- **Assorted Chocolate Covered Cake Balls** **\$1.75/ each**
- **Assorted Homemade Cookies** **\$1.00/ each**
- **Double Chocolate Brownies** **\$2.00/ each**
- **Cheesecake Bites** **\$1.50/ each**
- **Chocolate Chip Bread Pudding with Kahlua Sauce** **\$4.00/ serving**
- **Chocolate Dipped Strawberries** **\$2.00/ each**
- **Cinnful Pecans (3oz serving)** **\$2.50/ serving**
- **Lemon Bars** **\$2.00/ each**
- **Old Fashioned Bread Pudding with Brandy Sauce** **\$3.50/ serving**
- **Peach Cobbler** **\$3.00/ serving**
- **Pecan Cobbler** **\$4.00/ serving**
- **Hand-decorated Shortbread Cookies** ***Call for price**
- **Southern Style Banana Pudding** **\$4.00/ serving**
- **Turtle Brownies** **\$2.50/ each**
- **Raspberry Thumbprint Cookies** **\$1.50/ each**
- **Chocolate Thumbprint Cookies** **\$1.50/ each**
- **Angel Food Cake** **\$4.50/ serving**
Includes: Served w/ Fresh Berries & Whipped Topping
- **Specialty Sheet Cakes (Size Varies; 72hrs Advance Notice Required)** ***Call for price**
- **Seasonal Desserts Available Upon Request** ***Call for price**
- **Assorted Mini Sweets** ***Call for price**



BEVERAGES

(Minimum 12 servings on menu items below)

- **Iced Tea (Sweet OR Unsweet)** **\$1.⁵⁰ / serving**
Includes: Sweeteners
- **Freshly Brewed Regular or Decaf Coffee** **\$2.⁰⁰ / serving**
Includes: Creamer & Sweeteners
- **Old Fashioned Lemonade** **\$1.⁵⁰ / serving**
- **Assorted Soft Drinks (12oz Cans)** **\$1.²⁵ / each**
- **Bottled Water (16oz Water Bottles)** **\$1.²⁵ / each**
- **Celebration Punch (35 Servings per Recipe)** **\$30.⁰⁰ / recipe**
A Refreshing Combination of Lemon, Lime, Cranberry & Other Fruit Juices
- **Hot Chocolate Bar** **\$3.⁵⁰ / serving**
Includes: Spray Cool Whip, Mini Marshmallows, Peppermint Sticks and Cinnamon Shaker
- **40lbs of Ice** **\$12.⁰⁰ / each**