

Tall Timbers Appetizer's

Item Priced @ \$3 Per Person, Per Appetizer

Beef

Braised Short Rib Sliders
Crispy Steamed Buns, Asian Style Beef Short Ribs
Meatballs, BBQ
Meatballs, Plain
Meatballs, Swedish

Chicken

Chicken Gumbo Tostadas
Chicken Tenders
Coconut Chicken
Crispy Steamed Buns, Asian Style Chicken
Egg Rolls, Buffalo Chicken
Egg Rolls, Chicken with Dip
Fresh Corn Fritters, Chicken, Guacamole and Sour Cream
Pulled Chicken Sliders

Pork

Arachini; Risotto Croquettes stuffed with Tasso
Brown Sugar Bacon
Bacon Wrapped Water Chestnuts with Brown Sugar Soy Glaze
Country Ham on Mini Laminated Biscuits with Apricot Mustard Jam
Crispy Steamed Buns, Mongolian Style Pork
Cured Chorizo and Goat Cheese Croquettes
Egg Rolls, Pepperoni & Mozzarella
Fig Mousse and Prosciutto with Port Wine Glaze
Fried Green Tomato BLT
Mushrooms stuffed with Spicy Sausage and Cheddar Cheese
Pulled Pork Sliders
Pot Stickers, Pork
Pastrami wrapped Water Chestnuts with Soy, Black Pepper and Honey
Quiche Loraine, Spinach, Bacon and Onion
Sauerkraut Balls

Seafood

Lobster or Shrimp Voodoo on Cucumber Slices
Mushrooms stuffed with Deviled Crab
Pimento Cheese Mousse, Pickled Onions, Applewood Bacon and Tomato Jam on
Pot Stickers, Shrimp
Seared Scallops with Sweet Corn Cream and Pickled Scallions on Brioche
Smoked Salmon with Dill Cream Cheese on Toasted Pumpnickel

Vegetarian

Anti-Pasta Skewers, Fresh Mozzarella, Sweet Bell Pepper and Onion Pesto Marinade
Arachini; Risotto Croquettes stuffed with Fontina Cheese
Artichoke Beignets
Egg Rolls, Louisiana Style, Vegetarian with Yum-Yum Sauce
International Cheese Display
Fresh Fruit Display
Grilled Seasonal Vegetable Crostini
Lawash Vegetarian Wraps, Sliced, Caramelized Onions, Spinach, Sundried
Tomatoes, Blue Cheese with Seasoned Mayo
Mushroom & Caramelized Onion Strudel
Mushrooms stuffed with Sundried Tomato Mousse
Mushrooms stuffed with Vegetable
Pimento Cheese Mousse, Pickled Onions and Tomato Jam on
Pot Stickers, Edamame Vegetarian
Pot Stickers, Kale & Vegetable
Quesadilla, roasted Corn & Edamame
Tomato Bruschetta with Fresh Mozzarella Crostini
Tomato & Goat Cheese Strudel
Fresh Vegetable Crudit with Dill Crème Frache
Vegetarian Egg Rolls with Dip

Combination Meats

Egg Rolls, Louisiana Style with Chicken, Tasso and Andouille in Lettuce Cups with
Yum-Yum Sauce
Shrimp, Tasso, Fire Roasted Onion with Grits on French Baguettes

Tall Timbers Dessert Menu

Assorted Cookies & Brownies	\$2
Nut Rings	\$2
<i>Hazelnut Almond Meringue Cookie topped with Vanilla Butter Cream and dipping in Belgium Bittersweet Chocolate</i>	
Assorted Mini Cheese Cakes	\$4
New York Style Cheese Cakes	\$4
<i>Plain, Strawberry, Cherry, or Blueberry (Choice of Two Toppings)</i>	
Assorted Cakes	\$4
<i>Chocolate, White, Strawberry, Apple, Lemon, Tiramisu</i>	
Fresh Homemade Pies	\$3
<i>Apple, Blueberry, Cherry, Mixed Berry, Pecan, Pumpkin</i>	
	<i>*A la Mode</i>
	\$1
Favorite Ice Creams/Sorbet	\$2
<i>Dutch Chocolate, Triple Vanilla Bean, Lemon or Raspberry Sorbet</i>	

Assorted Individually Plated Specialty Desserts

Tall Timbers Signature Tosca Cup	Small \$4	Regular \$5
<i>Homemade Almond Brittle Tosca Cup filled w/ Triple Bean Vanilla Ice Cream and topped with Hot Fudge and Fresh Strawberry</i>		
Flaming Desserts	\$6	
<i>Cherries Jubilee ~ Dark Pitted Cherries & Sugar w/ Flaming Cherry Liqueur, over Triple Bean Vanilla Ice Cream</i>		
<i>Bananas Foster ~ Brown Sugar, Honey, Cinnamon, Bananas w/ Flaming Brandy over Triple Bean Vanilla Ice Cream</i>		
Warm Granny Smith Apple Tart	\$5	
<i>Crème Anglaise Sauce, Caramel and Strawberry</i>		
Fresh Whipped Mousse	\$4	
<i>Chocolate, White Chocolate, or Combination of Each w/ Rolled Cookie and Fresh Strawberry</i>		
Chocolate Molten Lava Cake	\$6	
<i>Warm Chocolate Cake filled with Warm Chocolate Filling & Topped w/ Vanilla Ice Cream</i>		
Seasonal Fruit Cobblers	\$4	
<i>Peach, Cherry, Blueberry A La Mode Additional \$1</i>		
Assorted Dessert Buffet	\$8	
<i>A delectable assortment featuring many of the fresh, homemade desserts</i>		
Assorted Ice Cream Station	\$6	
<i>Assorted Chocolate and Vanilla Ice Creams with a Variety of Toppings</i>		

Glassware and China Options

- ❖ Complete Bar Set-Up with Glassware \$15 pp
Coke, Diet Coke, Sprite, Ginger Ale, Orange, Grapefruit & Cranberry Juice, Bloody Mary Mix, Sour Mix, Olives, Cherries, Lemons, Limes, Grenadine and Ice
- ❖ Beverage Service with Glassware \$10 pp
Coke, Diet Coke, Sprite, Ginger Ale, Coffee (reg. & decaf), Iced Tea, Bottled Water, Cream, Sugar, Beverage Napkins and Ice
- ❖ Coffee & Tea Only \$5 pp
Sugar, Creamers and Stirrers
Flavored Syrups and condiments additional \$3 pp
- ❖ China Service \$15 pp
Hors d'Oeuvre, Dinner, Dessert Plates, Dinner Fork, Knife, Spoon, Dessert Fork or Spoon and Water Glass, Salt & Pepper and Linen Napkins
Disposable \$7 pp
- ❖ China Hors d'Oeuvre Service \$4 pp
Hors d'Oeuvre Plate, Fork, Disposable Napkin

Linen

- ❖ We offer a variety of colors and sizes. Please consult your Event Planner for pricing.

Delivery Charge

- ❖ Standard delivery fee is \$30, additional delivery vehicle trips \$50 per vehicle. Food may be picked up at Tall Timbers at scheduled time.

Waitstaff

- ❖ Servers \$25 per hour per server
- ❖ Chefs \$30 per hour per carver
- ❖ Bartender \$25 per hour per bartender

Disposable Chafing Dish with Sterno, Rack and Serving Utensils; \$16.00 each

20% Service Charge will be added to all invoices for events Tall Timbers services.