

Fete Accompli Farmers' Markets * Cell 785-7563 *
quincy@fetetexas.com * Refined Catering * Colorful Cuisine *

Appetizer Menus

Fall 2011 Appetizer Menu 50 person minimum

European Menu \$11 per person 5 pieces per person

- Zucchini Fritter, Feta, Mint Or Chick Pea Fries, Sage, Parmesan
- Romesco, Roasted Red Pepper, Toasted Almond, Feta, WW Croûte
Or
Sweet Pea, Mint, House Made Ricotta, Lemon, Bruschetta
Or
Mushroom Ragout, Gorgonzola Cream, WW Croûtes
- Slow Roasted Roma Tomato, Goat Cheese, Fennel, Orange
Or
Feta Puffs with Tomato Jam and Harissa Aioli
- Roquefort, Mascarpone, Pomegranate Reduction, Caramel Walnuts
Or
Veal, Wild Mushroom Meatball, Sherry Cream
- French Crepe, Smoked Oyster, Chive Cream
Or
Heirloom Pea Pancakes with Smoked Salmon and Crème Fraîche

1950 Revisited Menu \$15/person 7pieces per person

Contains one fried food, on site frying only

- Smoked Salmon, Challah Bread Pudding, White Truffle Tomato
Or
Heirloom Pea Pancakes with Smoked Salmon and Crème Fraîche

- Brandy Baked Mushrooms, Peach Creek Sausage, Blue Cheese, Chive
Or
Mushroom, Thyme, Parmesan Bread Pudding
- Parmesan and Poppy seed Crisps
Or
Parmesan, Rosemary and Walnut Shortbread
- Devils on Horseback Prunes, Goat Cheese, Bacon
Or
Feta Puffs, Harissa Aioli and Tomato Jam
- Crab Cake, Red Pepper and Caper Remoulade
Or
Tempura, Shrimp, Basil Chive Marinade, Remoulade
- Grilled Maple Mustard Chicken Wings
Or
Baby New Potatoes Stuffed with Blue Cheese and Bacon
- Individual Yorkshire Pudding, Rare Roast Beef, Horseradish Cream
Or
French Crepe, Smoked Oyster, Chive Cream

Texas Menu \$13.00 per person 6 pieces per person

Contains one fried food, on site frying only

- Goat Cheese, Tomato Tart, Cornmeal Crust, Fresh Cilantro
Or
Endive, Roasted Beets, Goat Cheese, Sweet Spicy Pecans
- Flat Iron, Rosemary Lemon Aioli, Red Pepper, Scallion
Or
Baby Beef Corn Dog, Corn, Jalapeno, Cheddar
- Crispy Pecan Fried Chicken, Calvados Apple Cream
Or
Corn Flake Crusted Fried Snapper or Catfish, Lime Chipotle Aioli
- Brandy Baked Mushrooms, Peach Creek Sausage, Blue Cheese, Chive
Or
Buffalo Burger, Choux, Blue Cheese, Caramel Onion
- Southwestern Turkey Meatball, Chipotle Crema

- Sweet and Spicy Pecan Crusted Salmon

Exotic World Menu \$18/person

- Chick Pea Fries, Sage, Parmesan
- Romesco, Roasted Red Pepper, Toasted Almond, Feta, WW Croûte
- Turkey Burger, Caper Mint Aioli, Cucumber, Red Onion, Choux
- Japanese Beef and Scallion Rolls
- Asian Crab Cakes with Yuzu Aioli
- Grilled Lamb in Grape Leaves with Pomegranate Herbed Chile Yogurt
- Momofuku Chicken Wings
- Feta Puffs with Harissa Aioli and Tomato Jam

Individual Appetizers 50 piece minimum

Produce/Cheese

Zucchini Fritter, Feta, Mint	\$2.00
F Chick Pea Fries, Sage, Parmesan	\$2.00
Romesco, Roasted Red Pepper, Toasted Almond, Feta, WW Croûte	\$1.75
Endive, Roasted Beets, Goat Cheese, Sweet Spicy Pecans	\$2.00
Romaine, Feta, Preserved Lemon, Dill, Nicoise Olive	\$2.00
Brandy Baked Mushrooms, Peach Creek Sausage, Blue Cheese, Chive	\$2.25
Mushroom Ragout, Gorgonzola Cream, WW Croûtes	\$1.75
Mushroom, Thyme, Parmesan Bread Pudding	\$2.25
Slow Roasted Roma Tomato, Goat Cheese, Fennel, Orange	\$2.25
Sweet Pea, Mint, House Made Ricotta, Lemon, Bruschetta	\$2.00
Roquefort, Mascarpone, Pomegranate Reduction, Caramel Walnuts	\$2.25
Baby New Potatoes Stuffed with Blue Cheese and Bacon	\$1.75
Devils on Horseback Prunes, Goat Cheese, Bacon	\$2.25
Feta Puffs with Harissa Aioli and Tomato Jam	\$2.25

Goat Cheese and Tomato Tart with Cornmeal \$2.00

Meat

Grilled Lamb in Grape Leaves with Pomegranate Herbed Chile Yogurt \$2.50

Lamb Burger, Brioche, Mint Caper Aioli, Pickled Pink Onion \$2.75

Buffalo Burger, Choux, Blue Cheese, Caramel Onion \$2.50

Turkey Burger, Harissa Aioli, Cucumber, Red Onion, Choux \$2.50

Flat Iron, Rosemary Lemon Aioli, Red Pepper, Scallion \$2.25

Filet Mignon Mini Steak, Kalamata Olive, Truffle Vinaigrette, Tomato \$2.50

Veal, Wild Mushroom Meatball, Sherry Cream \$2.25

Crispy Pecan Fried Chicken, Calvados Apple Cream \$2.25

Baby Beef Corn Dog, Corn, Jalapeno, Cheddar \$2.25

Southwestern Turkey Meatball, Chipotle Crema \$2.00

Scallion Choux, Chicken Breast, Cranberry, Orange, Aioli \$1.75

Grilled Maple Mustard Chicken Wings \$1.75

Momofuku Chicken Wings \$1.75

Individual Yorkshire Pudding, Rare Roast Beef, Horseradish Cream \$2.25

Japanese Beef and Scallion Rolls \$2.50

Lemon Chicken with Roasted Red Pepper and Basil \$2.25

Seafood

Ginger Tamari Salmon, Grape Leaf, Nuoc Cham \$2.00

Crab Cake, Red Pepper and Caper Remoulade \$2.75

Sake, Salmon, Wasabi Cream, Tobiko Caviar \$2.75

Smoked Salmon, Challah Bread Pudding, White Truffle Tomato \$2.75

Sweet and Spicy Pecan Crusted Side of Salmon \$2.25

Tempura, Shrimp, Basil Chive Marinade, Remoulade \$2.75

French Crepe, Smoked Oyster, Chive Cream \$2.75

Corn Flake Crusted Fried Snapper or Catfish, Lime Chipotle Aioli	\$2.25
Heirloom Pea Pancakes with Smoked Salmon and Crème Fraîche	\$2.75
Maple Pepper Salmon	\$2.25

PLEASE REFER TO OUR OTHER MENUS FOR ADDITIONAL FOODS:

Snacks and Artisan Trays

Bite Size Desserts

Contact Fete Accompli for the menu, which changes every season, and we will help you with your event. We can send our staff – even chefs if necessary – to set up and serve the buffet. Alternatively, you can serve yourself after picking up the food from our store.

We can also cater sit-down or buffet dinner parties and assist with equipment rentals or drinks. In fact, we can adjust our service to meet most needs. Just ask us.

We prefer notice of at least 2 weeks for staffing and large events, but can adjust if need be for smaller events on shorter notice. We love to cook great food and need a little time to order provisions from our farmers and suppliers.

The closer we get to the December holidays, the busier we get. To assure a good date, call us as soon as possible so we can hold a date for you.

We require 50% down and the remaining on the day of the event or by arrangement up to 5 days. We are also happy to make arrangements with you if your corporate structure does not allow that.

For orders smaller than our minimum, please consult us and we will try to creatively accommodate you.

We suggest 8-12 pieces of food per person for a 2 hour event.