

Fete Accompli

Farmers' Markets

Cell 785-7563

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6319 El Mirando Street

SNACKS

Artisan Trays

Winter 2011 Snacks Menu *(see minimum per order below)*

Snacks

Gougere, Gruyere 50 piece \$1.00

Baked Brie, Puff Pastry 1piece \$24.00

Fresh Apple Brandy Chutney

Cherries, Orange, Thyme

Caramelized Onion, Roasted Garlic

Sugared Apricot, Almond, Amaretto

Crunchy, Snappy

Manchego, Garlic Shortbread 50 piece \$1.00

Cheddar, Jalapeno Shortbread 50 piece \$1.00

Asiago Shortbread 50 piece \$1.00

Parmesan and Poppy Seed Crisps 50 piece \$1.00

Parmesan, Rosemary and Walnut Shortbread 50 piece \$1.00

Savory Palmiers with Parmesan and Onion 50 piece \$1.50

Savory Palmiers with Nicoise, Fontina and Herbs 50 piece \$1.50

Basil, Pecan, Parmesan Frico 50 piece \$.50

Nuts 2 lb per lb.

Sweet, Spicy Pecans \$16.00

Chocolate Chipotle Pecans \$16.00

Fennel, Rosemary, Parmesan Almonds \$16.00

Coconut Curry Cashews		\$16.00
Garlic, Cayenne Peanuts		\$12.00
Parmesan Potato Chips	32 oz	\$14.00
Garlic Bread for Dipping-One whole sliced		\$12.00
Truffle Oil, Caramelized Onion, Sour Cream Dip	2#	\$16.00/lb
Cheddar, Bacon, Jalapeno and Blue Cheese Dip	2#	\$18.00/lb
Artichoke Parmesan Dip	5#	\$18.00/lb

Artisan Trays

Our Favorite Cheeses, Fruit	15-20	\$60.00
	25-30	\$85.00

Antipasto Artisan Tray: cured meats, cheeses, olives, artichokes, peppers, roasted vegetables, crackers 25-30.....\$85.00

Artisan Meat Tray: salumi rolled with herbed cheese, rosemary roasted beef, herbed turkey, maple and Dijon roasted ham; olives, brandied mustard, roasted garlic and lemon aioli 25-30 \$94.00

Artisan Mediterranean Vegetable and Cheese Tray: Caponata, Gorgonzola Cake with Figs and Pomegranate Molasses, Hummus with Mesquite Olive Oil and Za'atar, Goat Cheese with Harissa; Parmesan, Olives 50-75 \$225.00
80-105 \$325.00

Garlic Roasted Vegetables per person minimum 25 ppl

Cauliflower, Parmesan	\$1.25
Butternut Squash, White Truffle Oil	\$1.25
Sweet Baby Peppers	\$1.00
Broccoli	\$1.00
Beets, Sherry	\$1.00

Brussels Sprouts, Maple Sugar, Sherry		\$1.25
Sweet Potato, Honey, Chipotle		\$1.00
Crudités, Pink Peppercorn Aioli	15-20	\$30.00
Haricot Verte, Asparagus, Broccoli, Red Pepper Star		

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. .