



SAVOR . . .

El Paso CATERING BY SMG

El Paso Convention & Performing Arts Center

COLD HORS D' OEUVRES

**BY THE DOZEN
MINIMUM (4) DOZEN**

THAI PEANUT CHICKEN SALAD

Served on a Crisp Endive Spear

\$21.95

CUMIN SCENTED ROAST DUCK

Served in Fresh Iceberg Lettuce Wraps

\$25.95

JUMBO PRAWNS

Tangy Cocktail Sauce

\$Market\$

ITALIAN BROCHETTE

With Marinated Roma Tomatoes

\$19.95

SALMON PINWHEEL CANAPÉ

Smoked Salmon and Cream Cheese

\$26.95

CALIFORNIA SUSHI ROLL

Served with Teriyaki / Soy Dipping Sauce

\$32.95

BLACK SESAME SEARED AHI

On a Cucumber Round w/ Wasabi & Pickled Ginger

\$28.95

SALAMI CREAM CHEESE CORNUCOPIAS

Genoa Salami Stuffed with Pesto Cream Cheese

\$19.95

SHRIMP SALAD

Dill Seasoned Baby Shrimp on Cucumber

\$22.95



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ASSORTED FINGER SANDWICHES

*Dijon Ham, Tarragon Chicken, Egg & Roasted Red Pepper Salads
Spread on Assorted Fresh Party Loaf*

\$19.95

JALAPENO JELLY & CREAM CHEESE TORTILLA SPIRALS

*Jalapeno Jelly and Cream Cheese Spread onto assorted Tortilla Wraps
Then Rolled and Sliced*

\$17.95

FRESH SEASONAL FRUIT KEBOBS

With a Honey Lime Yogurt

\$19.95

AMUSE BOUCHE

Bite Size Appetizers Served in Chef's Unique Style

MEXICAN SHRIMP COCKTAIL

In a Shot Glass with a Chunky Cocktail Sauce

\$Market\$

CHEDDAR CHIVE BUTTERMILK BISCUIT

With Herbed Pork Tenderloin, Garlic Aioli

\$35.95

CEVICHE

*Seafood Marinated in a Zesty Cilantro Oil
Served on a Crisp Corn Tortilla Chip*

\$37.95

ANTI PASTO SKEWERS

*Mozzarella Cheese, Sundried Tomato, Kalamata Olive & Artichoke Heart
Drizzled with a Balsamic Gastrique*

\$36.95

*Please Note That Our Executive Chef and Catering Sales Manager Are Available To Prepare A Custom Menu To Suit
Your Specific Needs. A 72-business hour guarantee is required.*

Events with 1000 people in attendance or greater, a 96-business hour guarantee is required.