

Halo & Horns Catering

All packages have a 45-person minimum. Packages do not include sales tax or 21% service charge.

Cocktail Party choice of 6 passed hors d'oeuvres \$49 per person

Sample Menu

Hors D'oeuvres:

Seared, Pepper-Crusted Tuna with wasabi Aioli

Moroccan Lamb Meatballs with Tzatziki

Petit Vegan Paëlla with Micro Cilantro

Tuscan White Bean Puree and Olive Tapenade on Herbed Crostini

Black bean sliders with roasted garlic aioli

Smoked Salmon Mousse English Cucumber

*Deluxe Cocktail Party add 3 stationary appetizers for additional \$25 pp

Sample menu 3 stationary apps

Butternut squash ravioli with maple cream sauce (can be prepared vegan)

Paëlla with chorizo, chicken & shrimp (gf)

Buffalo cauliflower "wings" (gf/v)

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Buffet style party

3 Entrée selections 2 Side dishes 1 Salad selection \$50 per person

Sample Menu

Entrees: Pan-seared organic chicken breast with a rustic provencal sauce

Slow Braised Guinness Short Ribs with caramelized shallots

Sunflower seed crusted salmon with honey-citrus beurre blanc

Sides: Fresh Pasta with Summer Vegetables & Thyme

Haricot Verts with Roast Garlic Confit and Extra Virgin Olive Oil

Salad: Arugula Salad, Honey-White Balsamic, Almonds & Dried Figs

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Station Party Choice of 3 Themed Food Stations \$49 per person

Sample Menu

Savory Stations:

Tijuana Taco Bar shredded chicken, pinto beans, sliced steak), Salsa, homemade guacamole, cilantro, red onions, sour cream, hard tacos, soft tacos, shredded cheese, shredded lettuce, jalapenos

Burrata Bar Balsamic glaze, truffle oil, roasted red peppers, gourmet olives, olive oil, basil, tomato, prosciutto, mixed berries

Tapas Bar Empanadas, Bocadillos, Shots of gazpacho, chorizo, olives, garlic shrimp