

BACKSTREET

C A F E

HORS D'OEUVRES

Light bite sized apps perfect for passing or sharing!
Minimum 30 Pieces per item

HOT

- \$2.25 Arancini (Deep fried risotto balls w/ mozzarella)
- \$2.00 Asparagus Puffs
- \$4.00 Bacon Wrapped Shrimp Stuffed w/ Pablano & Cheese
- \$2.00 Blue Cheese Gougeres
- Burger Sliders**
- \$2.50 Butter Beef
- \$4.00 Lobster
- \$2.00 Veggie
- \$3.50 Crab Cakes
- \$2.00 Deep Fried Pecan Crusted Mac & Cheese
- \$3.50 Duck Spring Rolls
- \$3.75 Fried Green Tomatoes w/ Crabmeat Remoulade
- \$2.00 Fried Oysters
- \$2.50 Grilled Flatbread w/ Seasonal Topping
- \$3.00 Lamb Meatball
- \$2.50 Mushroom Crostatas
- \$2.00 Mushroom Strudel
- \$5.50 Mustard Crusted Lamb Lollipop
- \$2.50 Polenta Cake w/ Duck Confit
- \$2.50 Potato Cake w/ Short Rib Debris
- \$3.00 Salmon Tacos
- \$2.75 Scalloped Potato/Celeriac w/ Short Rib
- \$2.00 Shrimp Meatball
- \$2.75 Skewered Sesame Chicken
- \$4.00 Skewered Spicy Grilled Shrimp

(2 shrimp/skewer)

\$176.00 Whole Beef Tenderloin

(\$28 per pound, 5.5 pounds)

COLD

- \$2.00 Crostini w/ various toppings
- Eggplant
- Goat Cheese & Warm Wild Mushrooms
- Tomato
- White Bean Paste & Peppers
- \$2.00 Edible Cucumber Cup w/ Vegetable Mix
- \$2.00 Endive Leaf w/ Pear, Goat Cheese and Hazelnut
- \$3.50 Lobster or Crab Meat Tostadas
- \$2.50 Pappadew Pepper w/ Trout, Duck, & Mixed Grains
- \$3.75 Skewered Shrimp Cocktail
- w/Aioli or w/ Salsa Verde
- \$2.00 Stuffed Fingerling Potatoes w/ Prosciutto & Parmesan
- \$3.50 Tenderloin Coronets w/ Creamy Blue Cheese

SOUP SHOTS

- \$2.25 Green or Red Gazpacho
- \$2.25 Warm Creamy Cauliflower
- \$2.25 Sherried Wild Mushroom
- \$2.25 Creamy Red Pepper
- \$2.25 Creamy Pablano
- \$2.25 Vegetable Soup
- \$2.25 Watercress Vichyssoise

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HORS D'OEUVRES PLATTERS

\$40.00 Penne Pasta

sundried tomato, kalamata olives, mozzarella, basil pesto

\$50.00 Antipasti

prosciutto wrapped asparagus, roasted red pepper, stuffed peppers, marinated white beans, pickled vegetables
marinated mushrooms, olives, grains, seasonal vegetables, cold meats

\$45.00 Seasonal Fruit Platter

\$95.00 Artisinal Cheese Platter

Chef's selection of 4 cheeses with an element of salt, savory, sugar, and acidity

(Prices may increase with special requests)

DESSERTS

\$50.00 Assorted Dessert Tarts (20 pieces)

\$37.00 Assorted Cookies (50 pieces)

\$2.00 Crème Brûlée

\$2.00 Chocolate Cake

\$2.00 Seasonal Crostata

BATCHED COCKTAILS

\$54.00 Thorn of the Yellow Rose

Tequila, St. Germaine, passion fruit, lemon,
jalapeño, sage sea salt rim

\$48.00 Aperol Spritz

Mimosas

Classic - Wild Berry - Pomagranate

\$22.00 Bottle \$42.00 Magnum

Sangria

\$25.00 Red Wine Sangria

red wine, mango, orange, lime, pineapple

simple syrup, brandy

\$25.00 Serendipity Rosé Sangria (Seasonal)

rosé, St. Germaine, Old Tom gin, lemon, raspberry,

strawberry, guave, passion fruit

\$48.00 Backstreet Bloody Mary

housemade mix, Texas Vodka, sea salt

\$48.00 Houston Strong Margherita

tequila, gin, Aperol, lime, grapefruit, agave

BATCHED MOCKTAILS

\$18 Under 21 Mimosa

tangerine soda, orange juice, cranberry juice

\$18 Sparkling Strawberry Lemonade