

HORS D'OEUVRES

WHOLE BRIE

whole Brie wrapped in puff pastry served with glazed pecans and raspberry sauce

SPINACH ARTICHOKE DIP

spinach, artichokes, feta and tomatoes in a cream dip with toasted garlic and olive oil pita bread

CAPRESE SKEWERS

fresh mozzarella balls with grape tomatoes and fresh basil drizzled with a balsamic raspberry vinaigrette

SPANAKOPITA

filo pastry parcels with fresh spinach feta and served with a tomato basil sauce

BRUSCHETTA

fresh roma tomatoes, onions, and herbs served with olive oil and garlic toasted french baguettes

HOME MADE HUMMUS

Home made mediterranean Hummus served with olive oil and toasted pita bread

JUMBO STUFFED OLIVES

jumbo black olives stuffed with garlic cream cheese wrapped in a sundried tomato and then drizzled with raspberry balsamic vinaigrette

BEEF TENDERLOIN CRUSTINI

toasted french baguette topped with sliced beef tenderloin with goat cheese mousse and red bell peppers drizzled with raspberry vinaigrette

THAI CRAB CAKES

fresh crab and thai green curry cakes served with lime dill mayo

MINI BEEF WELLINGTON

tender beef and mushrooms wrapped in pastry and served with red wine au jus

CUCUMBER AND SALMON CUPS

cucumber cups filled with smoked salmon dill and lemon mouse

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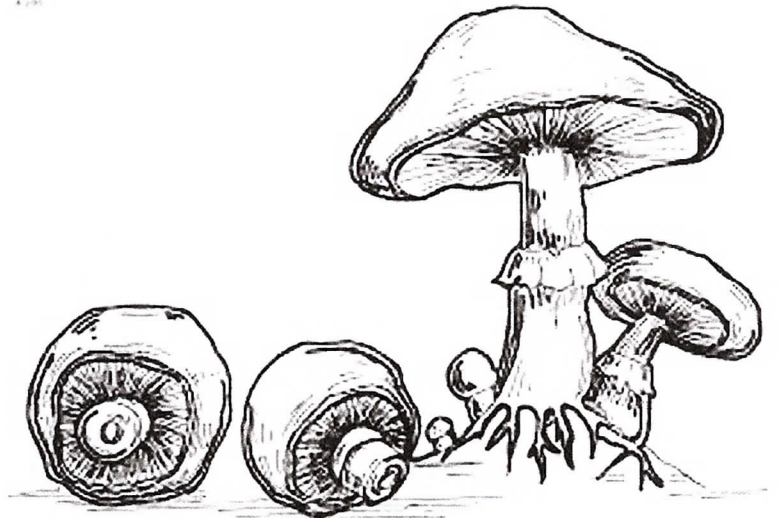
HOUSE FAVORITES

Cream Stuffed Mushrooms

fresh mushrooms stuffed with cream cheese and fresh herbs topped with a parmesan and garlic butter

Crab Stuffed Mushrooms

fresh mushrooms stuffed with crab meat dill lemon and lemon garlic cream cheese



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HOR'S D' OEUVRES

MEATBALLS ARRABBIATA

Italian meatballs in spicy tomatoes, red wine and tarragon sauce

CRISPY ORIENTAL SHRIMP

whole shrimp coated with cornstarch wok fried served with hoisin and sweet chili sauce

CREOLE SHRIMP

whole shrimp lightly glazed with cajun spices and served with creole mustard

SHRIMP CIVECHE

fresh shrimp marinated with roma tomatoes, green onions, dill, lime juice and white wine

COCONUT PECAN CHICKEN

coconut pecan crusted chicken bites with mango pineapple and cilantro chutney

MEDITERRANEAN CHICKEN SKEWERS

chicken breast bites with mushrooms, pearl onions, and roasted red bell peppers drizzled with a sesame glaze

MINI CHICKEN TACO SALAD

filo pastry cups filled with chicken, guacamole, cilantro and lime

CHICKEN WONTON

chicken, cucumber, and green onions in a hoisin sauce



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SALADS

POACHED PEAR

Poached Pears and Spring Mix with Balsamic and Wine Dressing

ARTICHOKE AND FETA

Mixed leaf salad with artichokes, feta, olives and tomato served with house raspberry vinaigrette

MANDARIN SALAD

napa cabbage w mandarins, bean sprouts, white radish in a Vietnamese teriyaki dressing

CLASSIC CAESAR

romaine lettuce with creamy caesar dressing parmesan and croutons

HOUSE SALAD

mixed greens with mandarin, cucumber, grape tomato, and feta cheese with house raspberry balsamic dressing