

DINNER PARTY SPECIALS

Cacique Caterers...by Chef Jose

Antipasto Platter

Liberal portions of grilled seasonal vegetables, Provolone cheese, roasted potatoes, Kalamata olives, our own roasted style peppers, cherry tomatoes, cornichon pickles, and marinated in olive oil mushrooms

Small	\$65	Serves 10-15
Large	\$95	Serves 20-30



Crudites

Red bell pepper, cauliflower, green beans, carrots, green peppers, broccoli, olives and celery served with our own Gorgonzola dressing.

Small	\$55	Serves 15-20
Large	\$75	Serves 25-40

Pinwheel Sandwiches --You may choose from:

- Roast Beef, horseradish and sour cream, grilled onions, and greens
- Grilled free-range chicken, herb cream cheese, and lettuce
- Hummus, cucumbers, avocado, red roasted pepper, and greens
- Diestal turkey, bacon, avocado, herb cream cheese, and greens
- Asian chicken, marinated carrots, green onions, wasabi mayo, and greens

Small	\$38	Serves 8-10
Medium	\$68	Serves 16-20
Large	\$95	Serves 24-30

Roast Beef

Slivers of roast beef served atop buttered french bread with spinach leaf and horseradish and peppers

Small	\$40	Serves 8-10
Medium	\$68	Serves 15-20
Large	\$98	Serves 25-30



Spinach and Artichoke Dip

Everyone's favorite served in a hollowed out sourdough round. We include baguette chunks for dipping.

\$25	Serves 8-10
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The Cacique's Cheeseball

Cheddar, gorgonzola, and cream cheese combined with piquant seasonings, rolled into a ball and covered with pecans. We include crostini slices for serving.

\$25 Serves 10-20

Sweet Onion Tart

A square of puff pastry topped with caramelized onions, thyme, tomato slices and olives

\$25 Serves 12-16

Empanada

A Spanish inspired tapa with savory chicken or beef filling between two layers of pastry

\$25 Serves 12-16



Party Sandwiches

Two flavorful sheets of focaccia with your choice of filling, cut into 24 or 48 sandwiches to serve a crowd. Choose Turkey Basil, Avocado BLT, or Goat Cheese and Grilled Vegetables.

\$65 Serves 12-16

Entrees

Choose a ½ pan serving 9 or a full pan serving 18. Choose from:

Chicken Tetrazzini

Named for the Italian soprano Luisa Tetrazinni who loved pasta, chicken, and mushrooms. Served in a bechamel sauce

½ pan \$45
Full pan \$90



Macaroni and Cheese

Old-fashioned macaroni and cheese in a creamy béchamel and cheddar sauce, topped with crisp bread crumbs

½ pan \$35
Full pan \$70

Butternut Squash Lasagne

Lasagna noodles layered with butternut squash, Italian sausage, mozzarella, fresh sage, and parsley

½ pan \$45
Full pan \$90



Chicken or Vegetable Enchilada Casserole

Chicken or seasonal vegetables, cheese, cilantro, and a delicious green sauce

½ pan \$55
Full pan \$105

Add Caesar Salad and rice pilaf topped with peas and toasted pumpkin seeds

\$50 Serves 9
\$95 Serves 18

Add Garden Salad made with baby greens and house vinaigrette and garlic bread to any of these entrées

\$50 Serves 9
\$95 Serves 18

Chili for a Crowd

Chili for a Crowd Vegetarian or a hearty meat chili. Buy by the quart with a 3 quart minimum. Sour cream and green onions included

\$12 a quart

Chicken Pot Pie

Roast chicken and vegetables lightly bound with béchamel sauce and topped with a buttery crust

\$25 Serves 6

Quiche

Bacon, ham, and cheese, Quiche Lorraine or seasonal vegetable/cheese

\$25 Serves 8



Vegetable Galette

Layers of basil cream and beautifully arranged seasonal vegetables on Pizza dough

\$25 Serves 8