

MIXX Catering & Private Party Menu

Hors D'Oeuvres (minimum of one dozen each, priced per item)

Cashew Chicken, with sweet chili teriyaki sauce	@ \$ 1.00
Roasted Red Peppers stuffed with goat cheese, asparagus, mushrooms and balsamic drizzle	@ \$ 2.00
Shrimp Lollipops- coconut coated, jalapeno shrimp tempura, served with a red pepper coulis	@ \$ 4.00
Prime Rib Crustinis, with horsey crème fresh	@ \$ 1.25
Bacon Wrapped Shrimp, with ancho BBQ sauce	@ \$ 1.25
Bacon Wrapped Scallop, with dijon aioli	@ \$ 1.50
Jerk Chicken Imperial Stuffed Mushrooms	@ \$ 1.25
Crab Imperial Stuffed Mushrooms	@ \$ 1.75
Vegetarian Stuffed Mushrooms	@ \$ 1.25
Chorizo Chili Relanos, with Pablano molé	@ \$ 2.00
Teriyaki & Pineapple Chicken Satay, with sweet chili peanut sauce	@ \$ 1.25
Marinated Chicken Skewers, with sweet & sour sauce	@ \$ 1.25
Pepper Encrusted Ribeye Skewers, with gorgonzola cream sauce	@ \$ 1.50
Shrimp Skewers (2 shrimp), with sweet & spice cocktail sauce	@ \$ 2.00
Crab balls, with bohemian tartar sauce	@ \$ 1.50
Brie Flatbread (sliced to 12 portions)	@ \$12.00
Margarita Flatbread (sliced to 12 portions)	@ \$10.00

Platters (sized for 25 people)

Fresh Tomato Bruschetta with crustinis	@ \$ 35.00
Hot n Spicy Edamame	@ \$ 35.00
Calamari, with sweet & sour, roasted garlic & chili and diavolo sauces	@ \$ 65.00
Hawaiian Meatballs, with pineapple sweet 'n sour sauce	@ \$ 55.00
Vegetable Crudite	@ \$ 45.00
Assorted Cheese, Fruit & Candied Pecans	@ \$ 85.00
Artichoke & Spinach Dip with rye bread	@ \$ 55.00
Crab Dip with crustinis	@ \$ 65.00
Assorted Spreads with pita bread (choose from roasted red pepper, sun-dried tomato, roasted garlic, baba ganoush)	@ \$ 65.00
Chilled Shrimp Cocktail, peeled	@ \$125.00
Chilled Shrimp Cocktail, unpeeled	@ \$100.00

Three Course Dinners

Boneless Porkchop, with brandy pecan reduction, mashed sweet potatoes, haricot vert	@ \$35.00
Pan Seared Chicken, with garlic au jus, toasted mashed potatoes, ginger glazed carrots	@ \$35.00
Macadamian Crusted Rockfish, with amaretto burre blanc, ginger rice, snow peas	@ \$35.00
Horseradish Braised Short Ribs, cabernet balsamic reduction, chef's potatoes, grilled asparagus	@ \$35.00
Crab Cakes, chef's potatoes, grilled asparagus, bohemian tartar sauce	@ \$45.00
Blackened Mahi Mahi, lump crab, roasted red pepper coulis, chef's potatoes, grilled asparagus	@ \$45.00
Compound Butter Broiled Red Snapper, dirty rice, crab and fresh tomato salad	@ \$40.00
Ribeye Au Poivre, bleu cheese, cognac green pepper demi glaze, chef's potatoes, haricot vert	@ \$40.00
Roasted Garlic Prime Rib, chef's potatoes, haricot vert	@ \$45.00
Filet mignon, with roasted shallot demi glaze, fingerling potatoes, grilled asparagus	@ \$50.00
Seafood Sauté, shrimp, scallops, crab, lobster, sun-dried tomatoes, chef's pasta, white wine	@ \$45.00
Lobster and Shrimp Curry, green Thai curry sauce, ginger rice, julienne vegetables	@ \$45.00

First course, choice of soup or salad

Rustic Tomato Bisque, Lobster Bisque,
Smoked Chicken with Roasted Red Pepper or MIXX Salad

Dessert course - choice of Chocolate Mousse or Apple Cups

**Our catering and party menu is designed to offer you a wide assortment of ideas and options
In planning your event, we will meet and work with you to develop a unique menu.**

You are welcome to suggest additional menu items. Speciality cocktails also are available.