

appetizers/hors d'oeuvres: priced per dozen

seafood:

oysters on the half shell, champagne-horseradish mignonette \$26

salmon tartare, ponzu sauce, wonton chips, avocado \$22

poached lobster medallions, grilled brioche, tarragon aioli \$38

rock shrimp ceviche, blue corn tortilla chips, avocado, jalapeño \$24

potato pancakes, american caviar, crème fraîche, chives \$22

cornmeal fried oysters, bacon, mustard greens, hot pepper-honey \$26

'fish & chips', smoked salmon, waffle cut potato, crème fraîche, chives \$22

grilled shrimp spring rolls, rice paper, daikon sprout, ponzu \$26

seared gulf prawns, gazpacho 'salsa', crushed marcona almonds \$26

smoked salmon flatbread, lemon aioli, dill, watercress \$24

mini dungeness crab cakes, corn, peppers, chipotle aioli \$22

ahi tuna tartare, wonton chip, scallions, sesame, cucumber \$26

meat & poultry

orange-ginger chicken salad, almonds, cilantro, endive leaf \$18

smoked chicken & brie quesadilla, avocado-corn salsa \$18

duck & goat cheese flautas, oregano, guajillo chile sauce \$24

blackened flat iron steak on country bread, chipotle aioli, arugula \$22

memphis style baby back ribs, house made barbecue sauce \$24

mini grilled chicken andouille sausage, mustard greens, shrimp kebob \$26

barbecued duck quesadillas, black-eyed pea salsa, avocado crema \$24

buttermilk fried chicken strips, choice of house made ranch or country gravy \$18

zuni flatbread, blackened chicken, sage pesto, pepper jack, corn, peppers \$22

sliders

mini bison burgers, cranberry mayonnaise, red onion, gorgonzola \$26

pulled pork sliders, jalapeño cole slaw, house made barbecue sauce \$22

soul burger sliders, chipotle aioli, pepper jack cheese, pickle \$24

'cobra' sliders - fried chicken, ranch, bacon, cheddar \$24

mini dogs

the tijuana, bacon wrapped dog, grilled onions & jalapeños, pico de gallo, cotija cheese \$18

the chicago, all beef dog, tomato, red onion, pickle, celery salt, grain mustard \$18

the frisco, vegetarian dog, goat cheese, arugula, red onion, tomato- olive relish \$18

the austin, barbecue sauce, bacon, pepper jack cheese, fried onion strings \$18

the basic, all beef dog, bun, help yourself to the condiments \$18

vegetarian/mini kebabs

braised baby artichokes, tomato-olive relish, parmesan \$18

zuni flatbread, sage pesto pepper jack cheese, corn, peppers \$16

roasted mushroom bruschetta, caramelized onion, gorgonzola \$18

grilled zucchini & sweet corn kebab, cherry tomato, chile-lime butter \$18

roasted beet kebab, basil, mozzarella, yam chips, roasted garlic vinaigrette \$18

barbecued shitake mushroom kebab, pearl onion, wonton chips \$18

party trays

priced per tray

reg (serves 12-16), large (serves 17-22)

grilled and fresh vegetable crudité

fresh seasonal vegetables, grilled for added flavor, served house made dipping sauces

reg \$35 - large \$45

cheese and specialty meats

imported & domestic cheeses with specialty meats ,nuts, olives, and whole-grain mustard. served with crackers and toasted baguette

reg \$55 - large \$70

fresh seasonal fruit

\$65- large \$75

Entrées and Full Dinner Service

Contact us at catering@memphiscafe.com for the latest seasonal selections from Chef Diego Velasco