

SPECIAL EVENTS CATERING

Phoenicia
Specialty Foods
CHEF-DESIGNED OFFERINGS

HORS D'OEUVRES - HOT PER PIECE

Lump Crab Cakes - petit	\$4.00
Lamb Lollipops - mint jelly optional	\$5.00
Quiche Bites - Lorraine or spinach-feta	\$3.00
Bacon Wrapped Date	\$3.00
Bacon Wrapped Date Stuffed with feta	\$4.00
Feta Stuffed Date	\$3.00
Risotto Balls - petit	\$3.00
Empanadas - beef, pulled chicken/spinach or veggie	\$3.50
Vegetable Samosas with Chutney	\$3.00
Spicy Sweet Potato Wontons	\$3.50
Mushrooms with Spinach and Cheese	\$3.00
Smoky Mushroom Tart	\$3.00
Moroccan Chicken Brochette	\$4.00
Kabob - Chicken, Beef or Lamb-Kufteh - mini	\$3.50
Chicken Satay Skewer	\$4.00
Grilled Shrimp Skewer with Veggies - mini	\$4.50
Meatballs, Scallion Chicken	\$1.50 petite/ \$2.50 reg
Meatballs, Beef with Marinara	\$1.50 petite/ \$2.50 reg
Coconut Shrimp, roasted pepper aioli ~22pc/lb	\$19.99lb
Spinach Artichoke Dip	\$10.99lb
MKT BAR Queso	\$12.99lb

HORS D'OEUVRES - COLD PER PIECE

Seasonal Crostini - such as Salmon, Brie, Crab, Bruschetta	\$3.00
Crab or Shrimp Salad Tart	\$3.50
Ceviche Shooter with Pita Chip	\$4.50
Caprese Skewer	\$3.50
Charcuterie Cheese Skewer or Cup	\$4.50 \$6.95
Fruit Skewer - petit	\$3.00
Fruit and Cheese Skewer	\$3.50
Hummus Shooter with sliced vegetables	\$3.00
Tomato Goat Cheese Tart	\$3.50
Pesto Chicken or Curry Chicken Tart	\$3.00
Shrimp Cocktail Canapé	\$4.50
Tea Sandwich - egg, roast beef or cucumber-cream	\$3.00
Smoky Mushroom Tart	\$3.50
Roasted Corn Black Bean Avocado Tostada	\$4.00
Grilled Chipotle Shrimp Tostada	\$4.00
Pork Belly Tostada with ancho chili aioli	\$4.50
Plantain Chips, mango salsa or chimichurri feeds 4-6	\$12.00

SIDES

PER POUND

Creamed Spinach	\$8.99
Vegetable Medley - roasted	\$8.99
Baby Carrots - honey glazed	\$8.99
Sautéed Mushrooms	\$9.99
House Rice Pilaf or Bulgur Wheat Pilaf	\$7.99 \$8.99
Grilled Asparagus - balsamic glaze or tomato relish	\$8.99
Green Bean Almond Sauté	\$8.99
Charred Green Beans	\$8.99
Lebanese Green Beans - with tomato puree, garlic	\$8.99
Brussels Sprouts - roasted with balsamic glaze	\$8.99
Pasta with Roasted Kale and Cauliflower	\$12.99
Maria's Pasta - tomatoes, spinach, mushrooms, olive oil	\$9.99
Maria's Pasta with Grilled Chicken	\$11.99
Sautéed Broccoli - parmesan and lemon zest	\$8.99
Roasted Cauliflower - parmesan and lemon zest	\$8.99
Lebanese Cauliflower - fried with lemon & garlic	\$8.99
Sweet Potatoes - herb roasted	\$8.99
Fingerling Potatoes - herb roast	\$8.99
Garlic Mashed Potatoes	\$8.99

SALADS

PER PERSON

House Salad - spring mix, cherry tomato, bell peppers, cucumber, croutons, house balsamic	\$3.50
Mediterranean - romaine, spring mix, tomato, feta, cucumber, red onion, Kalamata, citrus vinaigrette	\$3.50
Spinach Salad - spinach, strawberries, blueberries, toasted sliced almonds, red onion, house balsamic	\$3.50
Fattoush - arugula, romaine, cucumber, tomato, radish, fresh mint, pita croutons, sumac, dry mint, citrus-garlic vinaigrette	\$3.50
Caesar - romaine lettuce, fresh Parmesan, house croutons, Caesar dressing	\$3.50

ASK ABOUT DECORATED CAKES AND
COOKIES, CUSTOM TREAT, GIFT
BOXES, BASKETS, GRAZING TABLES
AND FOOD STATION POSSIBILITIES

MAIN COURSE

CHICKEN ENTRÉES (6oz)

Chicken Kabob (5oz)	\$5.00ea
Chicken Breast Piccata – butter wine caper	\$7.00ea
Grilled Chicken Breast – lemon herb	\$7.00ea
Grilled Chicken Mediterraneo - tomato, black olive, herbs	\$7.00ea
Grilled Chicken Breast - mushroom cream sauce	\$7.00ea
Chicken Parmesan - with marinara	\$7.00ea
Hill Country Fried Chicken Breast	\$7.00ea
Rosemary Stuffed Chicken Breast – with ricotta	\$8.00ea

FISH/SEAFOOD ENTRÉES (6oz)

Red Snapper Pomodoro (5oz) – roast garlic, red pepper	\$9.99ea
Salmon - pomegranate glazed	\$8.99ea
Salmon - herb crusted	\$8.99ea
Salmon Tamarindo - pistachio crusted	\$9.50ea
Salmon - parmesan garlic herb crusted	\$8.99ea
Shrimp Skewer (5oz)	\$6.50ea
Grilled Shrimp/lb	\$16.99lb
Coconut Shrimp/lb	\$19.99lb

BEEF/LAMB ENTRÉES (6oz)

Beef or Lamb Kabob (5oz) / Kufteh (4oz)	\$5.00ea
Beef Involtini - with turkey, provolone, spinach	\$8.99ea
Beef Short Ribs	\$9.50ea
Grilled Flank Steak with Chimichurri Sauce	\$19.99lb
Chopped Steak Au Jus (4oz or 6oz)	\$19.99lb
Garlic Rosemary Whole Leg of Lamb	\$19.99lb
Beef Stroganoff with Buttered Noodles	\$8.50ea
Penne Bolognese	\$8.00ea

VEGETARIAN ENTRÉES

Pasta with Roasted Kale and Cauliflower	\$12.99lb
Portabella Mushroom stuffed with vegetables	\$8.00ea
Herb Tofu Veggie Skewers	\$8.00ea
Vegetable Skewers	\$6.00ea
Baked Eggplant - tomatoes and goat cheese	\$8.00ea
Maria's Pasta - tomatoes, spinach, mushrooms, olive oil	\$9.99 lb
Stuffed Bell Pepper with Rice and Lentils	\$8.50ea
Eggplant Parmesan or Moussaka	\$65/half pan, \$130/full pan

PLATTERS

Charcuterie & Cheese Board	\$150 \$285+ lux
with olives, fig apricot jam, muhammarra, berries, grapes, crackers, baguette	
Artisan Cheese Board	\$150 \$285+ lux
select cheeses, olives, fig apricot jam, berries, grapes, fruit, crackers, baguette	
Seasonal Fruit	\$65 \$75
Greenhouse Veggie Platter	\$80 \$90
asparagus, grilled carrot, zucchini, squash, heirloom tomato, hummus, ranch	
Baked Brie (whole 16oz) with preserves, dry fruit, nuts	\$85
Jumbo Shrimp - cocktail sauce, lemons	\$85/4lb - \$135/6lb
Assorted Petit Sandwiches – 24 count	\$110
Assorted Sushi, Seaweed Salad, Edamame	\$95 / \$150 lux

SWEET BITES

SEASONAL DESSERTS & SPECIAL ORDER CAKES AVAILABLE
12 PIECE MIN

Seasonal Shooter Cup	\$3.50
French Macaron	\$2.75
Petite Fruit Tarts	\$3.50
Petite Eclairs	\$3.50
Cake Balls - petit	\$2.50
Brownie Bites	\$2.50
Coconut Macaroon – classic or chocolate dipped	\$3.00 \$3.50
Baklava Assorted	\$2.50+
Chocolate Covered Strawberries	\$3.00+
Decorated Cookies – designed or logo	\$3.95+

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