

**ROBERT DALES APPETIZERS**  
***SMALL PLATE AND INDIVIDUAL SELECTIONS***

**[pricing is subject to change due to unstable market conditions]**

**Crab Cakes - pan-fried cakes made with fresh crab meat, breadcrumbs, and seasonings, served with a creamy sauce.**

**Special order, market priced by the dozen. 65.00**

**Smoked Salmon Dip - a creamy dip made with smoked salmon, cream cheese, sour cream, and herbs, served on a platter with crackers, tortilla chips or pita bread.**

**30.00 serves 10.**

**Bruschetta with tomato and basil: Sliced baguette topped with diced tomatoes, fresh basil, and balsamic glaze.**

**Priced by the dozen. 12.00**

**Caprese skewers: Cherry tomatoes, fresh mozzarella, and basil leaves skewered and drizzled with balsamic glaze.**

**Priced by the dozen. 12.00**

**Spinach and artichoke dip: A creamy dip made with spinach, artichokes, and cheese, served with tortilla chips and mini pita bread.**

**25.00 serves 8-10**

**Hummus with pita bread: A classic chickpea dip served with warm pita bread and vegetables for dipping. Served on a platter.**

**25.00 serves 8 -10**

**Shrimp cocktail: Chilled shrimp served with cocktail sauce and lemon wedges. Served iced in a round chaffing dish.**

**60.00 serves 10 approx. 80 large shrimp.**

**Mini meatballs: Bite-sized meatballs made with beef, served with marinara sauce. Served hot in a chaffing dish priced per person or on skewers.**

**priced per dozen. 12.00**

**Charcuterie board.: An assortment of cheeses, crackers, deli meats and fresh fruit**

**Priced per person.**

**40.00 serves 15 -20**

**Deviled eggs: Hard-boiled eggs filled with a creamy yolk mixture, topped with paprika and chives.**

**Priced per dozen. 20.00**

**Fried Calamari - Deep-fried squid rings served with a marinara or aioli dipping sauce. Special order ask for details. Pricing on request,**

**Spinach and Artichoke Dip - A creamy dip made with spinach, artichokes, and cheese, served with bread or chips. Served on a platter.  
25.00 serves 8-10**

**Bacon-Wrapped Scallops - Tender scallops wrapped in crispy bacon, served with a sweet and savory sauce. Served on individual plates.  
Priced per dozen. Market priced available on request**

**Garlic Shrimp - Succulent shrimp sautéed in garlic butter, 3 large served on skewers with cherry tomato and garnish.  
Priced per dozen. 40.00**

**Mini Quiches - Small pastry shells filled with savory ingredients like bacon, cheese, and vegetables. Served individual or on platters.  
Priced per dozen. 20.00**

**Hawaiian Meatballs - Bite-sized meatballs served in a flavorful garlic sauce and garnished with pineapple. Served hot in chafing dish priced per person or individual on skewers  
Priced per dozen. 15.00**

**Chicken Wings - Crispy chicken wings tossed in a variety of sauces, such as buffalo, BBQ, honey garlic or teriyaki. Plain available with sauces on the side.  
Priced per dozen. 35.00**

**Stuffed Mushrooms - Mushroom caps filled with a savory mixture of cheese, herbs, and breadcrumbs. Served individual or on platters or chaffers.  
Priced per dozen. 25.00**

**Fried Mozzarella Sticks - Crispy breaded sticks of melted mozzarella cheese, served with marinara sauce.  
Priced per dozen. 15.00**

**Butterfly shrimp- Panko breaded shrimp served with a tangy sweet seafood sauce and tartar sauce.  
Priced per dozen. 20.00**

**Torpedo shrimp-Panko breaded shrimp served with a tangy sweet seafood sauce and tartar sauce.  
Priced per dozen. 22.00**

**Spring Rolls - Crispy rolls filled with vegetables or meat, wrapped in a thin rice paper wrapper and fried until golden brown.**

**Priced per dozen. 26.00**

**Egg rolls- Vegetable or chicken egg rolls served with plum sauce.**

**Priced per dozen. 26.00**

**Dumplings: Small pockets of dough filled with meat, vegetables, or seafood, steamed, or fried and served with a dipping sauce.**

**Priced per dozen. 26.00**

**Perogies- Authentic Ukrainian perogies prepared old world style with potato and cheddar cheese served on a small plate [3] with fried onions and sour cream.**

**Priced per dozen. 30.00**

**Cabbage rolls- Authentic Ukrainian cabbage rolls served on a small plate [1] with tomato sauce and sour cream.**

**Priced per dozen. 48.00**

**Asparagus twists- Fresh asparagus baked with olive oil, sea salt, cracked black pepper wrapped in pastry and brushed with garlic butter.**

**Price per dozen. 20.00**

**\*SPECIAL ORDER\***

**CAJUN SPICED APPETIZERS**

**SMALL PLATE AND INDIVIDUAL SELECTIONS**

**\*Pricing available on request on these items due to market conditions**

**Cajun Spiced Shrimp: Grilled or sautéed shrimp seasoned with Cajun spices like paprika, cayenne pepper, garlic powder, and thyme. Served on skewers.**

**Priced per dozen.**

**Cajun Crab Cakes: Crab meat mixed with Cajun seasoning, breadcrumbs, and egg, shaped into patties and fried until golden brown.**

**Market priced per dozen.**

**Cajun Fried Pickles: Sliced pickles dipped in a Cajun-seasoned batter and deep-fried until crispy.**

**Special order ask for details priced per dozen.**

**Cajun Chicken Wings: Chicken wings seasoned with a Cajun spice blend and baked or fried until crispy and golden.**

**Priced per dozen.**

**Cajun Deviled Eggs: Hard-boiled eggs filled with a mixture of mashed yolks, mayo, mustard, and Cajun seasoning.**

**Priced per dozen.**

**Cajun Stuffed Mushrooms: Mushroom caps filled with a mixture of cream cheese, breadcrumbs, Cajun seasoning, and cooked sausage.**

**Priced per dozen.**

**Cajun Blackened Fish Bites: Pieces of fish seasoned with a blackening spice mix and pan-fried until crispy. Served on individual plates.**

**Special order market priced per person.**

**Cajun Crab Dip: A creamy dip made with crab meat, cream cheese, mayo, and Cajun seasoning, served with crackers, pita chips and tortilla chips on platter.**

**Priced per person.**

*MAKE YOUR EVENT SPECIAL WITH THIS FAMOUS LOUISIANA DISH*

## **Jambalaya**

Jambalaya is a dish that originated in Louisiana, USA, and is influenced by Spanish, French, and African cuisine. It is a one-pot dish that typically consists of rice, meat (such as sausage, chicken, or shrimp), vegetables (such as bell peppers, onions, and celery), and spices (such as paprika, cayenne pepper, and thyme). The ingredients are cooked together with broth or water until the rice is tender and the flavors have melded together. Jambalaya is a popular dish in Louisiana, particularly in New Orleans, and is often served at festivals and other gatherings.

We prepare and serve this famous dish as it is served in New Orleans, we make it in our large Jambalaya pan, heated in the oven, and served piping hot on small plates for all to try. We can add fresh Mussels on request.

*These are just a few of what we have to offer, we are continually adding more options as we move forward with our expanding menus.*

*If you are working within a budget just let us know how much and we will do our best to make your event affordable for you.*

*Prices are considered firm once a 50% deposit has been placed unless otherwise arranged.*

*Date of your event will be considered firm based on 10% deposit.*

*We accept e-transfer or cash, we cannot accept credit cards at this time.*

