



Indoor Kart Racing



*checkers catering
and special events*

PRE QUALIFYING "HOT LAP" HORS D'OEUVRES

Barbecued Pulled Pork & Green Apple Quesadilla with Cilantro, Tomato & Bermuda Onion Salsa

1.95 each

Crispy Carrot & Scallion Cakes Served with Feta & Black Olives

1.85 each

Marinated, Grilled Chicken Kebabs in a Teriyaki Glaze or Thai Coconut Sauce

2.15 each

Grilled Beef Tenderloin Kebabs in Sweet Merlot or Thai Coconut Sauce

2.25 each

Honey Mustard Chicken Wings with Crushed Garlic

1.15 each

Hot & Spicy Breaded Wings with Celery Sticks and Bleu Cheese Dip

1.45 each

Gingered Chicken Cakes with Cilantro Lime Mayonnaise

1.95 each

Caramelized Onion Filo Triangles with walnuts, Bleu Cheese & Bacon

1.70 each

Filo Triangles stuffed with Spinach & Feta Cheese

1.70 each

Tenderloin & Stilton Wellington with Wild Mushrooms

2.40 each

****Lamb Lollipops with Fresh Raspberry & Blackberry Fruit Glace**

2.45 each

****Chive Pancakes with Crème Fraiche & Red Onion Confit**

1.75 each

Louisiana Crab Cakes with Chipotle Chili Aioli

2.45 each

Coconut Fried Shrimp served with an Orange Mango Dipping Sauce

1.80 each

Vegetarian Spring Rolls served with a Curry & Coconut Dip

1.70 each

Chicken & Cashew Spring Rolls with a Sweet Chili Pepper Dipping Sauce

1.75 each

****Roasted Herbed Lamb Chops with Orange Marmalade Sauce**

2.35 each

Artichoke Fritters with Lemon Tarragon Aioli

119.95 per order of 200 quarters

TO ORDER CALL: 925.968.1121

- **Large Seared Scallops Wrapped in Bacon & Marinated in Lemon Juice, Olive Oil & Garlic**
3.25 each
- Deep Fried Calamari with Chili Lime Aioli**
129.95 for 10 pounds/Full Pan
- **Pancetta wrapped Jumbo Prawns with Chermoula Drizzle**
2.35 each
- Lemon Chili Shrimp Sticks with a Hot Honey Soy Glaze**
1.95 each
- **Sweet Yukon Gold Potatoes Stuffed with Dungeness Crab Salad**
2.25 each
- **Fresh Mini Chicken Tamales or Taquitos with served Homemade Salsa & Sour Cream**
1.95 each
- **Mashed Potato Bar with Yukon Gold Garlic, Red Rosemary Potatoes, Wasabi, Plain or Sweet Yams**
Your choice of two potato flavors and Served with clear plastic cups
Condiments of: Butter, Salsa, Sour Cream, Green Onions, Bacon Pieces, Mixed Shredded Cheese & French Fried Onions
5.95 each
- **Grilled Giant Prawns with Chipotle Mango Drizzle**
2.95 each
- Sesame Soy Glazed Beef Skewers**
2.25 each
- Lemon & Saffron Chicken Kebabs**
2.15 each
- Curried Coconut Chicken Sticks**
2.15 each
- Smoked Apple & Pork Tenderloin Kebabs with Sweet Apricot Glaze**
2.25 each
- **Homemade Mini Meatballs in BBQ Sauce**
1.35 each
- **Homemade Mini Meatballs & Mushrooms Swedish Style Sauce**
1.35 each
- A Display of Three Triple Cream French Brie Cheese Smothered in Caramelized Pecans & Warm Caramel Glaze**
3 various size wheels per order for 139.95
- Mini Brie En Croute: a Square of Brie Cheese topped with Spicy Walnuts Wrapped in Puff Pastry with Apricot Glaze**
1.95 each
- **Saffron Risotto Cake with Shrimp and drizzled with Red Chili and Chive Oil**
2.20 each
- **Zucchini Rice Torta Squares**
1.65 each
- Toasted Parmesan Crisp with Filet Mignon, Roasted Onions & Dijon Aioli**
2.20 each
- Large Stuffed Mushrooms with Italian Sausage & Parmesan Cheese or Spinach & Feta Cheese**
1.80 each

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PRE QUALIFYING "COOL DOWN TEMP" HORS D'OEUVRES

Bang Bang Chicken with Mildly Spicy Peanut Sauce & Sliced Scallions in a Filo Tartlet
1.80 each

****Mango-Curry Shrimp Salad in Wonton Cups**
1.95 each

Margarita Oysters on the Half Shell over Rock Salt with Lime
2.25 each

****Tabasco Oyster Shooters in Spicy Cocktail Sauce lined Shooter Cups**
2.45 per shot

Full Brie Wheel Topped with Sun Dried Tomatoe, Fresh Basil & Roasted Pine Nuts served with Carr Crackers & baguettes
(1 large brie wheel with 150 crackers - 109.95)

Beautiful Array of Assorted Raw Vegetables in Decorative Basket with Red Hummus or Ranch Dip
(5# Small 57.95, 10# Medium 117.95, 15# Large 166.95, 20# X-Large 226.95)

Gourmet Cheese Garnished with Red Grapes, Carr Crackers & Baguettes
(5# Small 79.95, 10# Medium 154.95, 15# Large 204.95, 20# X-Large 284.95)

Whole Poached Salmon Display with Creamy Champagne Dill Sauce, with Toasted Baguettes & Mini Bagels
(5 pound piece 169.95)

****Charred Salmon with Chandon Glaze & Thai Salsa in an Asian spoon**
2.55 each

****Pepper Seared Scallop with Ginger Coconut Sauce in an Asian Spoon**
2.85 each

Grilled Veggie Platter of Zucchini, Squash, Carrots, Red Onion, Red Bell Pepper & Mushrooms served with Ranch Dipping Sauce
(5# Small 64.95, 10# Medium 124.95, 15# Large 174.95, 20# X-Large 234.95)

Spinach Dip in Round Bread served with Sliced Baguettes
(1 round with extra bowl of dip & carrot garnish on the side)
69.95

Appetizer Brochettes of Strawberry, Cantaloupe, Pineapple, Honeydew Melon & Brownie Pieces Served with a Light Lemon Yogurt Dip or Chocolate Sauce
2.95 each

Antipasto Platter Display of Roasted Red Bell Peppers, Country Olives, Mozzarella Cheese Balls, Olive Tapenade, Salami, Green Onion & Pepperoncinis, served with Baguettes & Breadsticks
(6 pounds 102.95)

Seven Layer Mexican Dip with Homemade Tortilla Chips
(5# Small with enough chips for 30 servings 69.95) (10# Medium with enough chips for 60 servings 129.95)

Assortment of Turkey, Ham & Roast Beef Pinwheels
1.65 each

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Mediterranean Pinwheels consisting of Roasted Red Pepper, Red Onion, Feta Cheese, Marinated Tomato & Cucumber, and Red Pepper Hummus or Mozzarella, Sun dried Tomato & Pesto Cream Cheese or Smoked Salmon, Cucumber & Dill Cream Cheese Pinwheels

1.75 each

****California Rolls served with Wasabi & Pickled Ginger**

2.25 each

Rolled Smoked Ham Crepes with Tarragon & Mustard Cream

1.80 each

****Fragrant Coconut Saffron Shrimp in an Asian Spoon**

2.85 each

****Chilled Jumbo Prawns Beautifully Displayed with Spicy Cocktail Sauce & Lemon**

1.65 each

****Smoked Chicken Mousse Tartlet garnished with Apple and Slivered Almonds**

1.75 each

****Avocado Mousse topped with a Poached Shrimp on a Parmesan Crisp**

1.95 each

****Whipped smoked Cheddar Cheese with Smoked Almond on a Pumpernickel Round**

1.80 each

Wild Mushrooms in a Filo Pastry Tartlet Topped with Shaved Parmesan Cheese & a Mushroom Cap

1.85 each

****Pear Crostini with Creamy Gorgonzola Cheese and Grape Garnish**

1.85 each

Deviled Eggs with Carrot & Celery Shoots

1.60 each

Deviled Eggs with Bacon & Chives

1.75 each

****Five Spice Duck & Papaya Wonton Cups**

1.85 each

Celery Barquettes with Stilton Cheese & Whole Candied Walnut Garnish

1.45 each

Spanish Sweet Onion Tarts

1.75 each

****Our Traditional Shrimp & Prawn Ceviche. Served with Tri Color Tortilla Chips**

(Served in Plastic Short Cup - 2.95 each)

**** Filo Tartlets with Smoked Salmon, Cracked Pepper & Lime Crème Fraiche**

1.85 each

Parmesan Crisp with Herbed Chevre & Shiitake Mushrooms

1.85 each

****Delicate Crepe Purse stuffed with Asparagus and Chicken in Lemon Tarragon Cream, tied with a Chive**

2.35 each

Smoked Turkey, Cranberry Apple Compote and Brie Cheese on a Toasted Baguette with Aioli

1.85 each

Bruschetta with Roma Tomatoes, Sweet Basil, Feta Cheese & Garlic

1.65 each

****Seared Coriander Tuna on a seasoned Rice Cake with Ginger Aioli, Parsley and Orange Zest**

2.75 each

Smoked Chicken in Parsley & Olive Pesto in a Filo Cup

1.95 each

