



## CATERING MENU OPTIONS

### **Coursed Tapas Style (House Specialty)**

Rather than offering individual starters and main courses, Cameo 1900's house style is to serve dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal. Special occasion reservations have the option of ordering directly from our Tapas menu or having a custom menu designed specifically to suit your event. Price per person varies and can be customized to fit most budgets.

### **Cocktail Style Buffet (Party Trays & Appetizers)**

Cocktail Style Menus are fully customizable to accommodate any event and almost any budget. Whether you would prefer light or heavy fare we can create a menu to fit your wishes.

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### **Sample Cocktail Menu**

domestic cheese / seasonal fruit / baguette / lavash

shrimp & crab dip / lavash

crudité / dipping sauce

shrimp cocktail / cajun remoulade

burger sliders / goat cheese / onion marmalade

buttermilk fried chicken / roasted garlic ranch / honey mustard/ bbq

1900 mac and cheese / green chilies / andouille sausage / three cheeses

crispy lobster spring rolls / sweet chili sauce / seaweed salad

tuna sashimi grade / wasabi peas / fried shallots / ponzu sauce / seaweed salad

bbq pork sliders / blue cheese slaw

boursin cheese spread / roasted red pepper / lavash

crab cake sliders

*\*\*Please note that this is a sample menu and can be engineered to your individual wishes and budget.*

### **Full Service Plated Menu**

Plated menu options typically work best for smaller groups and would include an appetizer course, salad course, entrée course and Chef's selection seasonal dessert course. This menu is priced per person in accordance with choice selections.

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### **Sample Full Service Plated Menu**

**\$35 Per Person**

#### **Appetizer Course**

fried green tomato / onion chutney / goat cheese

vegetable summer roll / mint/basil / ponzu

buttermilk fried chicken / honey mustard / bbq / roasted garlic ranch

#### **Salad Course**

mixed greens / carrot / tomato / cucumber / vinaigrette

caesar / croutons / parmesan

#### **Entrée Course**

jerk chicken breast / pineapple rice / cilantro aioli

hangar steak chimichuri / french fries / pickled onion

tiger shrimp / bacon / risotto

*\*\*Please note that this is a sample menu and can be engineered to your individual wishes and budget.*

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### **Tastings**

Tastings are available by appointment only at the proposed price per person with an additional \$75 to cover labor costs. If client chooses to select the services of Cameo 1900, 50% of the tasting cost (less the labor fee) may be deducted from the final bill or presented to the client in the form of a gift certificate to be used at a later date.

### **Optional Additions**

Chocolate Dessert Fountain

Ice Cream Bar

Candy Bar

Sushi Bar

Ice Luge/Ice work