



MAGDALENA'S

catering and events

Passed Appetizers

- Farm Fresh Deviled Eggs/ Minced Red Onion/ Pickles 1.50
- Spinach and Manchego Cheese Croquette/ Garlic Aioli, *two per person* 2.95
Add Pulled Pork 0.75
- Blue Cheese and Bacon Croquette/ Fig Reduction *two per person* 2.25
- Manchego Cheese Croquette with Caviar/ Lemon Aioli *two per person* 2.00
- Beef and Mushroom Bite/ Herbed Texas Goat Cheese 2.00
- Mini Beef Wellington/ Mushroom "Chorizo" Duxelles 2.50
- Mini Shrimp Tostadas 2.00
- Braised Short Rib Crispy Blue Corn Tostada/ Curtido/ Avocado Crème 2.00
- Burrata Cheese Toast/ Peach Jam/ 20 Yr Balsamic 2.00
- Duck Carnitas and Oaxaca Cheese Quesadillas/ Mexican Crème Fresh 2.25
- Corn-Poblano Cake/ Pork Carnitas/ Queso Fresco 2.25
- 24K Edible Gold Foie Gras Ganache/ Mexican Vanilla/ Brioche Toast 4.00
- Crispy Pork Belly/ Dulce De Leche 3.95
- Sherry Glazed Texas Quail Leg 3.25
- Bacon Wrapped Shrimp 2.95
- Black Bean and Oaxaca Empanadas/ Avocado Mexican Creme 2.75
- Beef Empanada/ Pickled Cabbage/ Guajillo Salsa 3.00
- Duck Confit Empanada/ Creme Fraiche 2.50
- Vegetarian Empanadas/ Mushroom "Chorizo"/ Avocado Crème Fresh 2.75
- Mini Chicken Tamales/ Roasted Poblano/ Salsa Verde 2.50
- Red Snapper Ceviche/ Blue Corn Chip/ Avocado Crema/ Pico 2.00
- Shrimp Ceviche/ Watermelon/ Cilantro Micro/ Edible Spoon 3.25
- Tuna Ceviche/ Espellete Vinaigrette/ Strawberry 3.50
- Mexican Gulf Shrimp Cocktail Shooter 2.50
- Mini Spanish Tortilla with Garlic Aioli 3.00
- Crab Tostada/ Blue Corn Chip/ Serrano/ Avocado Crema 2.50
- Mini Goat Cheese Fried Pies 1.95
- Fried Oyster/ Lemon Aioli 3.00
- Pork and Veal Albondigas/ Tomato Saffron Sauce *three per person* 3.00
- Mini Sopas with Barbacoa/ Roasted Red Pepper/ Manchego Cheese 2.50

Minimum 15 pieces