

Appetizers

Here at Don Strange menu options are endless, but here are some of the favorites...

Grilled White Wings™

Small pieces of chicken breast with a slice of jalapeño and Monterey jack cheese, wrapped in a ribbon of Apple Smoked Bacon, marinated in white wine and spices, grilled to perfection over mesquite coals

Chilled Avocado Soup

finished with a dollop of crème fraiche and a sprig of fresh chive

Small Hill Country Lamb Chops

grilled on site over mesquite, served with mango chutney

Napolito Empanada

Fresh chopped napolito cactus sautéed with garlic, sweet onions and olive oil with crumbled cotija cheese inside empanada pastry shell and baked until gold brown

Tenderloin Pinwheels

Chilled sliced of beef tenderloin stuffed with herbed goat cheese and roasted red peppers

Salmon Brulée

created with molasses and fresh herbs served with tarragon cream sauce

Crab Almond Soufflé

Creamy blend of crab meat and fine Italian Mascarpone cream cheese, served hot and accompanied by toasted bagel rounds

Artichoke Soufflé

Creamy blend of artichoke hearts and mascarpone cheese, served hot and topped with minced artichoke hearts and accompanied with garlic toast

Stuffed Mushrooms

Small mushroom caps stuffed with venison sausage or spinach soufflé

Caprese Skewers

grape tomatoes, whole milk mozzarella and basil drizzled with extra virgin olive oil, cracked pepper, and sea salt

Smoked Salmon Tar Tar

Served on miniature bagel rounds

Shrimp Vera Cruz

Baby Gulf shrimp marinated with cilantro, green onions and peppers served chilled with crispy corn chips



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Domestic & Imported Cheeses

A selection of Imported & Domestic Cheeses including a hard cheese selection as well as an assortment of soft cheeses, served with gourmet crackers

Fresh Fruit Display

Season fruits such as strawberries, pineapples, oranges, berries, etc

Duck Purses

Roasted duck in a phyllo pastry pouch tied with a strip of leek

Encrusted Brie

A wheel of brie encrusted with phyllo pastry and served with apricot preserves and gourmet crackers

Caprese Skewers

grape tomatoes, whole milk mozzarella and basil drizzled with extra virgin olive oil, cracked pepper, and sea salt

Chili Con Queso

Spicy White Cheddar Cheese Dip Served Hot with Crispy Corn Chips

Chipotle Torte

Mascarpone cheese layered with fresh basil pesto, sundried tomatoes, and served with garlic toast

Picadillo

Freshly ground seasoned beef with new potatoes, raisins, and roasted almonds, served hot with crispy corn chips

Salsa Bar

Roasted Red Pepper Salsa
Green Tomatillo Salsa
served with Crispy Corn Chips

Shrimp Ceviche

Fresh shrimp tossed with lime juice, tomatoes, onions, olive oil, cilantro, and peppers, served with colorful corn chips

Spinach Triangles

Fresh spinach in a phyllo pastry and baked to a golden brown

Shrimp Vera Cruz

Baby Gulf shrimp marinated with cilantro, green onions and peppers served chilled with crispy corn chips

Chicken Flautas

Shredded chicken in a corn tortilla, fried to a golden brown - Presented with Don's Signature avocado cream sauce

Smoked Salmon Tar Tar

Served on miniature bagel rounds

Goat Cheese Piloncillo

Goat cheese & cream cheese topped with a piloncillo mortia sauce served with garlic toast

Chicken Pate

served with garlic toast

Chicken B'stillo

in phyllo pastry

New Potatoes

Topped with crème fraiche and pork belly crisps



