



GOURMET TAKE-HOME CUISINE

1350 South Howard Avenue  
Tampa, Florida 33606  
813 251 1500  
[www.chavezathome.net](http://www.chavezathome.net)

## CATERING OFFERINGS

**Chavez at Home offers some of our “Favorites” that we have been serving for 30 plus years! We have also incorporated new items and put a spin on some of the more traditional dishes. Below is a sample of our cocktail food. We also cater lunches for offices and individuals, dinners, holiday parties & special occasions. Any time you don’t want to cook and want something delicious - let us help you plan your next event!**

### APPETIZERS

#### SEAFOOD

Key West Shrimp Cocktail Bowl with Cocktail Sauce  
Mini Crab Cakes with Tartar Sauce, Cocktail Sauce or Wasabi Pepper Jelly  
Mini Crawfish Cakes with Zesty Remoulade Sauce  
Salmon Roll with Capers, Red Onions & Tomatoes with Bagel Chips  
Salmon Canapes – Egg salad with Capers on Pumppernickel topped with Smoked Salmon  
Shrimp Crab Tarts – Shrimp & Crab mixed in a creamy sauce  
Shrimp Supreme – Shrimp wrapped in Bacon then lightly breaded & quick fried  
Coconut Shrimp with Mango Salsa  
Sesame Encrusted Seared Tuna with Roasted Sesame Garlic Dipping Sauce  
Grouper Cheeks – Lightly fried Grouper Cheeks with Tartar Sauce

#### CHICKEN

Chicken Liver Pate – with Benedictine, Brandy & Pistachios with Toast Points  
Grilled Chicken Quesadillas with Guacamole – Chicken, Black Beans & Corn wrapped in Sundried Tomato or Spinach Quesadillas topped with Guacamole  
Chicken Picatta Bites (hot) Chicken Bites in a Lemon Caper Sauce  
Chicken Bites in Bleu Cheese & Artichoke Sauce  
Chicken Salad Vol Vent  
Mushrooms Stuffed with Chicken Piccata

#### MEAT

Filet of Beef Tenderloin with Homemade Rolls & our Horseradish Sauce  
Baby Back Ribs – Slow Smoked Bar B Que Baby Back Ribs with our own special Bar B Que Sauce  
Pickin’ Pork with Corn Bread Biscuits – 15 hour Slow cooked pork with Our own special Bar-B-Que Sauce & Homemade cornbread or rolls

## **MEAT con't.**

Lamb Chops – 4 oz. Cocktail Lamb Chops cooked rare with Rosemary, lemon & pepper rub  
Cuban Pork Tenderloin with Rolls or Biscuits  
Smithfield Ham & Biscuits – Shredded Smithfield Ham mixed with our sauce & served on  
Homemade Biscuits, easier to eat at a cocktail party  
Mini Roast Beef Sandwiches – Rare thinly sliced Roast Beef with tomatoes, red onions &  
our Horseradish Sauce on homemade rolls

## **OTHER TASTY BITES**

Artichoke & Bleu Cheese Dip with Scoops  
Baked Brie with Brown Sugar & Pecans served with Crackers  
Brie & Apricot Bites - Phyllo Tarts with Brie & Apricot topped with Sliced Almonds  
Caponata Crostini  
Caviar Pie with Crackers - Cream Cheese with chopped hard boiled eggs, onions & caviar  
Cheese Biscuits with Pecans – Either Cheddar or Bleu Cheese with Pecan pieces  
Salmon Cheese Puffs – Savory cheese puffs with green onions filled with Salmon Mousse  
Cheese Tray with Crackers – An assortment of Artisan cheeses with Gourmet Crackers  
Crostini with Sundried Tomato Relish – Toasted Crostini with a Sundried Tomato Relish  
With goat cheese  
Escargots Bourguignonne– escargots in garlic & parsley butter sauce in bouchees or on  
French bread  
Finger sandwiches – Wonderful for Teas, Bridge, Lunch or Cocktails  
Open-face Tomato, Open-face Cucumber, Chicken Salad,  
Ham Salad, Pimento Cheese, Egg Salad on Pumpernickel with Salmon  
Asparagus Sandwiches  
French Herb Spirals – Smoked Turkey with Herb Cheese, Cucumber, Sprouts and Tomatoes  
in a Spinach Wrap  
Mushroom Mini Tarts or any type of filling  
Oyster Rockefeller Pies  
Pizzettas – Small bite size Gourmet Pizzas – Spinach, Bleu Cheese, Caramelized Onions  
& Walnuts; Sundried Tomato, Olives & Mozzarella Cheese or any of your favorite  
combinations  
Salsas & Scoops - Black Bean & Corn, Tomato & Peppers  
Tomatoes, Avocados & Red Onions  
Spinach & Swiss Cheese Mini Tarts  
Spanikopeta – Spinach & Feta Cheese in Phyllo  
Fennel Pies – Fennel, Sweet Onions & Goat Cheese in Phyllo  
Vegetable Tray – an assortment of popular veggies with dip  
Fruit Tray – Seasonal Fruit with whipped cream or Berry Sauce

## **SOMETHING SWEET BUT WICKED....**

Assorted Bite Size Desserts  
Coconut Bars, Pecan Bars, Lemon Squares, Brownies, Chinese Cookies, Ooey  
Goey, etc.)  
Coconut Sour Cream Cake – Layers of yellow cake encased with Fresh Coconut with Sour  
Cream Coconut filling

## **SOMETHING SWEET BUT WICKED.....**

Strawberry Cake – Strawberries, strawberries, strawberries... Fresh strawberries in the cake & in the filling & in the Cream Cheese Frosting  
Carrot Cake – Fresh carrots, pineapple and nuts with Cream Cheese Frosting  
Orange Smash Rum Cake – Orange and Rum make this a moist delicious light Dessert  
Rum Cake – Traditional Rum Cake with lots of Pecans and a Buttery Rum Glaze  
Chocolate Cake – Rich, Delicious, Moist Chocolate Cake with Whipped Cream Filling  
Hummingbird Cake – Lots of Bananas, Pineapple and Nuts with a Cream Cheese Frosting  
Chocolate Chocolate – Chocolate Pound cake with pieces of chocolate with a Dusting of Powder Sugar or for true Chocolate lovers a chocolate glaze  
Kentucky Derby Pie – Everyone’s favorite – Chocolate, Walnuts and Bourbon make this The traditional Kentucky Derby Pie  
Toasted Coconut Pie – Custard type Coconut filling topped with Toasted Coconut  
Pumpkin Pie Cake – Like a Pumpkin Struesel – Delicious!!! Anytime of year  
Death by Chocolate Trifle – Decadent Chocolate Trifle layers of Brownies, Kaluha & Whip Cream with Chocolate Praline  
English Trifle – Layers of delicate lady fingers, creamy vanilla pudding & raspberry  
Individual Molten Lavas – Individual chocolate cakes with chocolate filling that erupts from the center when heated!

## **BEVERAGES**

FOR YOUR PARTIES WE CAN PROVIDE WINE AND BEER ALONG WITH SODAS, TEA & COFFEE

**You can pick up a selection of these items and take them home or we can offer you full catering service. Our goal is to make your next event - Memorable, Fun and Delicious!! Ask for Denise at 251 1500 or email at [Denise@Chavezathome.net](mailto:Denise@Chavezathome.net). We would love to help you plan every detail!**