

SPECIAL ENTRÉE SELECTIONS

Above entrees served with choice of Field Greens, Garden, Caesar or Cranberry & Walnut Salad, Choice of assorted dinner rolls

Beef Tenderloin Medallions – \$30pp

Grilled Angus Beef Tenderloin sliced in a red wine burgundy sauce topped with goat cheese and caramelized onions

Baked Salmon Filet – \$22pp

Fresh Atlantic salmon baked with choice of Blackened, Dill Aioli, Honey Dijon or Chive and Dill Mustard Sauce

Topped with scallops & shrimp in a parmesan béchamel sauce add \$6pp

Shrimp and Scallop Linguini – \$22pp

Large Shrimp and Bay Scallops sautéed with green onions, fresh tomatoes and garlic tossed in a light Basil Cream Sauce with Linguini

Chicken Florentine – \$17pp

Chicken breast stuffed with a spinach, mushroom & goat cheese mixture baked and topped with hollandaise sauce

Lemon Parmesan Chicken - \$16pp

Fresh Parmesan & Lemon panko encrusted chicken breast with a Champagne Chive Sauce

Chicken & Pancetta Picatta – \$17pp

Seared Pancetta wrapped Chicken Breast with a Lemon Caper Sauce

Texas Steak Diane - \$30pp

Grilled Angus Beef Tenderloin Steak in a Mushroom Demi Glaze

Baked Chilean Sea Bass - \$40pp

Seared sea bass filet with choice of preparation: Texas Spiced Teriyaki Glaze, Sriracha Encrusted, Lemon-Caper or White Wine & Balsamic Reduction

Choice of Two Sides:

- ◊ Herb Buttered New Potatoes
- ◊ Garlic Mashed Potatoes
- ◊ Long Grain and Wild Rice
- ◊ Angel Hair Pasta
- ◊ Rice Pilaf
- ◊ Creamy Mushroom Risotto
- ◊ Asparagus Carrot Medley
- ◊ Squash Medley
- ◊ Fresh Steamed Green Beans
- ◊ Roasted Parmesan Broccoli
- ◊ Sautéed Zucchini & Roasted Red Peppers in Garlic Herb Butter

SPECIAL THEME MENU SELECTIONS

FIESTA FLAIR

Southwestern Celebration! - \$22pp

Appetizer: Black bean hummus & traditional queso with tortilla chips

Fajita Meal: A combination of beef, chicken & veggie fajitas with sautéed onions and bell peppers, Spanish rice, choice of charro, black or refried beans, warm flour & corn tortillas, lettuce, pico de gallo, shredded cheese, sour cream, jalapenos, homemade avocado relish, tortilla chips & salsa

TASTE OF TUSCANY

Mediterranean Mangia! - \$28pp

Appetizer: Roasted garlic & red pepper hummus & Spinach-Artichoke Dip with pita chips & crackers

Pasta Meal: Lobster Ravioli with Roasted Tomato-Vodka Sauce & Tri-color Farfalle with Creamy Basil Pesto Sauces, Choice of one meat: Grilled Italian Sausage, Garlic & Herb Chicken Breast or Garlic-Rosemary Shrimp(add \$4pp) and served with Green Beans and Pecans with a Citrus Infused Olive Oil, Caesar Salad, Roasted Garlic Bread

◊ *Add fresh fruit display with orange chocolate dipping sauce: - \$4 pp*

◊ *Add two appetizers from list B: - \$7 pp*

CREATE YOUR OWN APPETIZER MENU

With so many choices we wanted a way to customize your favorite appetizers into one menu. The following lists some of our most popular items, just select your favorites.

◇ **Five Selections** – \$20.⁰⁰
2 from **Menu A** – and – 3 from **Menu B**

◇ **Seven Selections** – \$26.⁰⁰
3 from **Menu A** – and – 4 from **Menu B**

MENU A

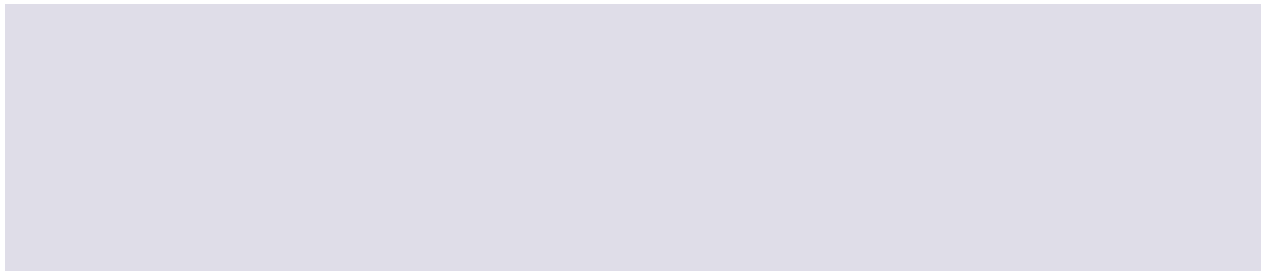
- ◇ Mexican Shrimp Cocktail
- ◇ Shrimp Pico de Gallo
- ◇ Jumbo Shrimp Cocktail with homemade cocktail sauce
- ◇ Garlic and Rosemary Shrimp
- ◇ Salmon Roulade with roasted garlic crostini
- ◇ Smoked Gouda and Peppercorn Salmon Tarts
- ◇ Southwestern Crab Cakes with chipotle sour cream
- ◇ Polynesian Chicken Skewers
- ◇ Teriyaki Beef Skewers
- ◇ Marinated Vegetable Skewers
- ◇ Florentine Chicken Spirals with Hollandaise sauce
- ◇ Cajun Chicken Strips with Remoulade sauce
- ◇ Crispy Corn and Chicken Fritters with sweet chili yogurt sauce
- ◇ Trio of Boneless Wings (BBQ, Buffalo & Lemon Pepper) with dips
- ◇ Domestic & International Cheese Board

MENU B

- ◇ Curry Crab Dip
- ◇ Spinach & Artichoke Dip
- ◇ Three Cheese and Mushroom Dip
- ◇ Seven Layer Bean Dip
- ◇ Green Chile Queso Blanco
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- ◇ Fresh Fruit Display
- ◇ Chunk Cheese & Crackers
- ◇ Seasonal Crudite with Housemade Ranch Dip
- ◇ Specialty Baked Brie
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- ◇ Assorted Quesadillas
- ◇ Southwest Egg Rolls
- ◇ Crostini with Roast Beef and Caper Mayo
- ◇ Crabmeat Stuffed Mushrooms
- ◇ Burgundy Meatballs
-
- ◇ Ham Asparagus Rolls
- ◇ Herb Turkey Rolls
- ◇ Creamy Dill Chicken Puffs
- ◇ Assorted Finger Sandwiches
- ◇ Assorted Pinwheels

All Menu prices are based on a 100-guest minimum.

In addition to the above selections customized menus are always an available option.



For all event inquiries and proposals contact:

Sarah Archer or Joni Stoughton

(512) 459-9560

Email: sarah@cojocatering.com or joni@cojocatering.com

To Order:

Please place your order by phone, fax or email at least 48 hours in advance. (Of course, the earlier, the better and we will always do everything we can to accommodate last minute orders)

Delivery:

Any delivery charges will be based on proximity. Outside a 10-mile radius, Sunday or very early morning or late evening deliveries may require additional charge. *We are closed for most major holidays.*

Payment:

Payment is due upon delivery. Direct billing accounts are available by advance approval. All major credit cards accepted. A deposit may be required.

Cancellations:

Because our food is purchased and prepared fresh for each order, cancellations must be received *at least 36 hours prior to your event*. Late cancellations will be charged 50% of total ordered.

Texas state sales tax and a 16% industry standard business operations service charge are additional.

~ Prices are subject to change due to seasonal availability. ~

Gratuity not included, but always appreciated for a job well done!

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