

# Mix and Match Appetizers



Impress your guests with an assortment of our mouthwatering appetizers. The perfect compliment before dinner or for a cocktail hour. Minimum 20 of a single item.

[www.DebonaireBanquet.com](http://www.DebonaireBanquet.com)

## **Bacon Wrapped Gulf Shrimp**

**\$4.99/person (2)**

Shrimp wrapped in smoked bacon, oven broiled and served with a choice of BBQ or sweet chili sauce.

## **Pinwheel Sandwiches**

**\$3.99/person (2)**

- ❖ Turkey breast with fresh spinach, Roma tomatoes and herbed cream cheese.
- ❖ Oven roasted beef, Roma tomatoes, red onions, horseradish cream cheese and Colby cheddar.

## **Dollar Roll Sandwiches**

**\$3.99/person (2)**

- ❖ Turkey, Havarti cheese with garlic aioli
- ❖ Ham, Lorraine Swiss cheese, with stone ground mustard aioli
- ❖ Roast beef, Colby cheddar cheese, with horseradish aioli

## **Mini Lump Crab Cakes**

**\$3.99/person (2)**

New England style lump crab cakes served with a classic chipotle aioli.

## **Home Style Meatballs**

**\$2.99/person (2)**

Angus beef seasoned to perfection. Handmade meatballs are served in one of three styles: classic Italian, Swedish or sweet chili.

## **Hand Wrapped Spring Rolls**

**\$1.99/person (2)**

Spring rolls made with fresh vegetables and served with a sweet chili sauce.

## **Crab Rangoon**

**\$2.99/person (2)**

Crab stuffed pocket with lightly sweetened cream cheese served with sweet chili sauce.

## **Toasted Ravioli**

**\$2.99/person (4)**

A St. Louis favorite served with house marinara sauce.

## **Debonaire Chicken Wings**

**\$2.99/person (3)**

Chicken wings served in one of four delicious styles: hot and spicy, sweet chili, BBQ or garlic parmesan.

## **Chicken Skewers**

**\$2.99/person (2)**

Chicken breast tenderloins on a skewer prepared in one of three ways: Italian spiedini, toasted sesame or sweet chili.

# Debonaire Platters



Platters are artfully prepared by our Executive Chef. They are delicious and guaranteed to impress your guests.  
Medium Platters Serve 20-30 • Large Platters Serve 30-50

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	Medium	Large
<b>Cheese and Sausage Platter</b> Chef selected domestic cheeses displayed among selections of gourmet sausages and crackers.	<b>\$75.00</b>	<b>\$95.00</b>
<b>Cheese and Fruit Platter</b> Selection of domestic cheeses displayed with fresh seasonal fruit and served with gourmet crackers.	<b>\$65.00</b>	<b>\$85.00</b>
<b>Fruit Platter</b> Seasonal mix of fruits arranged with an artistic flair and served with our almond whipped cream.	<b>\$55.00</b>	<b>\$75.00</b>
<b>Gulf Shrimp Platter</b> Jumbo gulf shrimp cooked with special spices, chilled and served with Debonaire's classic cocktail sauce.	<b>\$120.00</b>	<b>\$180.00</b>
<b>Beef Tenderloin Platter</b> Slow roasted beef tenderloin sliced thin, chilled and displayed on a platter with horseradish mousse, fresh grilled tomatoes and portabella mushrooms.	<b>\$100.00</b>	<b>\$180.00</b>
<b>Grilled Vegetable Platter</b> Seasonal grilled vegetables, seasoned to perfection, chilled and magnificently arranged on a platter served with sundried tomato dipping sauce.	<b>\$65.00</b>	<b>\$85.00</b>
<b>Crudités Platter</b> Fresh garden vegetables served with Debonaire house-made ranch dipping sauce.	<b>\$45.00</b>	<b>\$65.00</b>
<b>Smoked Salmon Platter</b> Premium smoked salmon artfully placed on a platter accompanied with herbed cream cheese, hardboiled eggs, and fresh Roma tomatoes.	<b>\$65.00</b>	<b>\$95.00</b>
<b>Mixed Grill Platter</b> Slow roasted beef tenderloin, marinated gulf shrimp and seasoned grilled vegetables arranged on a platter. A sure crowd pleaser.	<b>\$110.00</b>	<b>\$130.00</b>
<b>Antipasto Platter</b> Cracked green olives, grilled squash rolled with Boursin cheese decorated with a carrot sliver, Salami coronets filled with herb cream cheese, and grilled asparagus wrapped with Italian beef. This is a must have!	<b>\$90.00</b>	<b>\$120.00</b>