



Appetizers

Just a sampling of some of the appetizers we can do for you...

Curried Chicken Endive Boats

Grilled chicken breast diced and tossed in a curried yogurt mayonnaise dressing with toasted walnuts and currants; served in Belgium Endive boats.
Cost per item: \$2.00

Chicken Sates

Chicken breast marinated in a fresh lime, soy sauce and brown sugar; grilled and served with a peanut dipping sauce.
Cost per item: \$2.60

Mini Greek Chicken Strudels

served with a cucumber yogurt sauce.
Cost per item: \$2.60

Jamaican Jerked Chicken Kabobs

Cost per item: \$2.60

Deviled Eggs with Bacon

Cost per item: \$1.00

Beef Empanadas

Cost per item: \$2.60

Hanoi Beef Kabobs

Marinated tender beef grilled and served with a peanut sauce.
Cost per item: \$3.25

Whole Dry Rubbed & Mesquite Grilled Beef Tenderloin

Thinly sliced beef served with silver dollar rolls and a horseradish sauce.
Cost per item: market pricing

Swedish Meatballs

Served in a dilled cognac sauce.
Cost per item: \$.75

Mesquite Grilled Sirloin Sliders

Served on silver dollar rolls with horseradish sauce and baby arugula.
Cost per item: \$4.25 | Min. of 24

Dry Rubbed & Hickory Smoked Pork Loin Sliders

Served on silver dollar rolls with horseradish sauce and baby arugula.
Cost per item: \$3.25 | Min. of 24

Mini Sweet Potato Biscuits with Smoked Ham

and honey dijon sauce.
Cost per item: \$2.00

Vietnamese Grilled Pork Grape Leaves

Served with a chili lime sauce.
Cost per item: \$1.75

Southwestern Egg Rolls

Served with a cilantro tartar sauce.
Cost per item: \$2.60

Parmesan & Prosciutto Mini Tarts

Cost per item: \$2.00

Pecan Caramelized Bacon Pieces

Cost per item: \$1.00

Peppered Seared Ahi Tuna Skewers*

With pickled ginger and a wasabi dipping sauce.
Cost per item: market pricing

Ceviche*

Cost per item: market pricing

Mini Crab Cakes

Served on toast rounds.
Cost per item: \$2.60

Traditional Shrimp Cocktail

Cost per item: \$1.30

Shrimp Salad in Endive Boats

Cost per item: \$2.00

Grilled Shrimp & Andouille Sausage Brochettes

with a smoked paprika glaze.
Cost per item: \$3.00

Prosciutto Wrapped Grilled Shrimp

Cost per item: \$2.00

Whole Poached Salmon

Served with silver dollar rolls, lime-Dijon and cucumber sauce.
Cost per item: market pricing

Phyllo Wrapped Asparagus

Cost per item: \$1.75

Baba Ghannouj

Served with vegetable crudites.
\$52.00 platter

Fresh Tomato Bruschetta

\$26.00 platter

MOBTs

Fresh mozzarella, fresh basil, roasted tomato and olive kabobs.
Cost per item: \$1.75

Prices subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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