

Namaste Cafe

Small Bites & Handcrafted Starters Collection

Catering Services & Logistics

- Local Delivery: $10 within a 20-mile radius .
- Professional Service Staff: Available at $225 per server .
- Professional Bar Services: Available at $225 per bartender .
- Event Rentals: Table, chair, and premium barware rentals coordinated through local partners at current market rates .

Curated Hors d'Oeuvre Packages

- The Elements Collection ($13.50 pp): A curated tasting menu featuring Buffalo Chicken Cups, Artisan Bruschetta, House-Made Crab Dip, a classic Combination Tray, and Savory Mini Meatballs .
- The Elite Tasting Collection ($15.00 pp): An elevated tier featuring Bacon-Wrapped Shrimp, Caprese Skewers, Crisp Spring Rolls, Artisanal Mini Crab Cakes, and a premium Combination Tray .

À La Carte Hors d'Oeuvres

Dietary Keys: V – Vegetarian | GF – Gluten-Free | ˆ – Vegan

Artisanal Bites ($2.00–$2.50)

- Artisan Bruschetta ($2.00): Sun-ripened chopped tomatoes, fresh basil, and red onion with a delicate sprinkle of cheese, served over crisp crostini *(V)* .
- Gourmet Stuffed Breads ($2.00): Flaky pastry filled with your choice of premium Italian meats, Spinach & Cheese, or Pepperoni & Cheese *(V option)* .
- Garden Crudité Shooters ($2.00): Individual presentations of crisp, hand-cut vegetable straws paired with a house-made dipping sauce *(V, GF)* .
- Pigs in a Blanket ($2.00): Cocktail frankfurters wrapped in a light, golden puff pastry .
- Savory Mini Meatballs ($2.00): Prepared with your choice of signature house-made sauce: Swedish, Sweet & Sour, Classic Marinara, Spicy Marinara, BBQ, or Zesty Teriyaki .
- Stuffed Cucumber Cups ($2.00): Crisp cucumber rounds hollowed and filled with your choice of house chicken salad, fresh mango salsa, or garden vegetable spread *(V, GF, ^). Incorporate smoked salmon for an additional $0.50* .
- Gourmet Mini Quiche ($2.50): Baked in a flaky crust. Available in Lorraine (savory bacon and Swiss) or Florentine (spinach and Swiss) *(V, GF)* .
- Crispy Mac & Cheese Bites ($2.50): Creamy, lightly seasoned house macaroni and cheese rolled and fried into bite-sized perfections *(V)* .
- Caprese Skewers ($2.50): Vine-ripened cherry tomatoes and fresh mozzarella pearls drizzled with a garlic-basil infusion and aged balsamic reduction *(V, GF)* .
- Namaste Chicken Bites ($2.50): Hand-breaded chicken breast pieces fried golden brown, served with a selection of artisanal dipping sauces .
- Layered Salsa Cup ($2.50): Layered presentation of classic salsa, black bean and sweet corn salsa, and shredded cheddar, finished with sour cream. Served with warm house tortilla chips *(V, GF)* .

Premium Hors d'Oeuvres ($3.00–$3.75)

- Gourmet Combination Tray ($3.00): A classic arrangement of field vegetables, selected cheeses, and cured meats served with crackers and house dip *(GF option)* .
- Crispy Pizza Rolls ($3.00): Fresh mozzarella and zesty marinara hand-rolled into a light pastry jacket *(V)* .
- Fiesta Buffalo Chicken Cups ($3.00): Medium-spiced, creamy buffalo chicken dip baked in a crisp, delicate phyllo cup .
- Artisanal Chicken Satay ($3.25): Tender flame-grilled chicken skewers accompanied by your choice of Teriyaki, BBQ, Sweet & Sour, or Thai Chili sauce *(GF)* .
- Skewered Chicken Kabobs ($3.50): Marinated chicken breast pieces skewered with fresh tomato, bell pepper, and sweet onion, grilled to perfection *(GF)* .
- Gourmet Spring Rolls ($3.50): Hand-rolled, golden pastry filled with your choice of shredded garden vegetables, signature cheesesteak, or chicken cheesesteak *(V option)* .

- Glazed Grilled Vegetables ($3.50): Gently flame-broiled seasonal vegetables finished with a rich balsamic glaze, served chilled *(V, ˆ)* .
- Pan-Seared Potstickers ($3.50): Delicate pasta pockets stuffed with your choice of vegetable, shrimp, or pork, pan-fried and served with a ginger dipping sauce *(V option)* .
- Gourmet Stuffed Mushrooms ($3.75): Plump button mushrooms stuffed with your choice of rich Crab Imperial, sweet Italian sausage, or a savory wild mushroom compote *(V, GF, ˆ options)* .
- Signature Hot Crab Dip ($3.75): Our rich, closely guarded seafood recipe served warm with crisp crostini .

Executive Selections ($4.00–$5.00)

- Seasonal Fresh Fruit Platter ($4.00): A vibrant arrangement of fresh seasonal fruits served with a luxurious liqueur-infused dipping sauce *(V, GF, ˆ)* .
- Artisanal Mini Crab Cakes ($4.00): Premium blue crab cakes seared golden brown and served with a zesty house remoulade *(GF)* .
- Golden Wontons ($4.00): Crispy, hand-stuffed pastry fried golden with your choice of seasoned beef or savory crab filling .
- Bacon-Wrapped Blue Ribbon Shrimp ($4.00): Extra-large succulent shrimp wrapped in smoky bacon, glazed with premium BBQ sauce *(GF)* .
- Sweet Stuffed Dates ($4.00): Rich dates stuffed with sharp Gruyère cheese, wrapped in applewood smoked bacon *(V, GF)* .
- Mini Beef Wellington ($4.00): Tender beef filet paired with a savory wild mushroom duxelles, encased in flaky puff pastry .
- Mini Salmon Wellington ($4.00): Fresh Atlantic salmon wrapped in a buttery, golden puff pastry jacket .
- Bacon-Wrapped Scallops ($4.50): Succulent, house-marinated sea scallops wrapped in crispy smoked bacon *(GF)* .
- Filet Mignon on Toast ($4.50): Tender slices of classic beef filet served on crisp crostini with a creamy horseradish-blue cheese sauce .
- Gourmet Slider Platter ($5.00): Mini brioche rolls with premium toppings. Select from: Slow-Pulled Pork, Classic Prime Burger, Crispy Chicken, Grilled Mushroom, or BBQ Chicken *(V option)* .
- The Sophisticated Cheese Board ($5.00): An elegant curation of fine cheeses including bold blue, creamy Brie, sharp white Cheddar, and Smoked Gouda. Accompanied by select meats, sweet grapes, raw honey, and mango chutney .

Premium Grand Display ($10.00)

- The Namaste Charcuterie Board ($10.00): An upscale epicurean presentation of artisanal cured meats, domestic and imported cheeses, house-pickled accoutrements, toasted nuts, crisp garden vegetables, crackers, and rustic crostini .