



FNS Catering
SUPERIOR EVENT
S E R V I C E S
Specializing in off-site Catering

Superior Event Services, your premier choice for catering, specializes in off-premise catering, delivering culinary excellence for weddings, corporate events, family gatherings, and birthdays. With an unwavering commitment to creating extraordinary memories, trust our seasoned professionals for a personalized gastronomic journey that blends creativity, sophistication, and impeccable service.

FNS will supply skilled team members to set up the presentation. Our service includes complete table service throughout your event, including table clearing, resetting, and breakdown of all catering items. All necessary food tables, linens, equipment, utensils, and presentation items related to your chosen menu are provided. Additionally, FNS will furnish black Jetware, utensils, and paper napkins unless otherwise specified.

This Confidentiality Clause ("Clause") between Franco N Sons Inc., DBA Superior Event Services ("Caterer") and the Client encompasses all confidential information shared between the parties. Caterer may disclose pricing details, menus, recipes, and business-related information ("Confidential Information"). Client agrees not to disclose or share this information with third parties without Caterer's written consent. Client will take reasonable measures to safeguard the confidentiality of the Confidential Information, preventing unauthorized access or disclosure.



FNS Catering Superior Event Services, 5255 S. Decatur Blvd. Ste 100,
Las Vegas, NV, 89118, (702) 257-8060

FNS HORS D' OEUVRE SELECTIONS

FILET MIGNON ON CROSTINI

- Thinly Sliced Filet Mignon, Served on a Garlic Crostini Topped with a Crumbled Bleu Cheese & Fried Leeks •

CAESAR SALAD SHOOTERS

- Romaine Lettuce Tossed with Classic Creamy Caesar Dressing, Shaved Parmesan & Garlic Croutons Served in Shooter Cups •

SEARED AHI TUNA

- Topped with a Tangy Asian Slaw, Served on a Lotus Root Chip •

GUACAMOLE BRUSCHETTA

- Chopped Guacamole and Tomatoes Served on Top of a Garlic Crostini •

CUCUMBER & MINT TEA SANDWICHES

- White Bread, Mint Leaves & English Cucumber •

WALDORF CHICKEN SALAD SANDWICH BITES

- Signature Harvest Chicken Salad Mixed with Grapes, Celery, Green Onions & Fuji Apples. Served on a Flakey Mini Croissant •

BEEF WELLINGTON BITES

- Wrapped in a Puff Pastry and Served with a Dollop of Bleu Cheese Gorgonzola Sauce •

MINI LOBSTER ROLLS

- Maine Lobster, Served Chilled with a Touch of Mayo on a Mini New England Style Roll •
Additional cost

CHICKEN ROULADE

- Stuffed with Sautéed Spinach & Prosciutto •

SPINACH CHEESE ROLLS

- Spinach, Feta, Mozzarella Cheese & Parmesan cheese stuffed in a puff pastry •

TRADITIONAL TOMATO BRUSCHETTA

- Chopped Tomatoes with Fresh Garlic, Oil & Basil Served with Homemade Crostini •

SMOKED CHICKEN & BRANDIED APRICOT

- Served atop a Cranberry Walnut Crostini •

PROSCIUTTO ASPARAGUS PUFF PASTRY

- Asparagus & Prosciutto topped with Melted Cheese and Wrapped in a Warm Puff Pastry •

MINI WEDGE SALADS

- Crumbled Blue Cheese, Bacon & Chopped Tomatoes. Served with a Chunky Bleu Cheese Dressing, Creamy Ranch Dressing & Balsamic & Oil •



AHI TUNA TACO

- Crispy Mini Tacos filled with an Asian Slaw and Topped with Seared Ahi Tuna, Sesame Seeds and a Wasabi Mayo Dollop •

AVOCADO SHRIMP CUCUMBER BITE

- Mild Seasoned Shrimp & Avocado Spread on a Cucumber Bite •

TERIYAKI CHICKEN SKEWERS

- Strips of Boneless Chicken Breast Drizzled with Teriyaki Sauce & Topped with Sesame Seeds •

MARYLAND CRAB CAKES

- A Rich Blend of Lump Crab, Peppers & Spices, Served with Mango Chutney •

SICILIAN RISOTTO BITES

- Orzo Pasta Balls, Breaded and Cooked to Perfection. •

AHI TUNA TARTAR

- Lime Soy Guacamole, Pickled Ginger, Sesame Flatbread, Cilantro, Micro Greens •

PIGS IN A BLANKET

- Mini Hot Dogs Wrapped in a Flaky dough. Mustard Dipping Sauce •

MOZZARELLA & TOMATO SKEWERS

- Fresh Mozzarella Balls & Cherry Tomatoes, Skewered with Fresh Basil & a Balsamic Drizzle •

WALDORF CHICKEN SALAD CUCUMBER BITES

- Chicken Salad with Cranberries in a Cucumber Sandwich Bite •

DEVEILED EGGS

- Sprinkled with Paprika •

QUINOA BITES W/ CHIMICHURRI

- House-made Mini Quinoa Cake Bites drizzled with Chimichurri Sauce •

WATERMELON FETA MINT SALAD BITES

- Watermelon Squares & Feta Skewers Drizzled with Balsamic Vinaigrette & Garnished with Fresh Mint •

TOMATO & BASIL ON A PUFF PASTRY

- Thinly sliced tomato & Basil served warm on a puff pastry •

CRAB STUFFED MUSHROOMS

- Mushroom Caps, Filled with a Mixture of Crabmeat and Seasoned Bread Crumbs •

CHICKEN TAQUITO SHOOTERS WITH 3 LAYER DIP

- Shooter Cups with Layers of Guacamole, Sour Cream & Salsa Ready for Taquito Dipping! •

PROSCIUTTO WRAPPED EGGPLANT

- Seasoned and Wrapped with Fresh Prosciutto •



CHOCOLATE DIPPED BACON

- Crisp Bacon Dipped in Milk Chocolate - A Delicacy! •

COCONUT SHRIMP

- Plump Shrimp, Battered in Coconut Flakes & Fried to Perfection, Mango Chutney •

PROSCIUTTO WRAPPED SHRIMP

- Seasoned Large Shrimp Wrapped in Prosciutto Di Parma •

SHRIMP WONTONS

- Asian Style Shrimp Wontons, Flavored with Ginger and Sesame Oil •

WHITE TRUFFLE MAC & CHEESE BITES

- Crisp Elbow Macaroni Balls Prepared with a Blend of Aged Cheddar & White Truffle Oil •

ROASTED PEPPER & GOAT CHEESE CRISPS

- Balsamic Roasted Red Peppers Blended with Savory Goat Cheese •

CHICKEN & WAFFLE BITES

- Mini Bites of Battered Chicken and Sweet Waffles Drizzled with Maple Syrup •

CRAB RANGOON

- Fried Wonton Dumplings, Stuffed with Crab Meat & Cream Cheese
Served with Sweet & Sour Sauce •

SAUSAGE STUFFED MUSHROOMS

- Mushroom Caps, Stuffed with Italian Style Bread Crumbs and Spiced Sausage •

THAI CHICKEN SALAD IN A CUCUMBER CUP

- Marinated Shredded Chicken Breast Tossed with Slaw & Cilantro in a Tangy Asian Dressing and
Served in Bite Size Cucumber Cups •

SWEDISH MEATBALLS

- A Classic Swedish Dish, Prepared with Minced Onions & Spices •

SPINACH & ARTICHOKE DIP

- A Savory Blend of Spinach and Cheeses, Served with Homemade Toasted Pita Chip •

APPLEWOOD SMOKED BACON WRAPPED JALAPENO

- Stuffed with queso & jalapeno and wrapped in Crispy Apple Wood Smoked Bacon •

SMOKED SALMON MOUSSE

- Served on Endive •

WILD MUSHROOM TART

- A Mushroom Blend, Stuffed in a Sweet Tartlet •

SOUTHWESTERN EGG ROLLS

- Stuffed with Black Beans & Corn •



PEAR, PARMESAN & HONEY ON CROSTINI

- Sliced Pear and Fresh Parmesan Cheese, Served Lightly Drizzled with Honey •

SWEET CORN TAMALE CAKE BITES

- Topped with Avocado Salsa •

POACHED PEAR ON ENDIVE

- Drizzled with a Champagne Vinaigrette & Topped with Blue Cheese Crumbles •

MILD BUFFALO WINGS

- Boneless Chicken Wings, Tossed in a Mild Buffalo Sauce and Served with Bleu Cheese Dipping Sauce •

SHRIMP COCKTAIL SHOOTERS

- Shot Glasses Layered with Cocktail Sauce and Topped with Shrimp •

SMOKED SALMON MOUSSE

- Served on a Sliced Cucumber and Topped with Dill •

WRAPPED ASPARAGUS

- Grilled and Wrapped in Thinly Sliced Smoked Salmon or Prosciutto •

ASIAN MINI SPRING ROLLS

- Served with a Sweet & Sour Dipping Sauce •

CRANBERRY & BAKED BRIE BITES

- Served in a Bite Size Pastry •

BROWN SUGAR GLAZED MEATBALLS

- Simmered in Sticky Sweet Brown Sugar •

VEGETABLE SHOOTERS

- Shooter Cups Filled with Mini Vegetable Sticks with a Layer of Creamy Ranch Dip •

MINI BAKED POTATO BITES

- Topped with a Dollop of Sour Cream, Bacon Bits & Chives •

USDA BEEF MINI SLIDERS

- Prepared with Chef's Special Sauce, English Cheddar & Caramelized Onions •

SWEET PULLED PORK SLIDERS

- Served on Sweet Rolls •

OPEN FACED BACON & TOMATO

- Layered with Basil Mayo •

STRAWBERRY & SPINACH BRUSCHETTA

- Topped with Almond Slivers •

