



CLASSIC
CATERING & EVENTS

APPETIZER SUGGESTIONS

- FRESH FRUIT; MAY INCLUDE GRAPES, STRAWBERRIES, CANTALOUPE, HONEYDEW AND GOLDEN PINEAPPLE
- WICKER BASKET OF FRESH VEGETABLES AND DILL DIP;
- BRUSCHETTA – GARLIC TOASTS WITH FRESH TOMATO, BASIL & OLIVE OIL;
- NORWEGIAN SMOKED SALMON TOPPED WITH CRÈME FRAICHE IN PHYLLO CUP;
- RASPBERRY OR APRICOT GLAZED BRIE IN PUFFED PASTRY WITH FRESH SOURDOUGH BREAD;
- STUFFED MUSHROOM CAPS WITH CHORIZO OR ITALIAN SAUSAGE & PARMESAN CHEESE;
- CHICKEN SATAY WITH THAI PEANUT OR PLUM SAUCE;
- MEATBALLS IN TANGY BARBECUE SAUCE;
- VEGETARIAN MEATBALLS IN TANGY BARBECUE SAUCE;
- SKEWERS OF SLICED SMOKED SAUSAGES WITH ASSORTED CHEESE & OLIVES;
- ROASTED RED PEPPER MOUSSE ON CUCUMBER SLICE WITH DILL GARNISH
- JUMBO SHRIMP WITH COCKTAIL SAUCE;
- SHRIMP CORDIALS WITH LEMON SLICE AND CHIVE STRAW
- ASSORTED DOMESTIC CHEESE AND CRACKERS; PEPPER JACK, COLBY JACK, CHEDDAR
- IMPORTED CHEESES AND GOURMET CRACKERS; INCLUDES BRIE, GRAPES AND STRAWBERRIES
- CHERRY TOMATOES STUFFED WITH BOURSIN CHEESE;
- FIERY CHICKEN DRUMETTES & WINGS WITH BLEU CHEESE DIPPING SAUCE;
- BARBECUE CHICKEN DRUMETTES AND WINGS;
- PINWHEELS OF SMOKED TURKEY BREAST WITH CREAM AND CHEDDAR CHEESE IN ASSORTED HERB WRAPS;
- TRI-COLORED TORTILLA CHIPS WITH TOMATO OR BLACK BEAN SALSA;
- SPANAKOPITA - SPINACH AND FETA CHEESE WRAPPED IN PHYLLO DOUGH;
- POT STICKERS OVER FRIED RICE IN WHITE PAPER PAIL WITH CHOP STICKS
- ASSORTED MINI QUICHE;
- SHRIMP SAZON WITH HERBED AOLI ON CROSTINI
- MINI BEEF OR CHICKEN WELLINGTON
- SLICED CUCUMBER SANDWICHES WITH PROVOLONE CHEESE, ALFALFA SPROUTS TOPPED WITH DILL BUTTER;
- SMOKED TURKEY SLICES WITH CRANBERRY-WALNUT CREAM CHEESE ON POTATO ROLL;
- BBQ PULLED PORK ON AREPE OR CORNBREAD ROUND WITH RED ONION CONFIT
- MINI CHICKEN SALAD CROISSANTS - SERVED WITH LEAF LETTUCE;
- SHAVED BEEF IN AU JUS SERVED ON FRESH POTATO ROLLS WITH HOMEMADE HORSERADISH SAUCE;
- POLENTA FRIES WITH CHIPOTLE MAYONNAISE
- SEAFOOD MARTINI