

2018

Full Hors d'oeuvres Menu

- ❧ Appetizers are a great alternative to a formal dinner or buffet as they offer a wide variety of different flavors and customization. Options include selections for gluten free, vegan and vegetarian guests.
- ❧ To replace a meal, we suggest 7 – 9 hearty appetizers that include stationary displays, staffed stations and passed.
- ❧ For Happy Hours and smaller gatherings, we suggest 5 – 7 smaller bites as a combination of stationary and passed.
- ❧ Appetizers can be ordered for served events or pick up depending on the need. Staff members are available for passed appetizers and re-stocking where appropriate. Contact us for more information.
- ❧ Minimum orders are 2 dozen per type of appetizer. Prices are listed per piece, per person unless noted otherwise.
- ❧ Bartending services are available for full bar or beer & wine services.
- ❧ Please see Buffet & Plated Dinner Menus for buffet & plated style weddings & events.
- ❧ Full coordination of rentals required for events including linens, flatware, glassware & décor with no hidden fees or upcharges.



CHERYL'S ON 12TH & AS GOOD AS IT GETS CATERING
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Around the World

The Around the World Package makes your appetizer party planning a breeze! Feature different flavor profiles all at the same party – made to wow your guests. Displayed as stations with food labels for each item.

- \$28.00 per guest
- Minimum of 30 guests.
- Pick 3 items from each category.
- Each guests will have the opportunity to enjoy 9 unique bites!

American Classics

CRAB CAKES

with remoulade sauce or curry coulis & mango salsa

GRILLED VEGETABLES DISPLAY(GF)

grilled and chilled seasonal vegetables with side sauces

POACHED SALMON WITH PRAWNS DISPLAY (GF) add \$4.00

Alaskan line caught salmon poached with lemons and prawns

ALL AMERICAN CHEESEBURGER SLIDERS

Tropical & Caribbean

TROPICAL CEVICHE ENDIVE SPEAR (GF)

mango, shrimp & avocado

ROPA VIEJA SLIDERS

Marinated flank steak with Caribbean spiced peppers & onions

JERK CHICKEN SKEWERS (GF)

with cilantro lime sauce

GRILLED SPICED PRAWNS (GF)

with pepper blend aioli

Continental

BRAISED SHORT RIB CROSTINI

with remoulade

LEMON & PARMESAN ARTICHOKE BOTTOMS (GF)

stuffed with lemon aioli & parmesan cheese mixture

ASPARUGUS SPEARS IN PUFF PASTRY

with asiago cheese

SMOKED SALMON CROSITINI

with lemon crème fraiche

Mediterranean & Middle East

SICILIAN RICOTTA MEATABLLS

with basil marinara

GOAT CHEESE & FIG CROSTINI

topped with pistachio

TANDOORI CHICKEN SKEWERS (GF)

with tzatziki sauce

HOUSE MADE HUMMUS & TABBOULEH DIP

with pita bread

Stationary Displays

BAKED BRIE EN CROUTE - \$110.00, serves 40 guests
with apples, berries, dried apricots & artisan crackers

GRILLED VEGETABLES DISPLAY (GF) \$2.75
grilled and chilled seasonal vegetables with side sauces

FRUIT DISPLAY (GF) \$4.25
chef's choice seasonal fruits

CHARCUTERIE PLATTER WITH CHEESE (GF) \$6.50
cured & smoked meats with gourmet cheeses & artisan
crackers & bread

CHEESE MONGER DISPLAY (GF) \$6.50
chef's display of fine domestic & imported cheeses served
with fruit & artisan crackers

HUMMUS MEZZE DISPLAY WITH PITA BREAD \$4.25
house made hummus with fresh chopped vegetables, feta,
tzatziki, Kalamata olives

POACHED SALMON WITH COCKTAIL DISPLAY (GF) \$9.50
Alaskan line caught salmon poached with lemons and
shrimp, clams, mussels, scallops & cocktail sauce

SEAFOOD EXTRAVAGANZA DISPLAY (GF) \$12.75
chef's choice including jumbo shrimp, crab legs, tuna,
scallop and smoked salmon, ceviche

ANTIPASTO DISPLAY \$6.50
Chef's choice, may include artichoke, tomatoes, salami,
prosciutto, gourmet cheeses, olives, fresh fruits, artisan
crackers

MARINATED FLAT IRON STEAK (GF) \$5.50
thinly sliced and served with trio of sauces

BASIC HUMMUS PLATTER - \$2.25
house made hummus with pita bread

LAYERED DIP & CHIPS - \$2.25
chef's choice seven-layer dip





Stationary & Passed

CHICKEN

THAI CHICKEN CURRY CANAPES \$2.25
shredded chicken with Thai flavoring in phyllo cups

PESTO CHICKEN DOLLAR ROLLS \$3.00
mini gourmet sandwiches with pesto

CHICKEN BROCHETTE (GF) \$3.25
served with choice of peanut sauce or artichoke caper gremolata

GINGER CHICKEN SALAD ON JICAMA (GF) \$3.00
shredded chicken with carrots, cabbage, cilantro, almonds, green onion, sesame seeds & ginger soy dressing on jicama



SEAFOOD

TROPICAL CEVICHE ENDIVE SPEAR (GF) \$2.75
mango, shrimp & avocado

CRAB SALAD (GF) \$3.50
served in endive spears

CRAB CAKES \$3.50
with remoulade sauce or curry coulis & mango salsa

CUCUMBER SMOKED SALMON (GF) \$2.75
Alaskan line caught salmon mousse in cucumber cup with dill

SMOKED SALMON CROSTINI \$2.75
with lemon crème fraîche

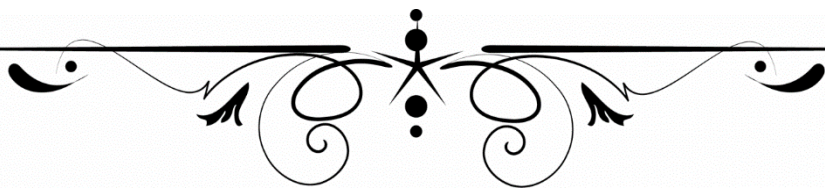
GRILLED PRAWNS (GF) \$3.50
with pepper blend aioli

SEASAME CRUSTED AHI (GF) \$3.75
with cilantro puree and balsamic honey reduction

JUMBO SHRIMP COCKTAIL SHOOTERS (GF) \$5.00
served in individual cordial glasses

COCONUT SHRIMP \$3.75
with sweet chili sauce





PORK

BLACK FOREST HAM & GRUYERE IN PHYLLO CUPS \$2.50
baked in flaky pastry phyllo cups with apple & honey mustard

PULLED PORK SLIDERS \$3.75
with cranberry jicama coleslaw

FOCACCIA BITE \$2.25
bleu cheese & bacon

TWICE BAKED MINI POTATOES (GF) \$2.75
stuffed with potato filling, cheese, onion & bacon

PROSCIUTTO WRAPPED ASPARAGUS SPEARS (GF) \$2.75
with lemon crème fraîche

SPICY PORK LOIN CROSTINI \$3.00
pork loin, honey mustard, arugula and horseradish aioli

LINGUISA & PINEAPPLE SKEWER (GF) \$3.00
with gorgonzola sauce

HERB ROASTED PORK TENDERLOIN (GF) \$3.00
with honey mustard, caramelized onion, pickled peppers and arugula

STUFFED DATE RUMAKI (GF) \$2.75
bacon wrapped date stuffed with goat cheese

MELON & PROSCIUTTO SKEWER (GF) \$2.75
melon balls, fresh mozzarella, prosciutto & mint

BEEF

BRAISED SHORTRIB CROSTINI \$3.00
with remoulade

BEEF & BRIE GOURMET DOLLAR ROLL SANDWICHES \$3.00
with caramelized onions & horseradish aioli

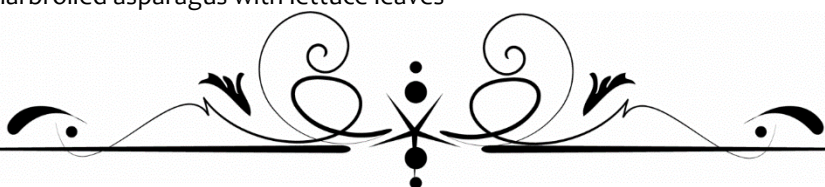
CHARBROILED BEEF BROCHETTE (GF) \$3.50
with chimichurri sauce or bleu cheese sauce

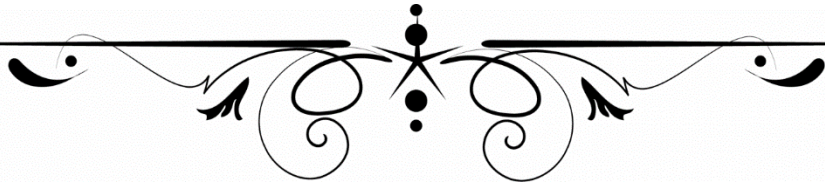
ROPA VIEJA SLIDERS \$4.00
Marinated flank steak with Caribbean spiced peppers & onions

MEATBALL SKEWERS \$2.75
with pineapple, red bell peppers & sweet chili sauce

SICILIAN RICOTTA MEATBALLS \$2.50
with basil marinara

ROAST BEEF BUNDLES \$3.00
roast beef wrapped with charbroiled asparagus with lettuce leaves





VEGETARIAN & VEGAN

ENDIVE SPEAR STUFFED FORBIDDEN BLACK RICE (GF, VGN) \$2.50
and pineapple mango chutney

CARAMELIZED ONION & PEAR TARTLET \$2.50
with brie cheese

BUTTERNUT SQUASH CROSTINI \$2.75
balsamic reduction, goat cheese & hazelnuts

GRILLED CHEESE SHOOTERS \$3.25
with tomato basil soup

LEMON & PARMESAN ARTICHOKE BOTTOMS (GF) \$2.50
stuffed with lemon aioli & parmesan cheese mixture

MEDITERRANEAN ARTICHOKE BOTTOMS (GF, VGN) \$2.50
with hummus and sundried tomatoes

ASPARUGUS SPEARS IN PUFF PASTRY \$2.50
with asiago cheese

POTATO KALE CAKES \$2.50
with remoulade

POT STICKERS \$2.25
with ginger cilantro dipping sauce

GOURMET CAPRESE DOLLAR ROLLS \$3.00
With fresh mozzarella, tomato, basil and balsamic

FRESH FIGS WITH GOAT CHEESE (GF) \$3.00
mint infused balsamic reduction

WATERMELON CUPS & FETA (GF) \$3.00
Served with chiffonade of mint

GOAT CHEESE & FIG CROSTINI \$2.75
topped with pistachio

AVOCADO TOAST \$2.50
On focaccia topped with Italian tomatoes and sunflower seeds

RISOTTO CROQUETTE WITH MUSHROOM RAGOUT (VGN) \$1.75
creamy risotto deep fried

FOCACCIA BITES \$2.00
caramelized onion & pear with brie

CAPRESE BITES \$2.75
Hollowed out grape tomatoes stuffed with mozzarella,
basil, white balsamic reduction

CAPRESE SKEWERS \$2.75
Grape tomatoes with mozzarella, basial and balsamic
reduction

BAKED BRIE BITES IN PHYLLO \$2.50
with grape & pecans compote

DEVILED EGGS \$1.25
*house devilled eggs with choice of paprika, dill, rogue bleu
cheese*

FAVA BEAN CROSTINI \$2.75
with arugula & parmesan

