

Hors d'oeuvres

Hors d'oeuvres selections provide the perfect starting point. All prices shown are per piece.

CCO – signature item

Satay Chicken GF excluding peanut sauce **2.25**
Served with sweet chili sauce & peanut dipping sauces

Mini Chicken Wellington **2.25**
Savory chicken, mushrooms, spinach, onion, stone ground mustard, puff pastry

Chicken Saltimbocca **2.75**
Prosciutto wrapped chicken, caper berry and lemon sauce

Buffalo Wontons **2.75**
Buffalo seasoned chicken, bleu cheese, wonton

Smoked Turkey Meatball **2.75**
Served with Italian gravy

Duck Bacon BLT **CCO** **3.00**
House cured duck bacon, heirloom tomato, arugula, aioli, house made mini biscuit.

Duck Pot Pie **3.50**
Braised duck, hearty vegetables, pastry

Satay Beef GF **3.00**
Served with sweet chili sauce and peanut sauce

Roasted Meatballs (3 per serving) **2.00**
Choose from Italian, Marsala, citrus barbecue, sweet chili

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

<u>Braised Short Rib with Corn Guacamole</u> CCO	3.50
Southwestern corn and poblano guacamole, red pepper	
<u>Lamb Kofta</u> GF	2.50
Skewered seasoned lamb, hummus	
<u>Bacon Wrapped Chorizo Dates</u> CCO	3.25/2 pieces
With a spicy sweet Thai glaze	
<u>Pork Tenderloin</u>	3.00
Teriyaki marinated pork, hoisin sauce and bun	
<u>Mini Ham Biscuit</u> (GF available for additional charge) CCO	2.25
Mini biscuit, slow roasted ham, arugula, mango chutney brie cream.	
<u>Charcuterie</u> CCO	8.00
Assorted cured meats, cheeses, pickled items, baguette and crackers.	
<u>Cider braised pork belly</u>	2.50
Braised pork belly, cinnamon sweet potato medallion	
<u>Smoked Salmon</u> GF	Market Price
Smoked salmon is completed with relishes & crackers	
<u>Steamed Shrimp</u> GF	3.00
with traditional cocktail sauce. Ask about our alternate display methods.	
<u>Bacon Wrapped Shrimp</u> CCO GF	3.50
Poblano stuffed shrimp, bacon, citrus barbecue sauce	
<u>Crab Cakes</u>	2.50
Served with chipotle aioli	

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<u>Teriyaki Salmon with Corn Relish in Endive</u> NF, DF	3.00
Flaked salmon, sweet corn relish, endive boat	
<u>Lobster Salad in Endive</u> GF, NF, DF	3.00
Lobster salad, endive boat, duck bacon	
<u>Tuna Wonton</u> CCO	2.50
Sriracha seared tuna, sesame wonton, wasabi aioli & radish	
<u>Octopus salad</u> CCO GF, NF, DF	5.50
Octopus, peppers, olives, capers and onions, in a vinaigrette dressing, served on heritage blend lettuce	
<u>Stuffed Mushroom Caps</u>	1.25
Choose from cheddar cheese, bleu cheese, seafood, sausage (GF) or a variety of them all!	
<u>Spinach Cheese Triangle</u>	2.25
Spinach, cheese, phyllo dough	
<u>Artichoke Flatbread</u>	2.00
Artichoke hearts, roasted garlic, mozzarella cheese, Mrs. Dogs mustard, on house made flatbread	
<u>Toasted Goat Cheese Crostini</u>	2.00
Goat cheese on toasted crostini	
<u>Goat Cheese & Strawberry Crostini</u>	2.25
Accented with a balsamic drizzle	
<u>Caprese Skewers</u> GF	2.00
Heirloom tomato, fresh mozzarella, basil, white balsamic reduction	

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<u>Roasted Beet Skewers</u> CCO GF	2.00
Roasted Beets, mandarin oranges, pickled beet, fresh arugula, fresh mozzarella, lime vinaigrette	
<u>Tomato Bruschetta</u>	2.00
Served with toast points *Ask us about our bruschetta, olive, cheese & meat displays.	
<u>Risotto Cake</u> CCO GF	2.75
Risotto, herbs, heirloom tomato relish	
<u>Deviled Egg Tri-fecta</u> GF	2.50/2 pieces
Curry with chives, bleu cheese with walnut and traditional with caramelized onions	
<u>Chef's Cheese Assortment</u> GF	4.00
Domestic and imported cheeses served with a cracker assortment, baguette, crostini	
<u>Fresh Fruit Tray</u> GF	4.00
Seasonal fresh fruits with mascarpone whipped cream	
<u>Vegetable Crudit� w/Dip</u> GF	3.25
Served with vegetable dip	
<u>Market Trio</u>	6.00
A variety of fresh fruits, vegetables with dip and cheeses with gourmet crackers	
<u>Edamame Hummus</u> CCO GF	2.50
With fresh cut vegetables and pita bread	
<u>Coconut Tofu</u>	2.50
Teriyaki marinated tofu, sweet spicy coating and coconut	

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White Bean & Olive Bruschetta 1.75
Served with toast points

Eggplant Bruschetta 2.00
Served with toast points
*Ask us about our bruschetta, olive, cheese & meat displays.

Spring Rolls Served with Sweet Chili Sauce 2.00
Served with a sweet chili sauce

Honey Lime Watermelon Salad (avail 7/1 – 9/30) 2.50
Sweet watermelon, honey lime glaze with sea salt

Dips

Artichoke Spinach Dip 2.50
Served with pita wedges

Black Bean Chorizo Dip  2.25
Served with tortilla chips

Pepperoni Dip 2.75
Pepperoni, tomato sauce dip served with baguette pieces

Queso Cheese Dip 2.25
Queso cheese dip served with tortilla chips

Ask about our theme events. Take your guests on an exotic culinary journey to the Caribbean, the Greek Islands, the sunny Southwest or Italy to name a few

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Passed Hors d'oeuvres

Set an elegant tone with passed hors d'oeuvres.
Passed Hors d'oeuvres require a \$100 minimum.

<u>Goat Cheese & Strawberry Toast Crostini</u>	2.25
Accented with a balsamic drizzle	
<u>Toasted Goat Cheese Crostini</u>	2.00
Goat cheese on toasted crostini	
<u>Petite Spinach Pie</u>	2.50
Spinach, feta, sundried tomato, garnished with balsamic drizzle	
<u>Artichoke Flatbread</u>	2.00
Artichoke hearts, roasted garlic, Mrs. Dogs mustard, mozzarella cheese, on house made flatbread	
<u>Deviled Egg Tri-fecta GF</u>	2.50/2 pieces
Curry with chives, bleu cheese with walnut and traditional with caramelized onions	
<u>Caprese Skewers GF</u>	2.00
Heirloom tomato, fresh mozzarella, basil, white balsamic reduction	
<u>Roasted Beet Skewers CCO GF</u>	2.00
Roasted Beets, mandarin oranges, pickled beet, fresh arugula, fresh mozzarella, lime vinaigrette	
<u>Edamame Hummus GF</u>	3.00
With fresh cut vegetables and pita bread	
<u>Buffalo Wontons</u>	2.75
Buffalo seasoned chicken, bleu cheese, wonton	

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<u>Bacon Wrapped Chorizo Dates</u> CCO GF With a spicy sweet Thai glaze	3.25/2 pieces
<u>Braised Short Rib with Corn Guacamole</u> CCO Southwestern corn and poblano guacamole, red pepper	3.70
<u>Duck bacon BLT</u> CCO House cured duck bacon, heirloom tomato, arugula, aioli, house made mini biscuit.	3.00
<u>Mini biscuit with ham</u> CCO Mini biscuit, ham, arugula, mango chutney brie cream.	2.25
<u>Teriyaki Salmon with Corn Relish in Endive</u> Flaked salmon, sweet corn relish, endive boat	3.00
<u>Bacon Wrapped Shrimp</u> CCO GF Poblano stuffed shrimp, bacon, citrus barbecue sauce	3.50
<u>Lobster Salad in Endive</u> GF, NF, DF Lobster salad, endive boat, duck bacon	3.00
<u>Tuna Wonton</u> CCO Seared tuna, baked wonton, wasabi aioli & radish	2.50
<u>Honey lime watermelon skewer (avail 7/1 – 9/30)</u> Sweet watermelon, honey lime glaze with sea salt	2.50

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Sliders

Burger slider **3.50**

A 3 oz. char-grilled hamburger patty with a bakery fresh bun, served with cheese, mustard, ketchup, mayo.

BBQ pork slider **3.00**

3 oz. of slow roasted shredded pork with sweet baby rays bbq sauce served on a mini brioche roll with pickle.

Cuban pork slider **CCO** **3.00**

3 oz. of slow roasted pork shoulder marinated in Cuban mojo sauce and served on a mini brioche roll & pickle.

Crab slider **CCO** **3.50**

The Catering Co's. Own original crab cake on a mini brioche bun served with chipotle aioli

Caprese Slider **4.00**

Fresh tomato, fresh buffalo mozzarella served on a mini croissant with pesto mayo.

Tandoori Chicken Slider **CCO** **4.00**

Tandoori marinated white meat chicken, hummus, red onion, cucumber and lettuce on a brioche bun.

Hawaiian Breeze slider **CCO** **4.00**

Fried Spam with Asian slaw, sweet and sour sauce on a Hawaiian roll

Duck Meatloaf slider **CCO** **4.00**

Mashed potatoes and fried onions with brioche bun

Mini Croissant Sandwich **2.75**

Choose from tarragon chicken salad or seafood salad

Minimum order of 30 pieces per variety of slider

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