

## HORS D' OEUVRES

### Chicken

priced per piece

#### **Satay Chicken** GF 2.75

Served with sweet chili sauce or peanut dipping sauce (sauces not GF).

#### **Buffalo Wontons** 3.00

Buffalo seasoned chicken and bleu cheese wrapped in a wonton then sprinkled with bleu cheese dust.

#### **Southwestern Eggroll** 3.00

Seasoned chicken, black bean corn salsa, and aged cheddar cheese with southwestern ranch for dipping.

#### **Chicken Lollipops** CCO GF 3.00

Frenched chicken wings with your choice of traditional buffalo, sweet chili, or garlic herb sauce.



### Beef

priced per piece

#### **Steak Kabob** GF 2.50

Tender sirloin seasoned with our savory blend of herbs.

#### **Sesame Beef Satay** 3.00

Asian marinated beef skewer with sesame seeds.

#### **Blackened Beef Tenderloin Crostini** P 3.25

With horseradish cream, Danish bleu cheese, and green onion.

#### **Beef Carpaccio** P 3.00

Thinly sliced beef, garlic-herb cheese, and arugula on a crispy crostini.

#### **Roasted Meatballs** 1.65

Traditional Italian style meatballs with your choice of marsala, marinara, or bbq sauce.

### Vegan & Vegetarian

priced per piece

#### **Melon Ball Skewers** P V 3.25

Fresh melon balls with mint and a honey drizzle. (Available Memorial Day thru Halloween).

#### **Spring Rolls** VG 2.50

Traditional spring rolls with sweet chili sauce.

#### **Strawberry Gazpacho Shooter** P GF VG 2.50

Strawberry and tomato gazpacho served as a shooter.

#### **Grilled Pitas** CCO P V 2.25

With feta, walnuts, and aioli.

#### **Impossible Meatballs** GF 2.00

Tossed in our house made pomodoro sauce (VG) or pesto (V).

#### **Chipotle Hummus Canape** P GF V 2.75

Chipotle hummus on a cucumber round with brunoise vegetables and cumin sour cream.

#### **Caprese Skewers** P GF V 2.75

Tomato, fresh mozzarella, basil leaf, and balsamic reduction.

## Seafood

priced per piece

**Jalapeno Bacon Wrapped Shrimp** GF 3.25  
With barbeque glaze.

**Smoked Salmon Mousse** GF P 2.50  
With roasted red pepper, red onion, and caper on a crisp cucumber slice.

**Tuna Wonton** CCO P 3.00  
Seared tuna, wasabi aioli, and micro greens on a baked wonton.

**Oyster Shooters** P 3.85  
Fresh oyster shooter with your choice of bloody mary sauce or salsa verde.

**Bacon Wrapped Scallops** 3.25  
Sea scallops wrapped with either applewood smoked or jalapeno bacon with BBQ glaze.

**Maryland Crab Cakes** 3.00  
Mini crab cakes with dill cream.

**Italian Shrimp Martini** CCO P 3.85  
Poached jumbo shrimp, herb vinaigrette, lime, red onion, and fresh basil served in a mini martini shooter.



**Lump Crab Cocktail** P 5.25  
Premium lump crab meat with fresh tomato.

**Mini Lobster Rolls** P 3.85  
House made lobster salad in a bite-size brioche bread bowl.

## Hot Individual Hors d'oeuvres

priced per piece

**Bacon Wrapped Chorizo Dates** P 2.25  
With a sweet & spicy Thai glaze.

**Mini Spinach Pie** CCO P V 2.75  
Creamy spinach and sundried tomatoes in a mini brioche bread bowl.



**Stuffed Mushroom Caps** GF 2.25  
Select either Italian sausage or cheese stuffed (V).

**Stuffed Mini Sweet Peppers** GF P 2.75  
Mini sweet peppers filled with a creamy mixture of goat cheese, jalapeno bacon and red pepper marmalade.

**Mini Meatloaf Cupcakes** 3.00  
Topped with your choice of mashed potato or mashed sweet potato "icing" and smoky ketchup.

\*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.

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## Cold Individual Hors d'oeuvres

priced per piece

### **Mini BLT P 2.75**

Bacon, fresh tomato, arugula, and aioli on a house made mini biscuit.

### **Mini Ham Biscuit P 2.50**

Slow roasted southern ham, arugula, apricot preserves, and brie on a house made mini biscuit.

### **Gourmet Mushroom Crostini P 2.50**

House toasted crostini topped with goat cheese and our wild mushroom ragout with onions.

### **Caprese Skewers P GF V 2.75**

Tomato, fresh mozzarella, basil leaf, and balsamic reduction.

### **Pistachio Encrusted Duck Breast P 4.25**

Served on a gingerbread crostini.

### **Fig and Prosciutto Skewer CCO P 2.75**

Dried fig, prosciutto, and grilled crunchy Italian bread with herbed olive oil drizzle.



### **Pomegranate and Pistachio Crostini**

CCO P V 3.00

Crunchy crostini topped with whipped goat cheese, chopped pistachios, pomegranate arils, orange-honey coulis, and a hint of dark chocolate.

### **Strawberry Gazpacho Shooter**

P GF VG 2.75

Strawberry and tomato gazpacho served as a shooter.

### **Chipotle Hummus Canape P GF V 2.75**

Chipotle hummus on a cucumber round with brunoise vegetables and cumin sour cream.

## Sliders

minimum order 25 pieces per variety, priced per slider

### **Cheeseburger Slider 3.75**

A char-grilled burger, bun, cheese, mustard, ketchup and mayo.

### **Pulled Pork Slider 3.75**

Select Sweet Baby Ray's BBQ sauce or Cuban mojo marinated pork.

### **Mini Croissant Sandwich P 3.75**

Choose from tarragon chicken or lobster salad.

### **Tandoori Chicken Slider P 4.00**

With hummus, red onion, cucumber, and lettuce on a slider roll.

### **Wagyu Beef Slider 6.00**

A 100% Wagyu beef patty char-grilled and served on a King's Hawaiian Roll with tomato-bacon jam and pineapple & jalapeno bacon jam on the side.

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**Platters**

**Charcuterie Board** GF 200.00 serves 25  
Assorted cured meats, cheese, pickled vegetables, crostini, and crackers.



**Cold Smoked Salmon** GF 220.00 serves 40  
Smoked salmon, arugula, fine diced red onion, boiled egg, cream cheese, capers, and crostini and cracker assortment.

**Tomato Bruschetta** VG 75.00 serves 25  
Served with crostini.

**Chef's Cheese Assortment**

GF 125.00 serves 25  
Domestic and Imported cheeses, assorted crackers, and crostini.

**Fresh Fruit Tray** GF 85.00 serves 25

Seasonal fresh fruits artfully displayed and served with fruit dip.

**Vegetable Crudité** GF 75.00 serves 25

Garden fresh vegetables with veggie dip.

**Pinwheel Platter** 75.00 serves 25

An assortment of our signature pinwheels. Roast beef and garlic-herb cheese; turkey, cranberry and walnut; ham, swiss, arugula, and honey mustard.

**Steamed Shrimp** GF 3.75/2.75 per piece

Served with cocktail sauce and lemon wedges. Select Jumbo or Large.

**Dips & Spreads**

**Hummus Platter** GF V 80.00 serves 25  
Select two of our house made varieties (sun-dried tomato, edamame, or traditional) to be served with fresh cut veggies and pita chips.

**Fondue** V CCO 105.00 serves 25  
The Catering Company's exclusive duo of chevre and cognac fromage fondues served with artisan breads.

**Beer Cheese and Pretzels** 85.00 serves 25  
Cheddar and mascarpone cheeses blended with Guinness Stout. Served warm with soft pretzel bites.

**Spinach & Artichoke Dip**

GF V 75.00 serves 25  
Our signature three cheese artichoke and spinach dip served with pita chips.

**Smoked Whitefish Dip** 85.00 serves 25

Smoked whitefish dip with cracker assortment and cucumber slices.

**Pepperoni Dip** GF 75.00 serves 25

Pepperoni and tomato sauce dip served with baguette.

**Black Bean Chorizo Dip** 75.00 serves 25

Served with tortilla chips.

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