

HORS D' OEUUVRES

Chicken

priced per piece

Satay Chicken GF 3.00

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

Chicken Meatballs 1.75

Chicken Meatballs with your choice of marsala, Asian, marinara, buffalo or BBQ sauce.

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, garlic herb sauce, Nashville hot, or Flaming honey garlic sauce (HOT).

Blackened Chicken Skewers GF 3.00

Blackened chicken skewer served with green goddess aioli.



Beef

priced per piece

Wagyu Beef Skewer CCO NF DF 3.00

Tender garlic mustard wagyu beef skewer.

Mongolian Beef Satay 3.00

Asian marinated beef skewer with sesame seeds.

Wagyu Beef Crostini NF P 3.00

Blueberry and caramelized onion jam, with Danish blue cheese on a crostini.

Beef Carpaccio 3.25

Sliced beef tenderloin displayed with baby arugula, garlic herb cheese and herbed vinaigrette. Served as a platter.

Blackened Beef Tenderloin Crostini P 3.25

With horseradish cream, Danish bleu cheese, and green onion on a crostini.

Roasted Meatballs NF 1.75

Traditional Italian style meatballs with your choice of marsala, marinara, sweet and sour or BBQ sauce.

Vegan & Vegetarian

priced per piece

Lettuce Cup DF VG GF NF P 2.75

Fried cauliflower, water chestnuts, pickled ginger, green onions in a bibb lettuce cup.

Spring Rolls VG 2.50

Traditional spring rolls with sweet chili sauce.

Impossible Meatballs GF 2.25

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

Tomato Soup Shooter NF V 4.00

Creamy Tomato soup in a shooter glass.

Brie and Goat Cheese Pastry V P 2.75

Brie, goat cheese and cranberry jam in a phyllo cup with crushed pistachios.

Caprese Skewers P GF V 2.75

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

Seafood

priced per piece

Bacon Wrapped Shrimp GF 3.25
Choice of hickory or jalapeno bacon.

Smoked Salmon Mousse GF P 2.75
With roasted red pepper, red onion, and caper in a cucumber cup.

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

Oyster Rockefeller NF 4.50
Sautéed spinach, onion and cheese smothered oysters, backed and served on the half shell.

Bacon Wrapped Scallops DF 3.45
Sea scallops wrapped with either applewood smoked or jalapeno bacon with BBQ glaze.

Maryland Crab Cakes NF 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.



Crab Stuffed Mushroom DF NF 3.00
Rich crab stuffing in a mushroom cap.

Mini Lobster Rolls P 3.85
House made lobster salad in a mini roll.

Maki Cup CCO GF NF DF P 3.50
A twist on California style sushi. Lumb crab, sriracha mayo, avocado and pickled onion, served in a cucumber cup.

Hot Individual Hors d'oeuvres

priced per piece

Bacon Wrapped Chorizo Dates P 2.30
With a sweet & spicy Thai glaze.

Pork El Pastor Eggroll CCO NF 3.00
Al pastor shredded pork and pickled red onion served with buffalo ranch.

Stuffed Mushroom Caps GF NF 2.60
Select either Italian sausage, pizza or cheese stuffed (V).

Mini Vegan Beef Quesadilla DF VG 3.25
Southwestern seasoned vegan meat and vegan cheese surrounded by tortilla.

Grilled Maple Mustard Brussel Sprouts CCO P GF NF VG 2.25
Marinated and grilled brussels sprouts presented on a skewer.

Stuffed Mini Sweet Peppers CCO 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 mashed 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.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, P=Passable, CCO=The Catering Co. Signature Item

Cold Individual Hors d'oeuvres

priced per piece

Tuscan Sampler CCO NF P 2.85

Fresh mozzarella, salami, olive, tomato and cheese tortellini drizzled with an herb vinaigrette.

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 NF V 2.50

Goat cheese with our wild mushroom and onion ragout atop a crostini.

Miniature Lox Bagel NF P 3.25

Cold smoked salmon, whipped cream cheese, capers and everything seasoning.

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.

Prosciutto wrapped Asparagus GF NF 2.75

Grilled asparagus with Boursin cheese and prosciutto.

Seasonal Fruit Skewers P GF NF VG 3.25

Sliders

minimum order 25 pieces per variety, priced per slider

Cheeseburger Slider 3.75

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

Pulled Pork Slider 3.75

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

Mini Croissant P 3.75

Choose from tarragon chicken, lobster, or egg salad.

Pulled Chicken Slider 3.35

Choice of Hot Honey or BBQ sauce. Served with slaw and a mini brioche bun.

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.

Pork Belly Slider CCO DF NF 3.75

Sweet and sour glazed pork belly, grilled pineapple and slaw on a brioche bun.

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Platters

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



Ask us about our Charcuterie Table!

Cold Smoked Salmon GF 220.00 serves 50
Smoked salmon, arugula, fine diced red onion, boiled egg, cream cheese, capers, and crostini and cracker assortment.

Vegetable Crudité GF 75.00 serves 25
Garden fresh vegetables with veggie dip.

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.

Pinwheel Platter 75.00 serves 25
An assortment of our signature pinwheels. Roast beef and garlic-herb cheese; turkey, cranberry and walnut; grilled chicken with an avocado spread.

Steamed Shrimp GF 3.75/2.75 per piece
Served with cocktail sauce and lemon wedges. Select Jumbo or Large.

Seared Tuna Platter GF NF 95.00
Crusted seared tuna presented with micro greens, wasabi aioli and wonton chips. Served as a platter with 30 servings.

Dips & Spreads

Hummus Platter GF V 80.00 serves 25
Sun-dried tomato and traditional Hummus. Served with fresh cut cucumbers and pita chips.

Goat Cheese Fondue NF V 85.00 serves 25
Goat cheese fondue with sweet potato chips.

Beer Cheese and Pretzels NF V 85.00 serves 25
Chilled beer cheese dip with soft pretzels bites and pretzel rods.

Crab Cheese Dip CCO NF 85.00 serves 25
Everyone's favorite Asian treat in a dip form. Served with wonton chips and sweet chili sauce.

Smoked Whitefish Dip 85.00 serves 25
Smoked whitefish dip with cracker assortment and cucumber slices.

Spinach & Artichoke Dip V 75.00 serves 25
Our signature three cheese artichoke and spinach dip served with pita chips. (GF option available)

Tomato Bruschetta NF VG 75.00 serves 25
Served with crostini. (GF option available)

Pizza Dip NF CCO 75.00 serves 25
Pepperoni and tomato sauce dip served with a garlic breadstick.

Elote Dip CCO GF NF V 75.00 serves 25
Creamy Mexican corn dip served with tortilla chips.