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EST 1997

APPETIZER MENU

CLASSIC CATERING & EVENTS

BEEF APPETIZERS

BEEF MEATBALLS:

tangy bbq, sweet chili, or swedish

FRENCH DIP TARTLET:

steak bites, caramelized onion, mozzarella, phyllo cup

BEEF SATAY (GF):

chimichurri sauce

MINI BEEF WELLINGTON:

beef tenderloin, mushroom duxelle, puff pastry

BEEF SLIDER:

red onion, cherry jam

SHAVED BEEF AU JUS:

housemade horseradish sauce, potato roll

BEEF TENDERLOIN:

apple horseradish, parker house roll

STEAK BRUSCHETTA:

blue cheese, blueberry onion jam

CHICKEN APPETIZERS

CHICKEN SATAY (GF):

thai peanut or plum sauce

GRILLED CHICKEN SLIDER:

sriracha mayo, gherkin pickle

ASIAN CHICKEN MEATBALL:

plum sauce

CHICKEN CHARMOULA (GF):

lemon juice, cumin, tzatziki

STUFFED TARRAGON CHICKEN:

cherry, walnut, feta with red wine demi-glace

MINI CHICKEN SALAD

CROISSANT:

apricot, leaf lettuce

PORK APPETIZERS

BACON WRAPPED DATES (GF):

stuffed with blue cheese

STUFFED MUSHROOMS (GF):

italian sausage

PULLED PORK SLIDER:

southwest slaw, pretzel bun

BLT DEVEILED EGGS (GF):

SMOKED SAUSAGE & CHEESE

SKEWERS (GF):

sliced sausage, cheddar cheese, green olive

BRUSCHETTA:

fig, prosciutto

PINWHEEL ROLL: (8 pieces)

ham (can also be made with turkey)

*Vegetarian Options (V) | Gluten-Free Options (GF) | *can be made Gluten-Free*



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SEAFOOD APPETIZERS

SHRIMP SHOOTER (GF):

cocktail sauce

SESAME SALMON CUBES (GF):

mirin reduction or citrus rum sauce

SHRIMP DIP TARTLET:

shrimp, lemon, parsley, cream cheese, phyllo cup

DEVEILED EGGS (GF):

- *seared tuna*
- *salmon caviar*

SMOKED SALMON VOL AU VENTS:

crème fraîche

GRILLED BOMBAY SHRIMP (GF):

sriracha glaze or lemon, garlic, thyme

MINI CRAB CAKES *:

remoulade sauce

BACON WRAPPED SCALLOPS (GF):

DISPLAY BOARDS

BRIE IN PUFF PASTRY WITH FRESH SOURDOUGH (V):

topped with either strawberry, raspberry, apricot, or pecan praline (serves up to 50 guests)

FRESH VEGETABLES (V) (GF):

served with housemade dill, ranch, or beef scallion dip

FRESH SEASONAL FRUIT (V) (GF):

CLASSIC CHEESE & CRACKERS (V) :

assorted domestic cheese - pepper jack, colby jack, cheddar

CHARCUTERIE TABLE:

display of imported meat, cheese, bread, crackers, fruit, roasted almonds, olives, hummus, naan bread

BONE-IN (GF) OR BONELESS WINGS: (per dozen)

hot, bbq, garlic parmesan, buffalo, lemon pepper, or naked includes celery sticks and blue cheese or ranch

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VEGETARIAN APPETIZERS

BRUSCHETTA :

- *fresh tomato*
- *brie, pear chutney*
- *caramelized tomato, ricotta*
- *goat cheese & apricot*

DEVILED EGGS (GF):

- *traditional*
- *wasabi*

SPANAKOPITA:

spinach and feta wrapped in phyllo dough, spicy tomato sauce

CAPRESE BITES (GF):

mozzarella, basil, grape tomatoes, citrus vinaigrette

BAKED BRIE BITES :

cranberry

CHEESE WRAPPED GRAPES (GF):

rolled in pecans

STUFFED MUSHROOM (GF):

spinach & parmesan

HUMMUS & NAAN BREAD:

housemade plain, jalapeno, cilantro, or roasted red pepper

**may substitute vegetables for naan*

CUCUMBER SANDWICHES:

herbed cream cheese, sliced cucumbers, fresh dill

WATERMELON CUBES (GF):

balsamic drizzle, mint sprig

BEER CHEESE SOUP SHOOTER:

pretzel stick

TOMATO SOUP SHOOTER:

mini grilled cheese bite

PINWHEEL ROLL: (8 pieces)

artichoke

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DISCUSS WITH ONE OF OUR EVENT SPECIALISTS OPTIONS FOR SERVICE STAFF OR RENTAL ITEMS