



# APPETIZER MENU

CLASSIC CATERING & EVENTS

## BEEF APPETIZERS

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**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

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**CHICKEN SATAY (GF):**

*thai peanut or plum sauce*

**GRILLED CHICKEN SLIDER:**

*sriracha mayo, gherkin pickle*

**MINI CHICKEN SALAD**

**CROISSANT:**

*apricot, leaf lettuce*

**CHICKEN CHARMOULA (GF):**

*lemon juice, cumin, tzatziki*

**MICHIGAN CHERRY CHICKEN**

**ROULADE:**

*stuffed with feta, cherries, walnuts, wrapped in prosciutto, red wine demi*

**ASIAN CHICKEN MEATBALL:**

*plum sauce*

## PORK APPETIZERS

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**BACON WRAPPED DATES (GF):**

*stuffed with blue cheese*

**STUFFED MUSHROOMS (GF):**

*italian sausage*

**PULLED PORK SLIDER:**

*southwest slaw, pretzel bun*

**BLT DEVILED 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

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### SHRIMP SHOOTER (GF):

*cocktail sauce*

### SHRIMP DIP TARTLET:

*shrimp, lemon, parsley, cream cheese,  
phyllo cup*

### SMOKED SALMON VOL AU VENTS:

*crème fraîche*

### MINI CRAB CAKES \*:

*remoulade sauce*

### SESAME SALMON CUBES (GF):

*mirin reduction or citrus rum sauce*

### DEVEILED EGGS (GF):

- *seared tuna*
- *salmon caviar*

### GRILLED BOMBAY SHRIMP (GF):

*sriracha glaze or lemon, garlic, thyme*

### BACON WRAPPED SCALLOPS (GF)

## DISPLAY BOARDS

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### 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

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### 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*