

CLASSIC CATERING & EVENTS

APPETIZER MENU

Brie in Puffed Pastry w/ Fresh Sourdough

Topped with either Strawberry, Raspberry, Apricot, Pecan Praline (serves up to 50 guests)
\$65.00

Bruschetta

Fresh Tomato, Brie & Pesto, Pear Chutney & Brie, Fig & Prosciutto over Crostini
\$1.00

Caprese Bite

Grape Tomato with Mozzarella, Basil, Citrus Vinaigrette
\$1.50

Fresh Vegetable Display

Served w/ housemade Dill, Ranch, or Beef Scallion Dip (serves up to 25 guests)
\$37.50

Deviled Eggs

Traditional, Wasabi and Seared Tuna, BLT, or Salmon Caviar
\$2.50

Fresh Seasonal Fruit Display

\$3.00

Housemade Hummus and Naan Bread

Plain, Jalapeno, Cilantro, or Roasted Red Pepper (serves up to 25 guests)
\$37.50

Cucumber Sandwiches

Roasted Red Pepper Cream Cheese, Baby Arugula
\$1.25

APPETIZER MENU CONTINUED

Spanakopita

Spinach and Feta Cheese, wrapped in Phyllo Dough, Spicy Tomato Sauce
\$2.00

Stuffed Mushroom Caps

Italian Sausage, Seafood, or Duxelles with Cream Cheese, Parmesan, and Spinach
\$1.55

Polenta Crostini

Maple Ricotta, Butternut Squash
\$2.00

Mushroom Polenta Square

Creme Fraiche
\$1.25

Macaroni & Cheese Cups

\$1.50

Watermelon Cubes

Balsamic Drizzle, Mint Sprig
\$1.00

Individual Crudites

Freshly cut, Crisp Vegetables, Cucumber Cup, Creamy Herb Dip
\$3.00

Melon Cube

Crowned with Prosciutto, Arugula
\$1.75

Mini Chicken & Apricot Salad Croissant

Leaf Lettuce
\$2.00

Classic Cheese and Crackers

Assorted Domestic Cheese and Crackers: Pepper Jack, Colby Jack, Cheddar
\$2.50

APPETIZER MENU CONTINUED

Sesame Salmon Cubes

Maple Bacon Glaze or Mirin Reduction

\$3.25

Shrimp Spread

Sourdough Bowl (Serves 12-15 guests)

\$15.00

Jumbo Shrimp

Cocktail Sauce

\$6.50

Smoked Sausage & Cheese Skewers

Sliced Sausage, Cheddar Cheese, Green Olive

\$1.00

Tandoori Chicken

Cucumber, Hummus, Tomato, Pita

\$1.75

Pinwheels

Turkey, Honey Glazed Ham, or Artichoke with Herbed Cream Cheese, Cheddar Cheese, Tomato, Lettuce, Tortilla Wrap

\$1.00

Wings

Boneless, Bone-in, Boneless Drummettes (per dozen)

Hot, BBQ, Garlic Parmesan, Buffalo, Lemon Pepper, Naked

Celery Sticks, Bleu Cheese, or Ranch

\$10.50

Prosciutto wrapped Asparagus

\$1.95

BBQ Pulled Pork

Pretzel Bun

\$1.95

APPETIZER MENU CONTINUED

Chicken Satay

Thai Peanut or Plum Sauce

\$1.20

Beef Satay

Chimichurri Sauce

\$1.50

Meatballs

Beef, Pork, Chicken, or Vegetarian

Tangy BBQ, Swedish, or Sweet Chile

\$1.15

Crab Cake Balls

Remoulade Sauce, Edible Spoon

\$2.75

Shaved Beef Au Jus

Housemade Horseradish Sauce, Potato Roll

\$2.75

Beer Cheese Soup Shooter

Pretzel Stick

\$1.50

Tomato Soup Shooter

Mini Grilled Cheese Bite

\$1.50

Bacon Wrapped Dates

Stuffed with Almonds or Bleu Cheese

\$1.00

Pulled Pork Slider

Southwest Slaw, Pretzel Bun

\$2.50

APPETIZER MENU CONTINUED

Beef Slider

Red Onion, Cherry Jam

\$3.00

Grilled Chicken Slider

Sriracha Mayo, Gherkin Pickle

\$3.00

Beef Tenderloin

Apple Horseradish, Parker House Roll

\$3.00

Stuffed Tarragon Chicken Roulade

Herb Dipping Sauce

\$1.50

Smoked Salmon Mousse

Cucumber, Cocktail Bread

\$2.00

Smoked Chicken Pate

Roasted Red Pepper Mousse, Toast Point

\$1.25

Charcuterie Table

Display of imported Meat, Cheese, Bread, Crackers, Fruit, Roasted Almonds,

Hummus, Pita Chips

\$5.95

Bacon Wrapped Scallops

\$2.00

Price is listed per person, unless otherwise indicated.

Pricing is based upon a guest list of 25 or more

Inquire further regarding allergies or other dietary restrictions

Classic Catering & Events 11137 Red Arrow HWY, Bridgman, MI, 49106 269-465-4420