CASUAL CUISINE CATERERS

Hors d ' oeuvres

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GLAZED WINGS. Choice of sauce: (zesty buffalo, honey bar-b-q, teriyaki ginger) (2)
POLYNESIAN MEAT BALLS (3)
BONELESS CHICKEN BITES (2)
JUMBO BAY SHRIMP w/Tangy cocktail sauce
MINI CORN DOG BITES w/Mustard & ketchup (2)
VEGETABLE EGG ROLLS w/Sweet chili sauce
ISLAND COCONUT CHICKEN BITS SERVED w/Apricot mustard sauce
ASIAN POT STICKERS
MEXICAN POPPERS
STUFFED MUSHROOM CAPS
MINI POTATO CUPS (Filled w/sour cream, bacon & chives)
SPANAKOPITA (Spinach & feta filo wraps)
RAMAKIS (Cheese filled dates wrapped in bacon)
CHICKEN WONTON CUPS
APPLE & BLEU CHEESE TARTS
PINWHEEL TRAY (Choice of: chicken almond salad, turkey, ham, roast beef & cheese)
CHICKEN OR BEEF SKEWERS
GOURMET CHEESE PLATTER (Served w/assortment of crackers)
FRESH VEGETABLE PLATTER w/Dip (ranch, spinach, hummus, artichoke)
FRESH FRUIT PLATTER
MINI CHEESE & SPINACH QUICHE
FRIED MOZZARELLA STICKS (Served w/marinara sauce)
DEVILED EGGS
CUCUMBER CUPS (Filled with black bean & corn salsa)
CREAM CHEESE FILLED STRAWBERRIES
HOMEMADE TORTILLA CHIPS & SALSA (Guacamole extra per person)
NACHOS (Cheese, sour cream, Seasoned beef/turkey extra per person)
BRUSCHETTA (Goat cheese & warm honey/caprese/feta & roasted red pepper)
MINI COCKTAIL FRANKS (3)
ANTIPASTO KABOBS (Salami, cheese, olive, sun dried tomato)
CAPRESE SKEWERS w/Balsamic glaze

* PRICES AND FEES ARE SUBJECT TO CHANGE WITHOUT NOTICE.