



ENTERTAINING COMPANY

Up Market Catering

ENTERTAINING HEAVY HORS D'OEUVRES

Price will vary based on final menu selected.
Prices usually range from 24.00-36.00 per guest.
Please call your sales consultant for guidance.

Please select your five favorites:

Marinated Feta, Grilled Greek Haloumi and Chèvre Board with dried apricots, figs, olives and nuts served with walnut raisin rye bread

Asian Dumplings and Pot Stickers accompanied by traditional hot mustard sauce and hoisin sauce

Fresh Asian Spring Wraps, rice paper rolled with fresh herbs, scallions, frisée, carrots, red peppers and daikon with nuac cham sauce

Crispy Coconut Shrimp with lime dipping sauce

Mini Burgers with hats on

Fire-Kissed Chicken Wings with lime-cilantro dressing served on the side

Guacamole Fusion Dip tomatoes, avocado, fresh orange juice, garlic and cilantro with handmade tortilla chips and pumpkin seed lavosh

Middle Eastern Dips, Vegetables, Breads and Seasonal Raw Vegetables hummus, baba ghanoush, lentil dip, feta-olive salsa, toasted pita chips, flatbreads and naan bread

Antipasto Skewers imported cheeses, salami, marinated artichokes and mushrooms

Louisiana Crab Cakes with jalapeno aioli

Sweet-n-Sour Meatballs

Twice Baked Potatoes served warm with assorted toppings

Asparagus and Goat Cheese Cocktail Tartlettes spinach, sundried tomato and goat cheese triangles

Curried Beef Samosas cherry barbecue sauce

(please note, samosas can be beef or potato/vegetarian)

Black Bean Burritos jalapeno jack cheese and red pepper

Vegetarian or Beef Empanadas chipotle-bbq sauce

Cocktail Sandwiches:

Roasted Turkey Breast on dark bread with grainy mustard

Grilled Flank Steak with shredded lettuce, and garden arugula sauce

Smoked Chicken Salad studded with fresh grapes and sugared walnuts

Grilled Portobello Mushroom chèvre and grilled vegetables

Global Wraps:

Grilled Chicken with grilled vegetables and pesto

Grilled Flank Steak with grilled vegetables and roasted red pepper pesto

Grilled Vegetables and roasted red pepper spread

Pick-Up Dessert Options:

Entertaining Company Cookie Sampler: coconut haystacks, old fashioned chocolate chips, gold coast cookies, sugar cookies, oatmeal raisin cookies, chocolate dipped biscotti and Mexican wedding cookies

Sliced Fresh Fruit Tray

Petite Sweets: old fashioned apricot tartlets, chocolate cups filled with chocolate mousse raspberry squares, chocolate pecan fingers, lemon mascarpone berry tartlets and gold coast cookies (double chocolate chip)