

Heavy Hors D'oeuvres

Gourmet & Crepes
Cafe Catering

Packages

4 Items for \$12.00 per person
5 Items for \$15.00 per person
6 Items for \$18.00 per person
7 Items for \$21.00 per person
8 Items for \$24.00 per person

9 Items for \$27.00 per person
10 Items for \$30.00 per person
12 Items for \$33.00 per person
14 Items for \$36.00 per person

Hot Appetizers

Bourbon-Glazed Chicken Strips
marinated baked chicken then
basted on a sweet
bourbon glaze

Mini Hamburgers Sliders
beef patties served on mini bun
topped with pickle and
cherry tomato

**Mini Sausage & Spinach Phyllo
Cups**
sautéed spinach, mushrooms, Ital-
ian sausage, parmesan and moz-
zarella cheese baked in phyllo
cups

Fried Ravioli and Marina Bites
cheese stuffed ravioli breaded
then fried to perfection served
with marinara sauce

Vegetables Spring Rolls
thin filo dough filled with sautéed
seasoned vegetables, baked to
perfection served with a sweet chili
sauce

Chicken Spring Rolls
thin filo dough filled with roasted
seasoned chicken, baked to per-
fection served with a sweet chili
sauce and sweet and sour sauce

Pork Spring Rolls
thin filo dough filled with roasted
seasoned chicken, baked to per-
fection served with a sweet chili
sauce and sweet and sour sauce

Crispy Empanadas
stuffed pastry, lightly fried to per-
fection. Your choice of ground beef,
vegetable filling served with mari-
nara sauce

Beef Meatballs
ground beef, mince garlic, bread-
crumbs, onions, topped with mari-
nara sauce

Chicken Meatballs
ground chicken, mince garlic,
breadcrumbs, onions, baked and
served with marinara sauce

**Italian Sausage Stuffed Mush-
rooms**
mushrooms stuffed with sausage,
garlic, onions, topped with mozza-
rella cheese

Mini Crab Cakes
served with lemon aioli dipping
sauce

Cold Appetizers

Chili Lime Baked Shrimp Cups
baked wonton cups filled with a
lime sour cream mix
then topped with a tasty seasoned
shrimp

Beef Tenderloin Crostini
garlic toasted baguette topped with
chimichurri or
horseradish cream

Tomato and Mozzarella Bites
marinated cherry tomatoes, moz-
zarella cheese, basil
on skewers sticks

Cucumber Cups Canapé
smoked salmon mousse on cu-
cumber cups

Mini Fruit Skewers
a mini skewer with a Selection of
Fresh seasonal Fruits

Fresh Vegetables Tray
blend of fresh garden vegetables
served with a ranch dipping home
sauce

Cheese Platter
variety of cheese served with fruit
and crackers

Charcuterie Platter
mix of cure meat and cheese
served with condiments and crack-
ers

Chicken Canape Bites
oven roasted chicken breast, diced
and stuffed in crunchy filo cup
topped with mango salsa

Tomato and Basil Bruschetta
Fresh tomatoes, garlic, fresh bas-
il, olive oil, drizzle balsamic glaze

Shrimp Cocktail Tray
cooked shrimp served with lem-
on wedges and cocktail sauce

Tax and 20% labor fee and food cost will be added to the invoice