



## BITES MENU

### **COLD/ROOM TEMP**

**Prosciutto, Pear Crostini:** Buttery Crostini topped with gorgonzola spread topped with shaved prosciutto and topped with a pear compote \$30 dozen

**Balsamic Ratatouille with Goat Cheese:** Mushrooms, tomatoes, bell peppers, zucchini, squash chopped fine and cooked down with garlic and Italian seasonings. Finished with aged balsamic vinegar and chilled. Serve room temperature with a smear of goat cheese on a rosemary crostini topped with the Ratatouille \$24.00 dozen

**Caprese Skewers:** cheese tortellini's tossed in basil pesto, and skewered with fresh mozzarella balls and cherry tomatoes \$21 dozen

**Artichoke Bruschetta Crostini:** Chopped artichoke hearts mixed with finely minced red onion and homemade red wine vinaigrette and fresh parmesan cheese served a top a garlic crostini \$18 dozen

**Veggie Cups with Creamy Herb Dip:** seasonal vegetables served in individual cups with creamy dressing on the bottom (no double dipping!!) \$21 dozen

**Fruit Kabobs:** seasonal fruit pieces on wooden skewers \$24 dozen

**Shrimp Ceviche Shots:** shrimp marinated in citrus trio until cooked through with bell peppers, green onion and seasonings served in a 2 oz. shot glass with petite spoons \$36 dozen

**Crab Salad Spoons:** Fresh crab meat mixed with creamy dressing, mango, chives, lime and seasonings. Served chilled on single use spoons. \$36 dozen

**Ahi Tuna Poke:** Ahi Tuna diced fine and mixed with sesame oil, soy sauce, sesame seeds, green onion, ginger and toasted macadamia nuts. Served in a 2 oz. shot glass with a petite fork \$36 dozen (Optional for Chef in person events to be served in a crispy wonton cone \$48 dozen)

**Smoked Salmon Crepe Rolls:** Thinly sliced Norwegian smoked Salmon layered atop dill crème fraiche and rolled in a homemade crepe and sliced at an angle: \$36 dozen

Questions? Contact Kim

## HOT

**Puff Pastry Brie:** Pieces of brie cheese stuffed in puff pastry and baked, topped with orange marmalade \$24 dozen

**Spinach Stuffed Mushrooms:** sautéed spinach, butter, garlic with Parmesan cheese stuffed in a baby portabella mushroom \$21 dozen

**Prosciutto wrapped Asparagus:** Fresh Asparagus spears tossed with Olive Oil and Seasonings wrapped with shaved prosciutto and oven roasted! Served with a Roasted Tomato Dip \$24 dozen

**Cheddar Bacon stuffed Baby Potatoes:** sharp cheddar cheese mixed with cream cheese, chives and bacon baked in a mini potato \$24 dozen

**Crispy BBQ Pork Mac and Cheese Bites:** Kim's BBQ mac and cheese mixed with slow cooked pulled pork, breaded in crispy panko and deep fried...OH MY YUM! \$36 dozen

**Shrimp and Corn Fritters:** Shrimp and corn kernels mixed with a corn fritter batter and deep fried, topped with Pimento Cheese Cream \$30 dozen

**Homemade Pigs in a Blanket:** Small sausage wrapped in flaky dough and baked served with Spicy Mustard on the side \$18 dozen

**BBQ Chicken Spoons:** slow cooked seasoned chicken pulled apart and served on a single serve spoon topped with chopped pickles and onions \$30

**Chicken Sundried Tomato Meatballs:** ground chicken breast mixed with sundried tomatoes, basil and seasonings roasted in the oven until golden and served with Homemade Alfredo Dipping Sauce \$21 dozen

**Chicken Parmesan Bites:** bite size chicken breast pieces breaded and deep fried served with homemade tomato basil sauce \$24 dozen

**Mini Beef Wellingtons:** Beef tenderloin wrapped in puff pastry with mushroom mixture and Dijon mustard and baked until golden brown. Served on individual spoons with a red wine reduction \$48 dozen

**Cracked Black Pepper Beef Tenderloin Loli Pops:** Large pieces of beef tenderloin rolled in cracked black pepper and seasonings and placed on a short skewer and roasted or grilled served with whiskey cream sauce \$48 dozen

**Roasted Duck Crepes:** Roasted duck breast, mandarin orange cherry spread with micro greens wrapped in a fresh crepe \$42 dozen

**Sweet and Spicy Shrimp Skewers:** Homemade mango, jalapeno jam glazed on jumbo shrimp on the grill! \$36 dozen

[Questions? Contact Kim](#)

**Charcuterie Board:** cured meats, ie: prosciutto, soprasetta, sausages, salami, assorted cheeses, breads, olives, marinated vegetables, bread sticks, fruits, jams, nuts \$9.25 person

**Queso Bar:** cheese sauce and all the fixin's: corn chips, salsa, black beans, jalapenos, homemade pico de gallo, avocado \$5.25 per person

*Ground beef, fajita meat pulled pork available for additional fee*

***Ask Kim about the Fountain!!!***

**You don't see what you were looking for??  
Just ASK Kim!!**

**Questions? Contact Kim**