



## BITES MENU

*Great Options for Breakfast, Brunch, Lunch, Snacks or Dinner!*

**Smashed Avocado Toast:** Creamy seasoned avocado smashed and served atop crisp whole grain toast topped with Fresh Pico de Gallo \$21.00 dozen

**Fruity French Toast Bites:** Apple OR Banana Walnut soaked in a custard mixture with brioche bread with crumb topping and cinnamon maple syrup drizzle \$24.00 dozen

**Eggs Benedict Cups:** shredded potato cup filled with medium baked egg topped with Hollandaise and crispy Canadian bacon \$4 each minimum 12 *Add Fresh Crab Meat \$2 each*

**Frittata Triangles:** Southwest; egg, chorizo, black bean, cheese, pico de gallo American; egg, bacon, cheddar, potato, Roasted Veggie; seasonal veggies roasted with herbs, mixed with eggs and feta cheese. Italian; egg, sausage, bell peppers, caramelized onion, parmesan cheese \$27.00 dozen

**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

**Salsa Duo:** House fried Corn Chips served with 2 shot glasses of salsa on single serving plate. Choose 2 flavors: Traditional Mild, Traditional Spicy, Roasted Tomatillo, Green Sauce, Avocado Salsa, Traditional Guacamole, Seasonal Fruit \$4 each *minimum 12*

**Caprese Skewers;** cheese tortellini 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 atop a garlic crostini \$18 dozen

**Traditional Bruschetta:** diced tomatoes with fresh garlic and basil tossed with Extra Virgin Olive Oil atop toast crisps \$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

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

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

**Asparagus and Brie stuffed Pastry with Tomato Bacon Jam:** blanched asparagus spears wrapped in puff pastry with brie topped with homemade tomato bacon jam \$24 dozen

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

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

**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

**Bloody Mary Shrimp Shots:** shrimp marinated in bloody mary mix and served in a petite shot glass with marinated shrimp, Tito's bloody mary and gherkin or olive garnish \$36 dozen

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

**Ahi Tuna Poke:** Ahi Tuna diced fine and mixed with Asian vinaigrette and avocado served in a 2 oz shot glass with a petite fork \$36 dozen

**Smoked Salmon Crepe Rolls:** Thinly sliced Norwegian smoked Salmon layered atop dill crème fraiche and rolled in a homemade crepe and sliced; \$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

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

**Chicken and Waffles with Cinnamon Maple Syrup:** Kim's fried chicken breast bites atop a toasted waffle with a cinnamon maple syrup drizzle \$ 30 dozen

**BBQ Chicken Spoons:** slow cooked seasoned chicken pulled apart and served on a single serve spoon topped with chopped pickles and onions \$21 dozen

**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 \$18 dozen

**Buffalo Chicken Meatballs with Blue Cheese Dip;** ground chicken seasoned meatballs tossed with mild buffalo sauce and homemade blue cheese dip on the side \$21 dozen

**Chicken Parmesan Bites:** bite size chicken breast pieces breaded and deep fried served with homemade tomato basil sauce \$21 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

**Hoisin Duck Wonton:** Hoisin roasted duck topped with peanut sauce on wonton crisp \$36 dozen

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

**Traditional Italian Meatballs:** ground beef, mixed with seasonings and cheese served with tomato basil sauce \$18 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

**Beef Tenderloin with Dijon Mushroom Cream:** seasoned and seared beef tenderloin cubes served in a pool of Dijon cream sauce garnished with crispy prosciutto \$48 dozen

**Charcuterie Cones:** meat, cheese, racker or bread stick, fruit or gherkins served in individual bamboo cones \$6 each

**Queso Fountain Bar;** cheese sauce and all the fixin's; corn chips, salsa, black or pinto beans, jalapenos, homemade pico de gallo, avocado \$7 per person (minimum 15) Optional additions; ground beef and shredded chicken \$2.50, fajita beef and chicken \$4, cilantro lime shrimp \$2.50

**Slider Bar?? French Fry Bar?? Pretzel Bar?? Veggie Bar??**

**Let us create something special and unique just for you!**

## **CHARCUTERIE GRAZING TABLES**

**Charcuterie Board:** the following items prepared on a board provided by clients or Kim; cured meats, i.e.: prosciutto, soprasetta, sausages, salami, assorted cheeses, breads, crackers, olives, bread sticks, fruits, jams, nuts \$9.25 person minimum 15 ppl

**Grazing Tables:** the following items laid out in design on a large counter, island, or table with on butcher paper. Cured meats, i.e.: prosciutto, soprasetta, sausages, salami, assorted cheese blocks and pieces, breads, crackers, olives, gherkins, bread sticks, assorted fruits, jams, spreads, dips, seeds, nuts \$12.50 per person minimum 25ppl \$75 set up fee (set up time 60-90 minutes)

### **BRIDAL GRAZING TABLES**

Don't be hungry on your wedding day! Kim offers a personalized grazing table for the wedding party during the day's preparations. Answer a few questions like favorite foods and ingredients and I will create a special spread just for you to graze at during hair, make up and pictures. Grooms' tables available as well with things like beer dip or a pretzel bar!

**You do not see what you were looking for??**

**Contact Kim Today and she will create  
a personalized menu just for you!**