CATERED creations INC.

APPETIZERS

TRAYS & DISPLAYS

Pricing listed is per person and for a minimum of 50 people unless noted otherwise.

Fruit Platter *$3.50*
Cantaloupe, honeydew, pineapple, grapes, and fresh berries (V)

Vegetable Platter with Dip *$3.50*
Assortment of fresh vegetables including baby carrots, celery, zucchini, cucumbers, and olives, served with your choice of dill dip (Veg/GF) or hummus (V/GF)

Domestic Cheese Platter *$5.25*
Assortment of hard cheeses including pepper jack, cheddar, and smoked Gouda, and an assortment of soft cheeses including tavern cheese spread, and herbed cheese spread, served with crackers, multigrain crackers (GF), and naan dippers

Artisan Meat & Cheese Platter *$6.75*
Assortment of hard cheeses including pepper jack, cheddar, and smoked Gouda, and an assortment of soft cheeses including tavern cheese spread, herbed cheese spread, along with salami, capicola, and sausage, served with crackers, multigrain crackers (GF), and naan dippers

Charcuterie Board *$10.25*
Assortment of cheeses, cured meats, fresh vegetables, olives, berries, chocolate, New York flatbreads, artisan crackers, gluten-free crackers

Grazing Table *$16.50*
Contains the same items as our charcuterie board, but is large-scale and artistically displayed to cover an entire table as an interactive experience for your guests *minimum of 100 people required

Smoked Salmon Platter
Chilled smoked salmon accompanied with hard-boiled eggs, diced cucumbers, pickled red onions, capers, and lemons (DF) served with assorted crackers

- Large Platter *$675 (Feeds 60-75 people)*
- Medium Platter *$475 (Feeds 40-55)*

**Serving size per platter varies based on the overall menu order and event timing*

DIETARY INFORMATION GF gluten-free DF dairy-free VEG vegetarian V vegan

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APPETIZERS

DIPS & SPREADS

Pricing listed is per person and for a minimum of 50 people unless noted otherwise.

GR Beer Cheese Dip *$3.75*
Founder's All-Day IPA simmered into a cheesy dip, served with crunchy pretzels and tortilla chips (Veg)

BLT Dip *$3.75*
Bacon and sun-dried tomatoes made into a creamy dip, topped with arugula (GF), served with assorted crackers and naan dippers

Smoked Whitefish Dip *$3.75*
Creamy smoked whitefish dip topped with pickled red onions and capers (GF), served with assorted crackers and naan dippers

Bruschetta *$3.75*
Sun-dried tomatoes and artichoke hearts chopped with fresh basil and roasted garlic, served with naan dippers (Veg); can be made GF/V with gluten-free crackers

Hummus *$3.75*
Traditional blend of garbanzo beans and tahini with garlic, lemon juice, seasonings, and olive oil (GF/V), served with assorted crackers and naan dippers

Mediterranean Walnut Spread *$3.75*
A rich blend of roasted red peppers, toasted walnuts, and a combination of spices (V), served with assorted crackers and naan dippers

Spinach Artichoke Dip *$3.75*
Baby spinach, artichoke hearts, and cream cheese seasoned with garlic (GF/Veg), served warm with assorted crackers and naan dippers

Goat Cheese Trio *$6.50*
Citrus orange ancho, sun-dried tomato and basil pesto, and blueberry mint (all Veg), served with multigrain crackers (GF), NY flatbread, and artisan round crackers

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APPETIZERS

HOT APPETIZERS

Pricing listed is per piece. Minimum of 75 pieces per item.

BACON-WRAPPED

Bacon-Wrapped Kielbasa Bites - Frank's kielbasa wrapped in bacon, glazed with BBQ sauce *$3.10*

Bacon-Wrapped Water Chestnuts - finished with our Asian Honey sauce (GF/DF) *$2.75*

Bacon-Wrapped Dates - stuffed with gorgonzola, wrapped in bacon, finished with balsamic glaze (GF) *$2.75*

POTATO SKINS

**Some potato skins are fried in oil that may contain traces of gluten*

Cheddar Bacon - served with ranch (GF) *$2.85*

BBQ Brisket & Cheddar Cheese - served with ranch (GF) *$2.85*

Vegan Corn Potato Skins - deep-fried redskin potatoes stuffed with a blend of sautéed onions, bell peppers, roasted corn, tossed in olive oil and Frank's Red Hot sauce, topped with spicy vegan aioli (GF) *$2.85*

Yukon Veggie Skins - Yukon potato skins baked with sautéed onions and bell peppers with a garlic cream cheese, finished with cheddar cheese, served with a spicy sour cream (Veg) *$2.85*

Twice-Baked Potatoes - Yukon potato skins filled with loaded mashed potatoes that contain bacon, cheddar cheese, and chives (GF*not deep-fried) *$2.85*

MUSHROOM CAPS *$2.75 each*

Traditional - stuffed with cream cheese, red peppers, and bacon (GF)

Vegetarian - stuffed with sun-dried tomato and bell pepper cream cheese (GF)

Vegan - tossed in an apple bourbon sauce (GF/Vegan)

Crab Cakes *$6.25*
Served warm with a red pepper remoulade sauce (contains gluten & dairy)

Beef Meatballs *$2.00*
Choose a sauce: BBQ, Swedish, Thai, maple bourbon, sweet and sour, or cranberry orange (seasonal)

Chicken Wings *$2.35*
Non-breaded, seasoned with salt and pepper (GF), and tossed in a sauce of your choice: BBQ, Asian honey, Nashville hot, maple bourbon, hot buffalo, sweet chili, garlic parmesan, or plain without sauce; all served with ranch

Mini Quiche *$2.25*
Florentine, bacon and Swiss, ham and cheddar, and four cheese quiche bites - flavors not sold individually

DEEP FRIED - ONLY AVAILABLE AT CERTAIN VENUES/LOCATIONS

Duck Wontons - pulled duck meat, corn, and cream cheese fried in a wonton, served with an orange sauce *$4.50*

Deep Fried Mac & Cheese Bites - served with ranch (Veg) *$2.75*

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APPETIZERS

COLD APPETIZERS

Pricing listed is per piece. Minimum of 75 pieces per item.

SEAFOOD — *$4.25 each*

Shrimp with cocktail sauce and lemon (GF/DF)

Caribbean shrimp with mango coulis (GF/DF)

Spicy shrimp & avocado crema (GF/DF)

Red Hot shrimp & cocktail sauce (GF/DF)

CANAPÉS

**only available on full service, staffed events*

Smoked Whitefish Dip - topped with pickled red onions and capers on naan bread (can be made GF) — *$2.75*

BLT - creamy bacon and sundried tomato dip topped with arugula on naan bread (can be made GF) — *$2.75*

Vegan Boursin - English cucumbers topped with vegan boursin cheese, roasted red bell peppers, drizzled with balsamic glaze (GF/V) — *$3.25*

SKEWERS

Pesto Tortellini - cheese-stuffed tortellini tossed in fresh basil pesto (Veg/contains nuts) — *$3.50*

Caprese - fresh mozzarella coated in basil pesto accompanied with a grape tomato and drizzled with balsamic glaze (GF/Veg/contains nuts) — *$3.50*

Mediterranean Tomato - fresh mozzarella sprinkled with Italian spices skewered with a tomato and an olive (GF/Veg) — *$3.50*

Genoa - genoa salami, olive, and dill Havarti cheese (GF) — *$3.50*

Italian Chicken - roasted chicken breast with Italian spices, grape tomato, and fresh mozzarella, drizzled with balsamic glaze (GF) — *$3.75*

Nashville Chicken - nashville hot chicken skewered with a pickle (GF/DF) — *$3.75*

Lime Chicken - lime-marinated chicken breast served with avocado ranch (GF) — *$3.75*

Strawberry Mango Thai Chicken - Thai curried chicken with a strawberry, served with mango coulis (GF/DF) — *$3.75*

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