

APPETIZER MENU

* 2 DOZEN MINIMUM REQUIRED PER SELECTION

Stationary Displays

Baked Brie En Croute – 110.00
with Fresh & Dried Fruit with Artisan Crackers & Bread (serves 40)

Charcuterie Display (GF) – 6.50 per person*
Chef's Choice of Cured & Smoked Meats, Gourmet Cheeses & Fruit with Artisan Crackers & Bread

Antipasto Display (GF) – 6.50 per person*
Chefs Choice of Gourmet Cheese, Pickled Vegetables, Cured & Smoked Meats with Artisan Crackers & Bread

Cheese Monger Display (GF/ Veg.) – 6.50 per person*
Chefs Choice of Fine Domestic & Imported Cheese Cheeses & Fresh Fruit with Artisan Crackers & Bread

Fruit Display (GF/Vegan) – 4.25 per person*
Chef's Choice Seasonal Fruits



Grilled Vegetable Display (GF) – 3.25 per person*
with Grilled, Chilled & Fresh Seasonal Vegetables served with side Sauces

Hummus Mezze Display (Veg.) – 4.25 per person*
Includes House made Hummus, Fresh Vegetables, Feta, Tzatziki, Kalamata Olives served with Pita Bread

Alaskan Line Caught Salmon & Shrimp Display (GF) – 9.50 per person*
served with Cocktail Sauce

Seafood Extravaganza Display (GF) – 12.75 per person*
Chef's Choice including Jumbo Shrimp, Crab Legs, Tuna, Scallop, Smoked Salmon & Ceviche served with Cocktail Sauce

Marinated Flat Iron Steak (GF) – 5.50 per person*
Thinly sliced Steak served with Trio of Sauces



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WE OFFER A LARGE VARIETY APPETIZER OPTIONS THAT CAN BE STATIONARY OR PASSED.

Chicken

Chicken Samosas – 3.25 each*

Chicken Empanadas – 3.25 each*

Thai Chicken Curry Canape – 2.50 each*
Baked in a Phyllo Cup

Pesto Chicken Mini Roll – 3.00 each*

Chicken Skewers (GF) – 3.25 each*
Choose of Satay served with Peanut Sause, Jerk with Cilantro
Lime Sauce or Tandoori with Tzatziki Sauce

Ginger Chicken Salad on Jicama (GF) – 3.00 each*
Shredded Chicken with Carrot, Cabbage, Cilantro, Almonds,
Green Onion, Sesame Seeds & Ginger Soy Dressing on
Jicama



Seafood

Tropical Ceviche Endive Spear (GF) – 2.75 each*

Crab Salad Endive Spear (GF) – 3.50 each*

Crab Cake – 2.75 each*
Served with your choice of House Remoulade Sauce, Curry
Sauce or Mango Salsa

Cucumber Smoke Salmon (GF) – 2.75 each*
Alaskan Line Caught Salmon Mousse in Cucumber Cup with
Dill Garnish

Smoked Salmon Crostini – 2.75 each*
With Lemon Crème Fraiche

Grilled Prawn (GF) – 3.50 each*
Served with Pepper blend Aioli

Sesame Crusted Ahi (GF) – 3.75 each*
Topped with Cilantro puree & Balsamic Honey Reduction

Jumbo Shrimp Cocktail Shooter (GF) – 5.00 each*
Served in individual Cordial Glasses

Coconut Shrimp – 3.75 each*
with sweet chili sauce



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Beef

Braised Short Rib Crostini – 3.00 each*

Slow cooked Short Rib in House Made Marinera topped with Asiago & Parsley

Beef & Brie Mini Roll – 3.00 each*

With Caramelized Onions & Horseradish Aioli

Charbroiled Beef Brochette (GF) – 3.50 each*

Served with the choice of Blue Cheese or Chimichurri Sauce

Cuban Flank Steak Slider – 3.75 each*

Marinated in Caribbean Spiced Peppers & Onions

Stuffed Ricotta Meatball – 2.50 each*

Served with House Made Marinera

Roast Beef Bundles – 3.00 each*

Lettuce Wrapped Roast Beef, & Charbroiled Asparagus

Pork

Black Forest Ham & Gruyere Canape – 2.50 each*

Baked in a Phyllo Cup with Apples & Honey Mustard

Pulled Pork Sliders – 3.75 each*

With Cranberry Jicama Coleslaw

Bacon & Blue Cheese Focaccia Bite – 2.25 each*

Twice Baked Mini Potatoes (GF) – 2.75 each*

Stuffed with Potato filling, Cheese, Onion & Bacon

Prosciutto Wrapped Asparagus Spears (GF) – 2.75 each*

With Lemon Crème Fraiche

Spicy Pork Loin Crostini – 3.00 each*

Topped with Honey Mustard, Arugula, Mama Lil Peppers & Caramelized Onions

Linguica or Meatball Skewer (GF) – 3.00 each*

With Pineapple & Red Bell Pepper served with Sweet Chili Sauce (meatballs contain pork & beef)

Stuffed Date Rumaki (GF) – 3.00 each*

Bacon wrapped Date stuffed with Goat Cheese

Melon & Prosciutto Skewer (GF) – 2.75 each*

Melon Balls, Fresh Mozzarella, Prosciutto & Mint



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Vegetarian & Vegan

Pineapple & Mango Endive Spear (GF & Vegan) – 2.50 each*
Stuffed with Forbidden Black Rice & Pineapple Mango Chutney

Risotto Croquette – 2.25 each*
Creamy Risotto deep fried served with a Mushroom Ragout Sauce
(Vegan Option Available)

Caramelized Onion, Pear & Brie Tartlet – 2.50 each*

Butternut Squash Crostini – 2.75 each*
Topped with Goat Cheese, Hazelnuts & Balsamic Reduction

Lemon & Parmesan Artichoke Bottom (GF) – 2.50 each*
Stuffed with Lemon Aioli & Parmesan Cheese Mixture topped with
Pine Nuts

Mediterranean Artichoke Bottom (GF & Vegan) – 2.50 each*
Stuffed with House Made Hummus topped with Sundried Tomato & Fava Bean



Asparagus Spears in Puff Pastry – 2.50 each*
Topped with Asiago Cheese

Potato Kale Cakes – 2.50 each*
Served with our House Made Remoulade

Pot Stickers – 2.25 each*
Served with Ginger Cilantro Dipping Sauce

Caprese Mini Roll – 3.00 each*

Fresh Figs & Goat Cheese (Seasonal / GF) – 3.00 each*
Stuffed Figs topped with Mint infused Balsamic Reductions

Watermelon & Feta Cup (GF) – 2.50 each*
Served with a chiffonade of Mint

Goat Cheese & Fig Crostini – 2.75 each*
Topped with Arugula & Balsamic Reduction

Caprese Skewers (GF) – 2.75 each*
Topped with Balsamic Reduction

Baked Brie Canape – 2.50 each*
With Grape & Pecan Compote

Deviled Eggs (GF) – 1.50 each*
House Made topped with your choice of Paprika, Dill or Rogue Blue Cheese



AROUND THE WORLD

29.00 PER PERSON
30 PEOPLE MINIMUM

Elevate your Cocktail Party or Event with amazing cuisine from Around the World! This package offers amazing variety of flavors profiles displayed in stations.

American Classics

Crab Cake

Served with your choice of House Remoulade Sauce, Curry Sauce or Mango Salsa

Grilled Vegetable Display (GF)

with Grilled, Chilled & Fresh Seasonal Vegetables served with side Sauces

All American Cheese Burger Slider

Served with Cheddar, Lettuce, Tomato, Red Onion & Pickle

Alaskan Line Caught Salmon & Shrimp Display

(GF) – 4.00 per guest

Served with Cocktail Sauce

Continental

Braised Short Rib Crostini

Slow cooked Short Rib in House Made Marinera topped with Asiago & Parsley

Lemon & Parmesan Artichoke Bottom (GF)

Stuffed with Lemon Aioli & Parmesan Cheese Mixture topped with Pine Nuts

Asparagus Spears in Puff Pastry

Topped with Asiago Cheese

Smoked Salmon Crostini

With Lemon Crème Fraiche



Tropical & Caribbean

Tropical Ceviche Endive Spear (GF)

Cuban Flank Steak Slider

Marinated in Caribbean Spiced Peppers & Onions

Jerk Chicken Skewers (GF)

Served with Cilantro Lime Sauce

Grilled Prawn (GF)

Served with Pepper blend Aioli

Mediterranean & Middle East

Stuffed Ricotta Meatball

Served with House Made Marinera

Goat Cheese & Fig Crostini

Topped with Arugula & Balsamic Reduction

Tandoori Chicken Skewer (GF)

served with Tzatziki Sauce

House Made Hummus & Tabbouleh Dip

served with Fresh Vegetables & Pita Bread

PLACE YOUR ORDER TODAY!

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