Stationary Hors d’oeuvres

Seasonal Crudité
Paprika & Parsley Hummus $115

Sweet & Salty Popcorn
Kettle Corn $55

Spinach Dip
Tortilla Chips $65

Sharp Cheddar & Cider Fondue
Pumpernickel $85

Pepper Jelly & Hazelnut Baked Brie
Flaky Crackers $65/$85

A Selection of Imported Cheese & Pomegranate Honey
Winter Fruit & Crackers
$150/$155/$195

Breads & Spreads Board
Burrata/Italian Parsley Butter/Gigante Beans in Tomato/Stone Ground Mustard $215.00

Pick Up Snacks

Candy Coated Peanuts, S&P Cashews & Pistachios
Cheese Combos $65

Rosemary & Lemon Peel Greek Olives
Pickled Pearl Onion $55

Cheese Straws
Smoked Gouda & Fried Shallots $1.75

Amish Bleu Stuffed Olives
Mesquite $1.75
**Passed Hors d’oeuvres**

**Pastrami & Wisconsin Carawaybou Grilled Cheese**
Dijon Aioli

**Caramelized Pear, Onion & Gorgonzola Tartlets**

**Teeeny Baked Potatoes with Carnal Sin Chevre**
Rose Petals, Pink Peppercorns, Sumac & Gold Flakes

**Triple Cream Brie, Fig Preserves & Pecans Tartlets**

**Stuffed Mushrooms, Sourdough & Basil Pesto Sweet Garlic**

**Roasted Brussels Sprouts on Bamboo Pistachio Cream**

**Smoked Salmon & Boursin Quiche**
Bermuda Onions & Capers

**Pepperoni Stuffed Hushpuppies**
Rolled in Mike’s Hot Honey Butter

**Forest Mushroom & Fontina Pizzas Balsamic Pearls**

**Sweet & Sour Chicken Sausage**
Yellow Bell Pepper

**Spicy Crab Rolls**
in a Wonton with Coconut

**Quesadillas**
Spaghetti Squash, Pepato Cheese & Baby Kale
Bacon, Vermont Cheddar & Sugared Rome Apple
Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Roasted Chicken, Herb de Provence Tomme & Grapefruit Zest

$36 per dozen (above selections)
Blackened Shrimp Cocktail
Vodka Chive Sauce

Tangerine Scallops on Kimchi Pancakes
Lemongrass Kewpie

Panko & Scallion Crab Cakes
Wasabi

Pork Carnitas & Potato Tacos
Poblano Crema

Tuna Tataki, Ponzu, Scallions & Sesame Oil
Korean Chili Threads

Sweet Luganega Sausage on White Balsamic Waffles
Scyavuru Sicilian Green Tomato Jam

Bresaola on XV00 Brushed Pretzel Bread
Cricket Creek Feta

Philly in Phyllo, Whiz
Cheesesteak That Is...

Kobe Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Acorn Squash, Vermouth Spinach & Harissa
Caesar Chicken Paillard & Grilled Romaine
Pork Meatloaf, Frizzled Onions & Cholula Ketchup
Worcestershire Cocktail Burgers, Grain Mustard Cranberries & Watercress

$42 per dozen (above selections)

General Tsao Lamb Chops
Crushed Peanuts
$75 per dozen

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Plates/Bowls/Spoons & Forks
(one bite on little dishes and vessels)

Chicken Liver Mousse
Port Wine Grapes

Cream of Portobello Soup Sipper
Truffle Drizzle

Pork Schnitzel Meatballs, Lemon Parsley Sauce
Cornichons

Steamed Chicken Dumplings
Chinese Hot Mustard & Soy

Smoked Trout & Sweet Potato Chips
Cava Crème Fraîche

Prawn Toast
Cantonese Curry Dipper

$48 per dozen (above selections)

Suggested Winter Cocktails

Bourbon-Cranberry Smash (bourbon/maple cranberries & juice/seltzer/rosemary)
Lost in the Woods (gin/green chartreuse/fennel/lime juice/simple syrup/seltzer)
Pear Amaretto Bellini (prosecco/pear nectar/amaretto/sugared pear slice)
White Chocolate Eggnog (eggnog/white chocolate/spiced rum/nutmeg)
Red Show Diary (dry vermouth/pisco/Campari/blood orange/honey)
Imperial Punch Royale (brandy/cava/tawny port/luxardo/pineapple/oranges)

Flavored Waters
Blackberry & Sage
Clementine & Clove

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