

# Hors d'oeuvres



## Boards & Platters

### **Charcuterie Board**

a traditional board abundant with cured meats, cheeses, dried fruits, nuts, and relishes, served with flatbreads

### **Antipasto Platter**

a variety of roasted and marinated vegetables, olives, pepperoncini, salami and Italian cheeses

### **Fresh Seasonal Fruits**

juicy, sweet and creatively displayed

### **Marinated Olives & Lemon Pepper Crackers**

curated olive variety and house-made rustic crackers

### **Nut Shooters**

seasoned house-roasted nuts in individual shooter cups

### **Chef's Cheese Board**

a selection of domestic and imported cheeses, with crackers

### **Baked Brie**

triple cream brie cheese wrapped in puff pastry with optional fruit compote

### **Garnished Brie**

topped with roasted pine nuts, sundried tomato, basil pesto and olive tapenade, with crackers

### **Huckleberry Smothered Goat Cheese**

locally sourced and drenched with a huckleberry compote

### **Cheese Torta**

a Catered for You specialty with alternating layers of Mascarpone cheese, basil pesto and sun dried tomato

### **Fig and Goat Cheese Mousse**

individual cheese appetizer in petite vessels, prepared with a Port wine reduction and topped with roasted pistachios

### **Artichoke and Crab Dip**

served warm with assorted breads

### **Spicy Black Bean Dip**

served warm with tri-color chips

### **Bacon, Gruyere and Caramelized Onion Dip**

served warm with assorted breads

### **Hummus and Flatbreads**

Chef's own recipe for this wonderful Mediterranean dip, served with assorted flat breads

### **Mediterranean Delight**

a trio of Hummus, Romesco and Sundried Tomato-Feta dips, with Spanish olives and flatbreads

### **Fresh Hand-made Salsa with Tri-Color Chips**

choose your favorite:

- Pico de Gallo
- Salsa Verde
- Tropical Fruit Salsa
- Avocado Salsa
- Roasted Tomato Salsa
- Black Bean & Roasted Corn Salsa

### **Vegetable Crudité**

fresh and artfully arranged, with your choice of dipping sauce:

- Sundried Tomato & Feta
- Green Goddess
- Romesco
- Traditional Ranch

# All-American Favorites

## Sliders

mini burgers on our house-baked buns:

- Ground sirloin and gorgonzola
- Shaved southwest grilled chicken breast with chipotle aioli
- Shaved turkey with cranberry salsa and cream cheese
- Pulled pork with cheddar and slaw
- All-American beef, bacon and cheese

## Mixed Grill

a variety of grilled sausages served with sautéed peppers, onions and mustards

## Classic Cocktail Meatballs

in choice of Barbeque, Swedish, or Sweet and Spicy Sauce

## Chicken and Waffle Bites

drizzled with pure maple syrup

## Poached Shrimp

with classic chili sauce

## Mini Beef Wellingtons

with Boursin cheese and mushroom duxelles

## Mini Mac n' Cheese Croquettes

with artisan cheese sauce – great for kids and grown-ups! Also available with Crab & Lobster Mornay sauce.

## Ham and Asiago Potato Croquettes

with Gorgonzola Dip

## Stuffed Mushrooms

filled with your choice of:

- Tillamook white cheddar and bacon
- Chèvre cheese and herbed bread crumbs
- Italian sausage, spinach and asiago
- Creamy crab and artichoke

## Pizzettes

hand-crafted mini pizzas, varieties include:

- Margherita
- Pepperoni
- Chicken Alfredo with a balsamic glaze
- Cali-style barbeque chicken
- Apple, brie and roasted chicken

## Black Forest Ham and Fontina Cheese Pastry

a rich, flaky pastry filled with ham, cheese and Dijon mustard

## Hot Wings

your choice of Spicy or Mild, served with Ranch or Bleu Cheese Dip

## Potato Shells

twice baked fresh baby red potatoes, with your choice of filling:

- American-Style with bacon, chives and sour cream
- Southwest-Style with chilies and jack cheese
- Canadian-Style with ham and cheddar

## Parmesan & Salami Straws

puff pastry baked with salami and parmesan cheese

# Client Favorites

## **Chef Romeo's Signature Edible Spoons**

baked from scratch and topped with your choice of:

- Chicken Asian salad with peanut sauce
- Southwest shrimp and chipotle slaw
- Bacon, basil and roasted tomato
- Grilled shrimp and Romesco
- Shaved roasted beef with Verde sauce and horsey aioli
- Grilled peach salsa with gorgonzola mousse and honey drizzle
- Tropical fruit salsa with shaved Manchego cheese

## **Grilled Chili-rubbed Shrimp**

with hand-made mango salsa

## **Cointreau Coconut Shrimp**

with passion fruit dipping sauce

## **Petite Crab Cakes**

loaded with Dungeness crab, fresh herbs and spices, served with sweet chili sauce

## **Thai Salmon Cakes**

fresh mint, cilantro, shallots, and Thai curry, served with sweet chili sauce

## **Salmon Bites**

coated in black and white sesame seeds, served with wasabi aioli

## **Orange Curry Petite Salmon Bites**

petite salmon on a coconut rice cake, served with Thai orange curry sauce

## **Shrimp on Lemongrass**

a blend of shrimp with fresh herbs, served with Thai chili sauce

## **Crostini**

little rounds of toasted baguette topped with your choice of:

- Shaved roast beef and tomato chutney
- Caprese with slice of fresh mozzarella, basil and tomato
- Tomato, bacon and basil aioli
- Smoked Tasso ham with pimento cheese and remoulade
- Roasted grape, brie and white balsamic drizzle
- Artichoke and olive tapenade
- Feta and grilled eggplant caponata
- Classic bruschetta with tomato, basil and feta cheese
- Gorgonzola and sautéed pear
- Pineapple ribbons and Pernod mascarpone cheese
- Chopped salami, roasted bell pepper and feta
- Fresh ricotta, roasted grape tomato, and honey drizzle

## **Goat Cheese Tartlets**

with Pancetta and sautéed leeks

## **Polenta Cups**

hand-formed canapés with your choice of filling:

- Caprese Salad
- Italian sausage Ragu
- Grilled vegetables and Boursin cheese

### **Vegetable Filo Rolls**

filled with seasoned Montrachet cheese and roasted julienne vegetables

### **Cucumber Cups**

English cucumber bites with choice of filling:

- Watermelon and Feta
- Smoked Salmon Mousse and Capers

### **Zucchini Fritters**

with Red Bell Pepper Jam and Crème Fraiche

**Wild Mushroom Bouchée** with Boursin cheese

**Three Cheese Bouchée with Sundried Tomato**

### **Chicken and Coconut Shumai**

our version of the dim sum favorite with ginger soy dipping sauce

### **Pot Stickers**

pork filled dumplings and ginger-soy dipping sauce

### **Soup Shots**

your choice for a fun twist on comfort food served in mini mugs:

- Tomato Soup with Grilled Cheese
- Corn Chowder with Tri-Color Chips
- Butternut Squash Bisque with Crème Fraiche

## *A World of Flavor*

### **Skewers and Satay**

your choice of authentic preparations:

- Thai Chicken Satay with mildly spiced peanut dipping sauce
- Greek Souvlaki-Style Chicken or Beef with yogurt-cucumber dipping sauce
- Tequila-Lime Chipotle Chicken or Beef with zesty Latin spices
- Orange-Sambal Glazed Chicken or Beef
- Honey Pomegranate Glazed Pork Tenderloin
- Ginger-Soy Glazed Chicken, Beef or Pork with pineapple chutney
- Antipasto Skewer drizzled with balsamic reduction
- Caprese Skewer, fresh mozzarella and tomato and basil drizzled with balsamic

### **Asian-Style Pork Tenderloin**

marinated in Hoisin ginger sauce, served with hot mustard and toasted sesame seeds

### **Handmade Asian Meatballs**

our blend of pork, beef, herbs and spices, served with a sweet chili-coriander sauce

### **Saltimbocca Chicken Bites**

wrapped in prosciutto and sage with a lemon beurre blanc

### **Tasitas**

miniature crispy flour tortilla cups filled with your choice of:

- Chicken, jicama and mint picadillo
- Black bean Refrito and chipotle cream
- Grilled shrimp and roasted bell pepper hummus

### **Queso y Vino (Cheese & Wine)**

brioche canapé topped with artichoke flan and wine geleé

### **Mini Tacos**

fun, festive and sure to please! with queso fresco, salsa and choice of:

- Tequila-lime marinated beef
- Slow braised poblano chicken
- Vegetarian with black beans, avocado and corn

### **Paella Croquet**

risotto with mixed seafood, Spanish chorizo and saffron aioli

### **Salvadorean Pastelitos**

fried empanada-like delights stuffed with potato, pork and spices, served with roasted tomato salsa and curtido

### **Mexican Corn Cakes**

with spiced shredded pork and avocado salsa

### **Plantain Chips**

with shredded chicken and Mojito Mango Salsa

### **Tostadas**

with lemon chicken roulade and chipotle apple-brie slaw

### **Empanadas**

petite crescent-shaped pies with your choice of chicken, beef, or vegetarian filling, served with Chimichurri sauce

### **Lamb Kafta**

specialty flavored lamb meatballs with Middle Eastern Spices, grilled and served with Tahini yogurt sauce

### **Moroccan-style Quinoa Cake**

with saffron aioli

### **Falafel**

chick pea patty with Middle Eastern spices and a Tahini yogurt sauce

### **Bahn Mi**

petite sandwich with five-spice marinated pork and a pickled slaw

### **Chaat Masala**

an Indian style vegetable curry salad served in petite edible wonton cups

### **Samosas**

filled with potatoes, peas and Indian spices and herbs

## *A Little Something Sweet*

### **Chef's Choice Petite Sweets**

a selection of mini desserts to complete your hors d'oeuvres party, such as Cheesecake Bites, Chocolate Ganache Brownie Fingers, Coconut Macaroons, Fruit Bars, or seasonal Mini Desserts. See our **Dessert Menu** for more options.

## *What's important to know?*

At Catered for You, Special Requests are always welcome. We offer many Vegetarian, Vegan, and Gluten-free items. Creating something special for you is our pleasure.

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FOR A PERSONALIZED QUOTATION, PLEASE CALL (509) 624-9686

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*Passion 🌱 Integrity 🌱 Consistency 🌱 Gratitude*