

Key Ingredient Summer Catering Menu 2022

Displays:

Charcuterie including cheese, smoked meats, fruit, nuts, preserves and honey, pickles, Dijon mustard, crackers, and crostini

Small Board for 8 – 10 guest \$75 Medium 20 – 30 guest \$100 Large 50 guest \$150

Full table display \$200-\$500

Fresh fruit displays with chocolate, caramel, and fruit dip

\$150 - \$300

Sweet treats dessert table- choose from 3 options listed below

\$150 - \$300

Appetizer platters or passed hors oeuvres:

\$400 minimum \$125 each staff member labor cost

All Appetizers sold by piece. All can be passed or plattered

Shooters:

Creole shrimp and pimento cheese grits \$2.50

Mac and cheese topped with slow smoked pork and chipotle cream drizzle \$2.50

Fun Eats:

Steamed ginger scallion pork dumplings with sweet soy dumpling sauce \$1.50

Korean BBQ beef bow buns with pickled vegetables and cilantro \$2

Beef and broccoli mini take-out boxes (can substitute tofu) \$2

Petite gyros with roasted lamb, cherry tomatoes, cucumber, and banana peppers with tzatziki drizzle \$3

Mini lobster rolls with buttery lobster on a brioche bun \$3

Jalapeno popper turkey burger sliders topped with pineapple red pepper relish on Hawaiian roll (client favorite) \$2

Sips:

Carnitas street tacos topped with cheese, tomatillo salsa, onion and cilantro served alongside a margarita shooter \$4

Mini chicken and waffles with crispy chicken chunks and buttermilk waffles topped with siracha honey drizzle served with a peach moonshine sweet tea shooter \$4

Angus beef sliders stuffed with smoked gouda topped with tomato bacon jam and pepper mustard served alongside your favorite Beer or Ale shooter \$4

Petite Fluffernutter Monte Cristo with banana, peanut butter, marshmallow fluff on brioche French toast served on top of a peanut butter bacon boozy milkshake shooter \$4

Shrimp cocktail served on top of a spicy bloody mary shooter \$3

Tier One: \$1.50 each piece

Bacon wrapped figs stuffed with almonds

Heirloom bruschetta with local tomato, fresh mozzarella balls, basil pistou and balsamic glaze on crispy ciabatta (Vegan)

Mushroom and goat cheese turnovers (Vegetarian)

Smoked salmon and chive deviled eggs

Prosciutto wrapped asparagus

Tier Two: \$2 each piece

Asparagus, sun dried tomatoes and preserved lemon ricotta tart (Vegetarian)

Fried green tomatoes topped with fresh corn, tomato lima bean succotash relish and remoulade drizzle (Vegetarian)

Finger sandwiches-Curried chicken salad on mini flakey croissants, dill egg salad on toast points, pimento cheese with brown sugar bacon on brioche slider buns

Risotto balls stuffed with smoked cheddar and gouda cheese with roasted red pepper cream sauce drizzle (Vegetarian)

Jerk chicken on mini flat bread with grilled pineapple salsa

Curried vegetable Samosas with yellow curried vegetables in puff pastry purses (Vegan)

Tier Three: \$3 each piece

Pork loin satays with raspberry balsamic drizzle and blue cheese crumbles

Grilled strip steak on ciabatta with balsamic pearl onions and horseradish cream

Crepes stuffed with ham and gruyere cheese topped with a Mornay cream sauce

Slow smoked pork topped with pickled red onion and chipotle sour cream drizzle on top of a pepper jack corn fritter

Mini beef wellington with horseradish crème

Smoked local trout rilette on crispy baguette topped with dill crème fraiche and caviar

Tier Four: \$4 each piece

Sweet corn cakes topped with mango avocado shrimp

Pecan chicken skewers with peach bourbon glaze

Braised beef and caramelized onion handmade perogies topped with chive sour cream

Shrimp boil skewers with red potatoes, corn on the cob, gulf shrimp, and andouille Cajun sausage

Crab puffs with creamy crab etouffee on puffed pastry

Tier Five: \$5 each piece

Lamb chops lollipops with salsa Verde and crumbled feta

Lump crab cakes topped with remoulade on top of fried green tomatoes topped with fresh corn, tomato lima bean succotash relish

Sliced beef tenderloin sliders on brioche buns with horseradish caramelized onion crème fraiche

Oysters Rockefeller with creamy parmesan spinach topped with crispy bacon

Sweet Treat Minis: Platters Pick 3 \$50

Individual peach and raspberry cobbler

Mini pies (summer berry cheesecake, key lime, chocolate, peanut butter)

Strawberry shortcake in cocktail glass

Lemon panna cotta with blue berry coulis

Flourless chocolate cake with hazelnuts and chocolate ganache