

# WHITE CRUSH CATERING

## SPECIAL EVENTS MENU

### HORS D'OEUVRES

Quiche Bites - bacon & Swiss

Spinach-Feta Cheese Spanikopita

Cheese ring with raspberry marmalade

Tomato Bruschetta

Mozzarella Tomato Salad

Orzo Pasta – with toasted pine nuts & feta cheese

Stuffed Mushrooms - sausage/crab

Marinated Grilled Vegetables with Antipasto and Cheese

Marinated Shrimp – Cajun or bbq

Cheesy Crab Toast Points

Cold Shrimp Salad served on Toast Points

Spicy Boiled Shrimp – served with cocktail sauce

Miniature Crab cakes with Roumolode

Spicy Sausage Puffs

Olive Puffs

Italian Style Meatballs with a smoky bbq sauce

Smoked Salmon Platter with capers, egg, red onion, and dill cream

Sesame Seared Tuna with Wasabi Oil

Pork Tenderloin Medallions served with mango salsa or cranberry relish

Honey Baked Ham served with honey mustard and rolls or biscuits

Grilled Beef Tenderloin served with Rolls and Horseradish Mayonnaise

Rare Roast Beef Crostini with Goat Cheese, Arugula and roasted red peppers

Miniature Beef Wellington with Portobello Mushrooms

Chicken salad croissants

Chicken Fingers served with an assortment of sauces

Grilled Chicken Kabobs



## STATIONS

Shrimp & Grits

Potato Bar – sweet potato & roasted garlic mashed potatoes

Fajita Bar– chicken or beef

Roast Beef Carving Station served with creamy horseradish

## DIPS

Baked Cheese Dip

Parmesan Artichoke Dip

Spinach Dip

Black Bean Salsa with roasted corn

Warm Crab and Artichoke Dip

Olive Tapenade

Hummus

Spicy Candied Pecans

Rosemary Roasted Walnuts

Seasoned Almonds, Pecans or Walnuts

Spicy Cheese Straws

## PLATTERS

Seasonal Fruits served with Fruit Dip or Chocolate

Vegetable Crudités served with lemon tarragon dip or ranch dressing

Assortment of Domestic and Imported Cheeses with crackers

## SWEETS

Mini Cheesecake bites

Chocolate Covered Strawberries

Éclairs

Cookie Assortment

Chocolate Chunk Brownies

Lemon Bars

