

Hors d'oeuvres

Minimum order of 3 dozen per variety
gluten free options available

Hors d'oeuvres available for pick up OR full service catering

Eggplant crisp- panko/mozzarella/roasted cherry tomato/
balsamic reduction

Ahi tuna tartare- cucumber cup/sesame

Phyllo cups- vegetable or Waldorf chicken or crab salad

Garlic crostini- smashed fava beans/pecorino

Roasted vegetable skewers- pesto/balsamic

blt stacks- slab bacon/cherry tomato/baby lettuce/blue cheese aioli

Chicken & Vegetable potstickers- two sauces/sesame

Deviled eggs- gherkins/dijon

Hearts of palm- prosciutto

Crab cake minis- horseradish/lemon remoulade



the bee's knees CATERING

Bruschetta- classic tomato & mozzarella or mushroom

Bruschetta- pear/Maytag blue/walnut/local honey

Waffle canapé- chicken fried chicken/spicy pure maple syrup

Mini frittata/vegetable or lorraine or sausage or olive & feta

French onion flatbread- caramelized onion/gruyere

Stuffed mushrooms- vegetable or sausage or seafood

Balsamic beef bites- horseradish cream sauce

Classic shrimp cocktail- lemon/cocktail sauce

Chicken caesar bite- marinated chicken/garlic crouton/endive/
classic Caesar dressing

Watermelon skewer- feta/olive/balsamic reduction

Caprese skewer- cherry tomato/pesto marinated mozzarella pearl

Seasonal crudité cups- green goddess dip/served in individual cups



the bee's knees CATERING

Hors d'oeuvres available for full service catering ONLY

Chilled shrimp canapés - wasabi aioli/rice crackers

Polenta pizza - choice of topping

Bulgogi beef - lettuce wrap/julienned vegetables/ponzu/ginger

Wild gulf shrimp- andouille/crostini

Pigs in a blanket- dijon/ketchup

Sliders

(Minimum of 3 dozen per order)

panko chicken parmesan

bbq pulled pork

Jack Lars- panko chicken, lettuce, tomato, provolone

cheeseburger

Waldorf chicken salad

Tuna or egg salad

\$48 per dozen

Stationary cheese board display

fresh seasonal fruit, three cheese selections and

appropriate accouterments

\$7.50 per person (25+ guests)

