

## **Individual Appetizers**

*Please Choose a Minimum of 2 Dozen Each Appetizer*

### *Seafood*

- ❖ 2 Large Grilled Cilantro Shrimp with Creamy Avocado Lime Sauce \$2.75
- ❖ Sweet Potato Latke with Smoked Salmon Maple Mascarpone \$2.25
  - ❖ Crab Puff Pastry \$2.25
  - ❖ Smoked Salmon & Capers Crostini with Lemon Dill Aioli \$2
  - ❖ Maple Glazed Scallops Wrapped with Smoked Bacon \$2.25
  - ❖ Crispy Coconut Shrimp with a Thai Coconut Dipping Sauce \$2
- ❖ Individual Jumbo Shrimp Cocktail with House-Made Cocktail Dipping Sauce (3 pieces per) \$3

### *Poultry*

- ❖ Buffalo Chicken Meatball \$1.50
- ❖ Chicken & Apple Empanadas \$2
  - ❖ Lemon Chicken Skewer with Caper Aioli \$2
- ❖ Crispy Sesame Chicken Bite with Honey Ginger Dipping Sauce \$2
  - ❖ Chicken Boursin Puff \$2
  - ❖ Chicken Satay with Thai Peanut Dipping Sauce \$2
  - ❖ Southwestern Eggroll with Avocado Sour Cream \$2.25
  - ❖ Crispy Duck Dumpling with Sweet & Sour Chili Sauce \$2.25

### *Beef*

- ❖ Meatballs (Marinara, Pesto or Parmesan Cream Sauce) \$1.50
  - ❖ Mini Taco with Salsa Taco Dip \$1.50
- ❖ Pulled BBQ Brisket Crostini with Caramelized Onions & Southwestern Sour Cream \$2
- ❖ Steakhouse Beef Kabob ~ Marinated & Peppered Steak, Red Onion & Red Pepper \$2
  - ❖ Teriyaki Beef Skewers \$2
- ❖ Cheeseburger Skewers ~ Mini Cheeseburger, Grape Tomato, Pickle Chip & Lettuce \$2.25
  - ❖ Asian Tenderloin Pinwheel - with Scallion Soy Dipping Sauce \$2.25

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.*

*Renee's Working Girl Catering Service LLC is NOT an Allergan Free Facility.*

## *Pork*

- ❖ Brown Sugar Bacon Wrapped Smokies \$1.50
  - ❖ Asparagus Wrapped in Prosciutto \$2
- ❖ Goat Cheese Stuffed Date Wrapped in Bacon \$1.75
  - ❖ Bacon Wrapped Jalapeno Poppers \$2.25
    - ❖ Chinese Pork Meatballs \$2
  - ❖ BBQ Pork Crostini with Peach Salsa \$2
    - ❖ Pulled Pork Taquitos \$2.
- ❖ Hog "Wing" ~ House Made BBQ Sauce \$2.75

## *Vegetarian*

- ❖ Garden Fresh Crudité Cup with House Dip \$2
  - ❖ Tomato Basil Bruschetta on Crostini \$1
- ❖ Panko Crusted, 4-Cheese Baked Mac & Cheese Bites with Marinara Dip \$1.50
  - ❖ Brie & Raspberry Pastry Bites \$2
  - ❖ Gorgonzola Pear Tartlets \$1.50
- ❖ Spinach Dip Bites ~ Quinoa Cups (Gluten Free!) \$2.25
- ❖ Pecan Encrusted Goat Cheese Bites with Organic Honey Drizzle \$2
  - ❖ Scallion Pesto Goat Cheese Stuffed Peppadew \$1.50
    - ❖ Caprese Skewer with Balsamic Drizzle \$2
  - ❖ Seasonal Fruit & Cheese Skewers with Apricot Drizzle \$2
- ❖ Stuffed Artichokes ~ Roasted Garlic & Butter Crumb \$2.25

## *Featured*

- ❖ Bacon & Horseradish **OR** Hollandaise Deviled Eggs \$1.75
- ❖ Petite Twice Baked Potato (Broccoli ~ 3-Cheese ~ Bacon) \$2
- ❖ Quesadilla (3 Cheese, Chicken, Pulled Pork, Steak OR Shrimp) with Salsa & Sour Cream \$2
  - ❖ Stuffed Mushrooms (Crab, Sausage, Silver Palette (Contains Nuts), or Spinach) \$2
    - ❖ Antipasto Skewers with Pesto Drizzle \$2.50

## *Flatbread & Stromboli*

*Average 20 Appetizer Size Strips*

- ❖ Brussel Sprouts, Prosciutto & Parmesan Flatbread \$18
- ❖ Sausage, Roasted Red Pepper & Mozzarella Flatbread \$17
  - ❖ Smoked Salmon, Brie, Dill & Olive Oil Flatbread \$18
    - ❖ Buffalo Chicken & Blue Cheese Flatbread \$18
    - ❖ Grilled Veggie & Parmesan Flatbread \$16
- ❖ Grilled Chicken, Cheese & Marinara Stromboli \$22
  - ❖ Pepperoni, Cheese & Marinara Stromboli \$21
  - ❖ Grilled Veggies, Cheese & Marinara Stromboli \$20

## Presentations

### Shrimp Cocktail Presentation

Served with Lemon Wedges & House Made Cocktail Sauce Over Ice

*Average of 28 Shrimp per pound*

1 LB ~ \$35 / 3 LB ~ \$95 / 5 LB ~ \$150

### Antipasto Display

\$11/person

Served with Crostinis & Crackers ~ May Include Variety of the Following:

Variety of Vegetables: Roasted Peppers, Mushrooms, Olives, Giardiniera, Bruschetta, Grilled Seasonal Vegetables

Italian Meats: Prosciutto, Pepperoni, Capicola, Hard Salami, Bresaola, Soppressata

Italian Cheeses: Marinated Mozzarella, Parmigiano-Reggiano, Pepperino-Toscana, Fontina d'Aosta, Provolone, Asiago

### Crudité

**Simple:** Carrot, Celery, Red Peppers, Cucumbers & Tomato \$2

**Traditional:** Carrot, Celery, Red Peppers, Tomato, Cucumber, Broccoli & Cauliflower \$2.50

**Upscale:** Traditional Display with the addition of Asparagus, Snap Peas, Crimini Mushrooms, Tri-Color Carrots & Peppers, Heirloom Cherry Tomatoes & English Cucumbers \$4.50

### Cold Dips

Bourbon, Shallot & Caramelized Onion \$1.50

Roasted Red Pepper & Garlic \$1.50

Traditional Ranch \$1.50

House Made ~ Traditional OR Roasted Red Pepper

Hummus \$2

Bleu Cheese \$2

Caprese \$2

7 Layer Taco \$2.50

### Hot Dips

*Served with choice of Pita Chips, Tortilla Chips or  
Crostinis*

Spinach Artichoke \$2.25

Buffalo Chicken \$2.50

Horseradish, Gruyere & Bacon \$2.50

Cheesy Bacon & Beer \$2.50

Crab & Old Bay \$3.50

### Cheese

*Each Selection Comes with an Assortment of Crackers*

**Simple:** Cheddar, Swiss & Pepper Jack \$4

**Traditional:** Cheddar, Provolone, Smoked Gouda & Dill Havarti \$4.50

**Upscale:** A truly stunning presentation that includes an array of: Sharp Cabot Cheddar, Brie, Gorgonzola, Smoked Gouda, Fresh Mozzarella & Crumbled Goat Cheeses ~ All garnished with Grapes & Strawberries \$6

\*Add Pepperoni \$1.75

\*Add Pepperoni & Hard Salami \$2.25

\*Add Pepperoni, Hard Salami & Prosciutto \$3.50

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