



# Make It Fabulous Catering

## Cold Hor d'oeuvres

All Priced Per 50 Pieces

### Vegetarian

- Vietnamese Vegetarian Spring Rolls with Mango, Sprouts, Spinach & Julienne Vegetable with Sweet Chili & Peanut Dipping Sauces  
\$75
- Black Bean & Corn Chile Cake with Guacamole  
\$75
- Cucumber Rounds with Red Pepper Boursin Cheese  
\$50
- Traditional Deviled Eggs  
\$50
- Deviled Eggs with Truffle Sea Salt  
\$62.50
- Fruit Kabob with Fresh Melon, Pineapple & Strawberry with Mango-Yogurt Dipping Sauce  
\$100
- Stuffed Mini Mozzarella Balls with Fresh Basil, Roma Tomato, Balsamic Glaze & EVOO  
\$62.50
- Baked Polenta Squares with Sun Dried Tomato Pesto & Artichoke, Topped with Parmesan Cheese  
\$62.50
- Cowpoke Caviar: Black Beans, Corn, Red Onion & Cherry Tomato in a Tomato Phyllo Cup  
\$62.50
- Tortilla Cups with Refried Black Beans Topped with Guacamole & Cheddar Cheese  
\$87.50
- Watermelon & Feta Drizzled with Balsamic Glaze (In Season Only)  
\$100

### Seafood

- Roasted Shrimp & Marinated Mozzarella Skewers  
\$125
- Shrimp Ceviche in Mini Phyllo Cups  
\$87.50
- Shrimp & Avocado Shooters in Jack's Special Cocktail Sauce  
\$150
- Seared Ahi Tuna on a Homemade Wonton Drizzled with Hoisin Ponzu Sauce  
\$137.50
- Lump Crab Salad with Mango & Melon in a Tomato Phyllo Cup  
\$137.50
- Smoked Salmon on Pumppernickel Rounds with Roasted Red Pepper Boursin Cheese  
\$87.50
- Oyster Shooters in a Bloody Mary Sauce  
\$150
- Jumbo Shrimp with Horseradish-Cocktail & Remoulade  
\$Market Price
- Maryland Boiled & Chilled Shrimp Cocktail  
\$87.50
- Cold Fish Taco Salad with Black Bean & Corn Salsa, Drizzled with Avocado Creme in a Tomato Phyllo Cup  
\$87.50

### Meat

- Rare Beef Tenderloin on Toasted Baguette with Garlic Mayonnaise & Shaved Parmesan  
\$150
- Seasonal Melon with Prosciutto Wrap  
\$62.50
- Antipasti Skewers: Cubed Salami, Ham & Provolone Topped with Sicilian Olives & Banana Peppers  
\$100

## Appetizers Menu



# Make It Fabulous Catering

## Hot Hor d'oeuvres

All Priced Per 50 Pieces

### Vegetarian

- Wild Mushroom Ragout on a Crostini  
Topped with Parmesan Cheese  
\$62.50
- Spinach & Feta Phyllo Triangles  
\$87.50
- Mini Falafel Balls with Tzatziki  
Cucumber Dipping Sauce  
\$62.50
- Asparagus Wrapped in Phyllo  
with Asiago Cheese  
\$87.50
- Warm Brie with Roasted Dark  
Cherries in a Graham Cracker  
Phyllo Cup  
\$112.50
- Caramelized Onion, Hummus &  
Smoked Gouda Flatbread  
\$62.50
- Wild Mushroom & Chevre Quesadilla  
with Sour Cream  
\$62.50
- Veggie Quesadilla: Black Bean & Corn  
Salsa with Cheddar Cheese  
\$62.50
- Fig & Pear Reduction with Warm Brie  
in a Graham Cracker Phyllo Cup  
\$112.50
- Jumbo Stuffed Mushroom Caps with  
Brie & Raspberry Chipotle Jam  
\$112.50
- Mini Quiche (Assorted)  
\$50
- Risotto Balls Stuffed with Chevre  
& Mushroom  
\$75
- Asian Dumplings with Ponzu Sauce  
& Green Onions  
\$87.50
- Basil Pesto & Mozzarella Crostini  
\$62.50

### Seafood

- Coconut Shrimp with Orange-Lime Sauce  
\$100
- Individual Carry Out Boxes with  
Asian Slaw & 1 Jumbo Thai Shrimp  
\$200
- Seared Thai Shrimp on Petite Fork  
\$125
- Seared Sea Scallops on a Corn & Black Bean  
Cake Topped with Guacamole  
\$125
- Seared Sea Scallop on Potato Gaufrette  
Topped with Minted Pea Puree  
\$125
- Broiled Sea Scallops Wrapped in Bacon  
\$87.50
- Bacon Wrapped Shrimp with a Fiesta Salsa  
Dipping Sauce  
\$137.50
- Mini Maryland Crab Cakes on Sourdough  
Crostini with French Remoulade  
\$100
- Jumbo Stuffed Mushroom Caps with Lump  
Crab Meat Gratin  
\$112.50

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## Hot Hor d'oeuvres

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### Pork

- Bacon, Caramelized Onion & Smoked Gouda Flatbread  
\$62.50
- Maple Bacon Wrapped Medjool Dates Stuffed with Blue Cheese  
\$62.50
- Smoked Gouda, Bacon & Maple Syrup in a Mini Phyllo Cup  
\$50
- Loaded Potato Wedges with Maple Bacon & Smoked Gouda  
\$87.50
- Mac & Cheese Fritters with Bacon Lardons & a Salsa Creme Sauce  
\$75
- Mini Sicilian Sausage Kabobs with Ricotta Filled Tortellini on a Bed of Marinara  
\$100
- Jumbo Stuffed Mushroom Caps with Italian Sausage & Diced Vegetables  
\$112.50
- Scotch Eggs with Savory Maple Sausage  
\$100
- Chorizo in a Rum Broth on Grilled Polenta  
\$112.50
- Pulled Pork Topped with Cafe Cole Slaw in a Mini Phyllo Cup  
\$62.50
- Roasted Pork Loin on Crostini with Warm Blue Cheese  
\$75
- Hoisin Glazed Baby Back Ribs with Gingered Sweet Chile Sauce  
\$125

### Chicken

- Skewers:
  - Coconut Chicken with Orange Lime Sauce
  - Jamaican Jerk Chicken with a Curry Sauce
  - Chicken Satay with Zesty Peanut Sauce
  - Tortilla Crusted Chicken with Salsa Creme  
\$87.50
- Southwest Chicken Quesadilla with Salsa  
\$62.50
- Loaded Potato Wedges with Buffalo or Fajita Chicken  
\$87.50
- Jumbo Chicken Wings:
  - Plain, Butter & Garlic, Chipotle BBQ, Mild, Hot, Ranch or Honey Mustard with Buttermilk Ranch & Blue Cheese Dipping Sauces  
\$50
- Chicken Fingers with Honey Dijon Sauce  
\$62.50
- Thai Chicken with Asian Slaw & Peanuts in a Mini Phyllo Cup  
\$62.50
- Chicken & Waffle Skewer, Mini Waffle with Crispy Chicken Strip, Drizzled with Sausage Gravy  
\$75

### Beef & Lamb

- Skewers:
  - Mojito Beef with Salsa Creme
  - Beef Satay with a Hoisin Drizzle  
\$87.50
- Meatballs:
  - Italian in a Traditional Marinara
  - Italian in a Pink Vodka Sauce
  - Asian in a Sweet Chili Sauce
  - Swedish
  - Sweet & Tangy Bourbon Sauce
  - Buffalo  
\$50
- Rare Beef Tenderloin on a Crostini with Garlic Mayo & Topped with Parmesan  
\$125
- Mini Beef Wellington with Port Wine Demi-Glace  
\$150
- Dijon Herb Crusted Lamb Chops with Port Wine Demi Glace  
\$150

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