



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
\$100
- 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
- Caprese Skewers: Cherry Tomato, Mini Mozzarella Balls & Fresh Basil, Drizzled with EVOO & Balsamic
\$100
- 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
\$100
- Oyster Shooters in a Bloody Mary Sauce
\$150
- Jumbo Shrimp with Horseradish-Cocktail & Remoulade
\$Market Price
- Maryland Boiled & Chilled Shrimp Cocktail
\$100
- Cold Fish Taco Salad with Black Bean & Corn Salsa, Drizzled with Avocado Creme in a Tomato Phyllo Cup
\$100

Meat

- Rare Beef Tenderloin on Toasted Baguette with Garlic Mayonnaise & Shaved Parmesan
\$150
- Seasonal Melon with Prosciutto Wrap
\$100
- Grilled Asparagus Wrapped in Prosciutto
\$112.50
- Antipasti Skewers: Cubed Salami, Ham & Provolone Topped with Sicilian Olives & Banana Peppers
\$100

Appetizers Menu



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Hot Hor d'oeuvres

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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
\$100
- 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
\$100
- Basil Pesto & Mozzarella Crostini
\$62.50

Seafood

- Coconut Shrimp with Orange-Lime Sauce
\$112.50
- Individual Carry Out Boxes with
Asian Slaw & 1 Jumbo Thai Shrimp
\$112.50
- 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
\$112.50
- 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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Pork

- Bacon, Caramelized Onion & Smoked Gouda Flatbread
\$62.50
- Maple Bacon Wrapped Medjool Dates Stuffed with Blue Cheese
\$75
- Smoked Gouda, Bacon & Maple Syrup in a Mini Phyllo Cup
\$75
- Loaded Potato Wedges with Maple Bacon & Smoked Gouda
\$87.50
- Mac & Cheese Fritters with Bacon Lardons & a Salsa Creme Sauce
\$87.50
- Mini Sicilian Sausage Kabobs with Ricotta Filled Tortellini on a Bed of Marinara
\$112.50
- 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
\$100
- 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
\$100
- 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
\$100
- Chicken Fingers with Honey Dijon Sauce
\$62.50
- Thai Chicken with Asian Slaw & Peanuts in a Mini Phyllo Cup
\$100
- Chicken & Waffle Skewer, Mini Waffle with Crispy Chicken Strip, Drizzled with Sausage Gravy or Maple Syrup
\$100

Beef & Lamb

- Skewers:
 - Mojito Beef with Salsa Creme
 - Beef Satay with a Hoisin Drizzle
\$100
- 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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