



SPECIAL EVENTS

SAMPLE MENU

HORS D'OEUVRE PASSED



C H I L L E D

Zucchini parcels

Cherry tomatoes with bacon and aioli

Miniature

Prosciutto wrapped asparagus

Thai shrimp salad

Piccolo frico

Petite caprese skewers

Smoked salmon goat cheese tart

Roasted potato and caviar

Beef and scallion roll

Zucchini slices filled with goat cheese and Kalamata olive tapenade

Crisp bacon, parmesan cheese and garlic aioli filled cherry tomato

Bruschetta fresh tomato, garlic, olive oil and basil served on toasted crostini

Drizzled with lemon-caper mayonnaise

Poached shrimp, chili mayo and cilantro in a cucumber cup

Parmesan cups, lemon and ricotta filling with red apple and chives

Herb and olive oil marinated ciliegine mozzarella and cherry tomato

Whipped goat cheese, smoked salmon tart with cucumber and fresh dill

Fingerling potato, crème fraiche, caviar and chives

Marinated beef, green onion, carrot and teriyaki glaze

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Crab cakes

Sausage roll

Coconut crusted shrimp

Bacon and cheese baby "reds"

Firecracker shrimp yakiebi

Tomato and cheese baby "reds"

Feta and sun-dried tomato phyllo triangle

Crispy olive manchego

Mushroom vol au vent

Bbq bite

Crab cakes with mustard aioli

Italian sausage wrapped in puff pastry with fresh herbs

With a papaya mango sauce

Red potato cups filled with smoked bacon, chives and cheddar cheese

Seared jumbo shrimp skewer finished in an Asian chili sauce

Potato cups filled with sun-dried tomato, chives and cheddar cheese

With tzatziki sauce

Bite manzanilla and Kalamata olives, manchego and cream cheese

Pastry, wild mushrooms, aged sherry, fresh parsley and fontina cheese

Mini cornbread topped with bbq pulled pork and "slaw"

CLUBFOOD



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Chicken satay
Beef satay
Luau shrimp
Chicken apple sausage
Crimini mushroom

Coconut marinated chicken with a Thai peanut sauce
Marinated beef tenderloin with teriyaki sauce
Cilantro lime glazed shrimp and pineapple
Red onion, apple and maple Dijon glaze
Pearl onion and chipotle orange marinade

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Chicken and goat cheese
Classic margherita
Prosciutto and arugula
Veggie
Baja chicken

Grilled chicken, caramelized onions, goat cheese and fresh herbs
Roma tomato, fresh mozzarella, basil and extra virgin olive oil
Prosciutto, red onion, brie, arugula and balsamic aioli
Spinach, artichoke, mushrooms, caramelized onions and mozzarella
Grilled chicken, queso fresco cheese, cilantro and guajillo chili sauce

TABLESNACKS



MINIMUM 20 GUESTS

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Mixed nuts
Root vegetable chips
Popcorn
Marinated olives
Sweet and Salty

Peanuts, cashews, pecans, brazil and other nuts
Sweet potato, taro, beet and other assorted flavors
Fresh popped with truffle oil and parmesan
Kalamata, cracked green, citrus and olive oil
Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

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Spinach and artichoke dip
Cheddar spread
Three onion dip
Trio of salsas
Bruschetta

Spinach, artichokes, roasted garlic, parmesan dip with sliced ciabatta
With pretzels and vegetable sticks
Caramelized onions, scallion and chives dip with sliced ciabatta
Chipotle, salsa de arbol, salsa verde with house made tortilla chips
Tomato, basil, garlic and olive oil served with toasted crostini

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Seasonal vegetable display
Farmers market basket
Roasted vegetable display
Great lakes cheese board
Cheese-maker's selection
Shrimp cocktail
American charcuterie assortment

Broccoli, zucchini, squash, cucumber, carrot, cherry tomatoes and celery with three onion dip
Broccoli, zucchini, French beans, radishes, tomatoes and more with three onion dip
Roasted balsamic marinated vegetables served with lemon-caper aioli
Cheddar, Swiss, blue, herbed goat, brie and sliced baguette, fresh fruit and crackers
White cheddar, maytag blue, brie, gouda, raisin bread, grapes and chutney
Iced jumbo shrimp, cocktail sauce, lemons, horseradish and tabasco
Summer sausage, salami, cured ham, olives and marinated vegetables

CHEFSTATIONS



MINIMUM 50 GUESTS

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Beef Choose one, two or three meat options
Sirloin beef, sirloin tri-tip, black angus prime rib, herb crusted tenderloin of beef

Poultry Turkey breast
Pork Honey ham, pork loin

Sauces Choose two sauces
Cold
Horseradish cream, roasted garlic aioli, dijonnaise, caramelized balsamic onions, chipotle aioli, dijon mustard, cranberry horseradish cream
Hot
Caramelized onion demi-glace, green peppercorn, demi-glace
bread included: homestyle dinner rolls and sliced artisan loaves

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Pasta Penne with tomato basilico and gemelli with roasted garlic alfredo tossed to order
Toppings on the side include: sausage, peppers, pesto chicken, roasted mushrooms and herbed parmesan blend

Mac and cheese Elbow macaroni or penne tossed with white Italian cheese or aged yellow four cheddar cheese sauces
Toppings on the side include: chopped smoked brisket, honey ham, bacon persillade and roasted mushrooms

Mashed potato Yukon gold or sweet potato
Toppings on the side include: smoked bacon, shredded jack, blue cheese, caramelized pearl onions, green onions, sour cream, pickled jalapenos and whipped roasted garlic butter

Contemporary Caesar Hand torn romaine tossed two ways with roasted garlic and black pepper caesar or chipotle cilantro caesar dressing
Toppings on the side include: grilled chicken, blackened steak, garlic butter shrimp, lemon pepper ciabatta croutons and shaved parmesan

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