

spartan signature catering

Cold Hors d'Oeuvres priced per fifty pieces

Miniature Desserts
assorted cheesecakes, petit
fours, chocolate mousse,
truffles, and chocolate
dipped strawberries
\$135

Jumbo Gulf Shrimp
with cocktail sauce and
lemon wedges
\$200

Curried Chicken Salad
in English cucumber cups
\$100

Roasted Asparagus
wrapped with
prosciutto ham
\$100

Goat Cheese Truffle
red grapes with goat
cheese and a spiced
pistachio crust
\$90

Citrus Salmon Nachos
salmon salsa atop
tortilla chips
with crème fraiche
\$95

**Prosciutto and Arugula
Wrapped Melon**
\$100

**Cajun Bay Shrimp and
Mango**
on a short crust tartlet
\$100

**Tomato and Polenta
Tartlets**
\$95

**Roma Tomato Caprese
Platter**
with fresh mozzarella and
fresh basil
\$100

**Pancetta and Wild
Mushrooms**
on toasted baguettes with
smoked cheddar
\$85

**Mediterranean
Skewers**
cherry tomato, mozzarella,
olive, and artichoke with
olive oil drizzle
\$90

**Black Sesame Crusted
Ahi Tuna**
on a won ton crisp with
wasabi cream
\$150

Miniature Toast Points
with caramelized apples,
fennel and orange cream
\$100

**Smoked Salmon
Tartare**
with avocado cream on
toasted bagel chips
\$150

**Jumbo Scallops on
Toast Points**
with citrus cilantro
remoulade
\$200

**Sun-Dried Tomato
Bruschetta**
\$90

Tea Sandwiches
dill cucumber, cherry duck
breast, and horseradish
smoked trout
\$95

Grilled Vegetables
with Boursin cheese in
crispy phyllo cups
\$85

**Roasted Mushroom
and Gorgonzola**
on a polenta triangle
\$95

**Cherry Braised Duck
with Goat Cheese**
on a sweet potato chip
\$100

**Hickory Smoked Ham
Crostini**
with Maytag bleu cheese
\$85

**Chipotle Goat Cheese
and Roasted Pepper
Crostini**
\$100

Smoked Trout Crostini
with grilled fennel and red
onion
\$95

**Chili and Crab
Crostini**
topped with fresh mint
\$100

spartan signature catering

Hot Hors d'Oeuvres priced per fifty pieces

Vegetarian Samosas
with curried yogurt dip
\$110

Roasted Meatballs
with brandy pepper sauce
\$85

Crab Rangoons
with sweet and sour sauce
\$90

**Herb Breaded Chicken
Drumettes**
honey drizzle
\$85

**Buffalo Style Chicken
Wings**
with bleu cheese dip
\$85

**Miniature Beef
Wellington**
with rosemary demi glace
\$145

Shrimp Kebobs
with andouille sausage
\$85

**Pecan Crusted
Chicken Strips**
with mango chutney
\$85

Chicken Satay
with spicy peanut sauce
\$100

**Bacon Wrapped
Scallops**
with spicy aioli
\$150

**Cheese Quesadilla
Trumpets**
with guacamole and salsa
\$100

**Chicken and Cashew
Spring Rolls**
with chili dipping sauce
\$100

**Mini Maryland
Crab Cakes**
with sauce remoulade
\$175

**BBQ Chicken and
Pepper Kebobs**
with a teriyaki glaze
\$95

**Rosemary & Garlic
Grilled Lamb Chops**
with mint and pesto aioli
\$200

**Cheese and Mushroom
Ravioli**
with herb breading and
marinara sauce
\$110

**Beef or Chicken
Empanadas**
with fresh mild salsa
\$100

Vegetable Pot Stickers
with hoisin dipping sauce
\$120

Spanikopita
with spinach and
feta filling
\$90

**Shrimp and Sweet
Potato Cakes**
with chipotle cream
\$150

**Zucchini Fritters with
Feta Cheese**
dill Sauce
\$95

**Spicy Roasted Red
Pepper and Manchego
Risotto Balls**
\$100

**Asparagus and
Smoked Mozzarella
Risotto Balls**
\$100

**Tomato, Fresh
Mozzarella and Basil
Risotto Balls**
\$100