



# WARD CATERING

*\*\*All menus are customized to fit your event\*\**

## Hors D'oeuvres

<u>Cold Appetizers</u>	<u>Cost</u>
Seasonal Vegetables with Homemade Dip, Assorted Cheeses and crackers, and Fresh Fruit (per person)	\$6.95
Seasonal Vegetables with Dill Dip (per person)	\$2.75
Assorted Cheese Platter (per person)	\$3.25
Gourmet Cheese Board with Assorted Crackers, Breads, and Spreads (per person)	\$5.95
Smoked Cheddar Cheese Ball with Assorted Crackers (per person)	\$2.50
Fresh Fruit Display with Strawberry Dip (per person)	\$3.25
Cold Smoked Salmon Display with Assorted Crackers (per person)	\$6.50
Gourmet Cheese and Charcuterie Display (Meats, Cheeses, Marinated Vegetables, and Breads) (per person)	\$6.95
Chicken or Tuna Salad Puff Pastry	\$2.00
Stuffed Salami Coronets	\$2.00
Southwest Tortilla Pinwheels	\$2.00
Spinach and Sun Dried Tomato Pinwheels	\$2.00
Phyllo Wrapped Parmesan Asparagus	\$2.25
Spinach Artichoke Phyllo Cups	\$2.00
*Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce	\$3.75
Traditional Shrimp Cocktail	Market
Proscuitto Wrapped Melon with Balsamic	\$3.25
Petite Teriyaki Salmon (herb whip, baked salmon, crisp round)	\$2.75

### Skewers

Mozzarella Caprese	\$2.25
Seasonal Fruit	\$2.25
Marinated Cheese	\$2.25
Italian Sausage & Peppers	\$2.25
Ginger Teriyaki Chicken	\$3.75
Antipasto	\$2.50
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### Crostini/ Bread Dips

Tomato Basil, Shaved Parmesan & Balsamic Glaze	\$2.00
Olive Tapenade	\$2.00
Sun Dried Tomato, Basil Cream Cheese	\$2.00
Apricot Relish, Proscuitto & Goat Cheese	\$2.50
Caramelized Onion, Goat Cheese, and Balsamic	\$2.50
Goat whip, Cranberries & Walnuts	\$2.50
Roasted Grape with Thyme & Goat Cheese	\$2.50
Caramelized Onion Marmalade Dip	\$2.00
Whipped Ricotta w/ Honey, Rosemary, and Parmesan	\$2.00
Olive Oil & Herb Dip	\$1.25
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### Hot & Cold Dips (per person)

Creamy Spinach & Artichoke with Tortilla Chips	\$2.50
Hot Buffalo Chicken with Tortilla Chips	\$2.50
Sausage & Cheddar with Tortilla Chips	\$2.00
Rosemary, Garlic & Ricotta with Tortilla Chips	\$2.25
White Bean, Ricotta & Sage with Tortilla Chips	\$2.25
*7 Layer Cups with Tortilla Chips	\$2.75
Hot or Mild Tomato Salsa with Tortilla Chips	\$1.50
Traditional Hummus	\$1.50

- Add vegetables to any dip for \$1.00 pp
- Add bread to any dip for \$0.75 pp

### Hot Appetizers

Meatballs (Swedish, BBQ, Sweet Chili Lime Glazed)(per person)	\$2.25
Wings: Garlic Parmesan, BBQ, Mild, Teriyaki, Sweet Chili (approx:2-3 )	\$3.75
Italian Sausage and Peppers (per person)	\$2.75
Bacon Wrapped Shrimp & Creole	\$3.25
*Crab Stuffed Shrimp & Green Goddess Dressing	\$3.50
Crab Stuffed Mushrooms	\$2.75
Mini Maryland Crab Cakes & Remoulade	\$3.25
*Mini Fish Tacos	\$3.70
Shrimp Apricot	\$3.75
Steamed Mussels in White Wine Garlic Sauce (by the dozen)	Market
Roasted Cauliflower & Scallion Ranch Dip	\$2.00
Candied Truffle Brussel Sprouts & Butternut Aioli (per person)	\$3.25
Fried Zucchini & Sesame Aioli (per person)	\$2.00
Pulled Pork Mini Sliders	\$3.75
Lollipop Lamb Chops & Pesto Aioli/ Chili Glaze (Special Order)	Market
Mini Franks in Puff Pastry	\$2.00
*Soup Shooters (Tomato Basil, Butternut Squash, other Options)	\$2.25
Mini Beef Sliders with Cheddar Cheese & Caramelized Onions	\$3.75
Arancini & Marinara Sauce	\$2.75
*Risotto Shooters (Parmesan, Mushroom, Roasted Corn, Butternut Squash)	\$2.25
Reubencini Balls (Corned beef, Sauerkraut, Swiss, Risotto)& 1000 Island	\$2.75
Bacon Wrapped Stuffed Jalapenos	\$2.75

\*Designates Appetizers that are served on individual plates.

- Most other appetizers can be individually plated, additional charges may apply.
- We offer specialty appetizers. If there is something you want that you do not see, just ask.

