

Hors d'Oeuvres

Pricing is per serving

All-American Selections

Cheeses/Fruits

Assorted cheese slices, cubes & wedges (both domestic & imported) with fresh fruit	\$4.09
Fruit & cheese cubes attractively arranged on a platter	\$2.99
Selected seasonal fresh fruit in a bowl *Ask us about our carved watermelon or pineapple displays	\$2.29
Fruit minis: Seasonal, 3 pieces	\$1.19
Cheese stars – Our very own twist on the southern cheese straw	\$17.00/lb



Veggies

Mediterranean Platter: Sampling of olives, artichoke hearts, marinated seasonal vegetables, pickles, peppers, plus usual favorites	\$3.59
Crudité Platter: An abundance of your favorite crunch vegetables served with an herb ranch dip	\$2.29
Caprese Skewers: Seasonal – fresh marinated mozzarella, fresh basil, and cherry tomatoes with balsamic drizzle	\$1.79

Vegetarian and Vegan

Black bean goat cheese dip served with tortilla chips or pita chips	\$2.29
Cherry tomatoes stuffed with pesto	\$.99
Mini quiche	\$.99
Parm puffs – combine the richness of cheese with the flavor of roasted onion	2 for \$1.99
Party cucumbers – stuffed with chipotle pimento cheese or dill feta	\$1.10
Cold spinach dip with water chestnuts; served with pita chips	\$2.09
Stuffed mushrooms – herbed breadcrumbs or sausage	\$1.19
Veggie skewers: Seasonal – selection of roasted vegetables skewered	\$1.29
Caramel apple & goat cheese in phyllo	\$2.99
Pimento jalapeño cheese dip with corn chips or pita chips	\$2.29
Guacamole with chips	\$1.99
Hummus served with pita chips	\$1.99
Fire roasted bruschetta with fresh basil; crostini on the side	\$1.99

Hearty Finger Foods

BBQ Sliders \$2.39

Shredded Southwest Chicken Sliders \$2.49

Cold sliders on fresh baked bread:
Choice of chutney chicken salad, roast
beef, turkey, pimento cheese, ham or
egg salad \$1.59

Franks in a blanket 3 for \$2.99

Meatballs: Cocktail or Swedish 3 for \$1.99

Miniature ham biscuits with Dijon
mustard on the side \$1.39

Party pinwheels: Spirals of deli sliced
meats & cheese \$1.79

Mini pumpkin muffins with turkey \$1.39

Mini pumpkin muffins with smoked
Gouda and FROG (fig, raspberry, orange,
ginger) \$1.39

Stuffed Potatoes 2 for \$2.29



Mini Pumpkin Muffins with Turkey

Seafood Samplers

Hot Crab Dip \$3.59

Shrimp Cocktail with sauce \$4.99

Shrimp Bruschetta \$1.99

Smoked Salmon canapes \$1.99

Prosciutto-Wrapped Shrimp \$2.39

Carving Station & Charcuterie Boards

Roast beef or pork. Fresh Yeast rolls included.
Accompanied with condiments including mustards,
horseradish, and delicious chutneys. Call for
details.

Charcuterie Board: Selection of cured meats,
special cheeses, bruschetta, bread wedges, dried
fruit and crackers. \$8.99/pp

NEW – Delectable Bites

Stuffed Dates with blue cheese and wrapped
in bacon \$2.19

Ratatouille Shooters with crostini \$1.99

Chicken Cordon Bleu Bites – Chicken with
smoked ham and Swiss cheese baked in a pastry
dough \$2.59

Beef & Blue – Filet topped with imported blue
cheese, wrapped in a puffed pastry dough \$2.69

Brie & Apricot or Raspberry Bite in phyllo
cup \$1.79

Crabmeat & Sweet Corn Bite in phyllo cup \$1.99

Chili Lime Salmon Mousse in phyllo cup \$1.89

Chutney Chicken Salad in phyllo cup \$1.89

Crispy Asparagus with Asiago \$1.99

Assorted puffs – Variety of bite size savory
bites \$.99

International Selections

Fiesta Mexicana

Chipotle Chicken & Cheese Dip, served with tortilla chips	\$2.29
Corn Muffin Surprise	\$1.39
Taco bites (veggie or meat)	\$1.99

Oriental Delights

Ginger grilled chicken on a skewer with roasted veggies	\$1.79
w/ grilled pineapple	\$1.99
Banh Mini Mi – Shredded pork on toasted crostini with pickled cabbage	\$1.99

Mediterranean Morsels

Marinated roasted tomato crostini with goat cheese and fresh basil	\$1.99
Spanakopita triangles	2 for \$1.99
Hot Artichoke Dip with pita chips	\$2.29
Antipasto skewers – marinated tortellini with cherry tomatoes, cheese, olives & salami	\$1.99
Mini Greek Pizza Muffins – Two-bite wonders filled with feta, Kalamata olives, tomatoes	\$1.39



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