

# A P P E T I Z E R S



**DISPLAYS** Prices are per person. Minimum 3 dozen per order.

## Breads & Spreads

An assortment of sliced breads and crackers served alongside bowls of carefully selected dips and spreads. Choose from: tomato bruschetta, tapenade, feta mousse, roasted garlic hummus, muhammara or creamy pesto.

5.00

## Farm Fresh Crudité's

Locally sourced veggies served with your choice of creamy chive & dill dip or hummus.

5.50

## Seasonal Fruit

Vibrant selection of fresh berries, melon, grapes, pineapple with a zesty lemon dip.

6.50

## Autumn Harvest

Locally sourced apples with rich house-made caramel dip, toasted nuts, and decadent chocolates for a touch of sweetness.

7.50

## Artisanal Cheese Board

Artisanal cheese from local and international producers, a colorful array of fresh and dried fruits, crunchy nuts, a tangy seasonal fruit compote, and crisp crackers.

9.50

## Charcuterie Board

Assortment of expertly cured meats, paired with a rich selection of cheeses, tangy olives, chef-curated garnishes, and artisan crackers.

9.50

## Medditeranean Mezze

Creamy garlic hummus, tangy marinated feta, briny olives, tender artichoke hearts, blistered tomatoes, roasted vegetables, and herb-infused flatbread wedges.

9.00

## Pacific Seafood

citrus prawns, smoked salmon and chef's seasonal selections, accompanied by lemon wedges, zesty onion, capers, spicy Bloody Mary cocktail sauce, crisp crackers, & sliced breads.

MARKET

## Kids Corner

Apples, grapes, cheese, chips, turkey pinwheels, PB&J sliders.

6.00

## S M A L L B I T E S

### COLD

#### Caprese Skewers

Basil, fresh mozzarella, cherry tomato and balsamic drizzle. GF/DF

3.75

#### Cucumber Rosette

Cucumber cup filled with smoked salmon mousse & dill or hummus. GF

3.75

#### Fruit Skewers

Fresh melon, pineapple & grapes with Bianco Balsamic Mint Marinade. GF/DF

3.75

#### Deviled Eggs

Choose from classic, basil pesto or roasted red pepper. GF/DF

3.75

#### Roast Beef Roulade

Roasted asparagus, bell pepper, basil & horseradish cream cheese. GF/DF

4.50

#### Feta Shrimp Crisps

Grilled & chilled shrimp, fresh basil, garlic, roasted tomato and feta cheese on a crostini.

4.50

#### Mini Sammies

Choose from Turkey & Swiss, Roast Beef & Provolone or Ham & Cheddar with leaf lettuce, sliced tomato and Dijon mayo on a brioche roll

5.00

### HOT

#### Puff Pastry Purses

Filled with brie & house-made fruit compote

4.50

#### Root Vegetable Fritters

Bite sized cakes of shredded root vegetable & chickpeas with yogurt raita

4.50

#### Mini Quiche

Roasted veggies & parmesan baked with eggs in a personal pie crust

4.50

#### Chicken Skewer

Asian marinade, teriyaki glaze, scallions & sesame seed. GF/DF

4.25

#### Mini Bagel Pizza

Happy hour pizzas with choice of pepperoni & sausage or veggie supreme

4.50

#### Sausage & Mushroom Tart

Italian sausage, mushroom, goat cheese & herbs in a pastry cup

4.50

#### Beef & Pork Meatballs

Choose from: Teriyaki, house-made BBQ, rustic marinara or chimichurri

3.75

#### Beef Brochette

Argentinian marinade, served with chimichurri sauce. GF/DF

4.75

KELLY'S CASUAL CATERING |360-384 1702| WWW.KELLYSCASUALCATERING.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.