



DISTINCTIVE CATERING • SOCIAL GATHERINGS

## APPETIZERS MENU

### Palate Temptations...

#### CUPS, BOARDS, PLATTERS, & TRIPLE TIERED TRAYS

##### **Fresh Seasonal Fruit Platter or Fresh Berry Platter**

- STARTING AT \$5 per person • 12 people minimum

##### **Fruit & Artisan Cheese Tray with Assorted Crackers**

Fruit & Artisan Cheese Cups \$7 per person • 12 persons minimum  
Small Platter (serves 15-20) \$100  
Medium Platter (serves 25-35) \$160  
Triple Tiered Tray (serves up to 50) \$250

##### **Fruit & Traditional Cheese Tray with Assorted Crackers**

Fruit & Traditional Cheese Cups \$6 per person • 12 people minimum  
Small Platter (serves 15-20) \$90  
Medium Platter (serves 25-35) \$140  
Triple Tiered Tray (serves up to 50) \$220

##### **Farm Stand Vegetable Platter with Ranch Dip and Hummus**

Farm Stand Vegetable Cups \$6 per person • 12 people minimum  
Small Platter (serves 15-20) \$90  
Medium Platter (serves 25-35) \$130  
Triple Tiered Tray (serves up to 50) \$200

##### **Traditional Cheese & Vegetable Tray with Assorted Crackers and Dip**

Traditional Cheese & Vegetable Cups \$6 per person • 12 people minimum  
Small Platter (serves 15-20) \$90  
Medium Platter (serves 25-35) \$140  
Triple Tiered Tray (serves up to 50) \$220

##### **Artisan Charcuterie Board or Bella Caprese Board (MEATLESS)**

Cured Meats • Assorted Cheeses • Pickled and Marinated Vegetables • Dried or Fresh Fruits  
Basket with Fresh Sliced Baguette • Crostini • Bread Sticks  
JAR-cuterie Cups \$8 per person • 12 people minimum  
Small (serves 15- 20) \$110  
Medium (serves 30- 40) \$180  
Large (serves up to 50) \$250

##### **Mediterranean Platter**

Stuffed Grape Leaves • Tabbouleh • Olives • Sweet Cherry Peppers • Dried Apricots • Figs • Dates  
Hummus and Naan served on a separate platter.  
Small (serves 15 - 20) \$90  
Medium (serves 25-35) \$150  
Large (serves 50) \$220

##### **Mezze Platter**

Fresh Vegetables • Whipped Feta • Olives • Roasted Red Pepper Dip • Tomato Salad • Quinoa Salad • Figs • Dates  
- Naan served on a separate platter.  
Small (serves 15 - 20) \$90  
Medium (serves 25-35) \$150  
Large (serves 50) \$220

##### **Shrimp Cocktail Platter with Cocktail Sauce**

Small (serves 15-20 people) \$100  
Medium (serves 25-35) \$160  
Large (serves up to 50 people) \$240



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### FINGER FOODS

Soft Pretzel Bites Baskets with Assorted Mustards

**Small (serves 20) \$60    Medium (serves 30) \$90    Large (serves 40) \$120    Extra Large (serves 100) \$250**

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### CROSTINI BAR

- Includes Crostini • Tortilla • Hot Dips & Cold Spreads.

Starting at \$6 per person with a minimum of 20 people (1 Hot Dip & 2 Cold Spreads)

Additional spreads available for \$4 per person

#### COLD DIPS

Antipasto Dip  
Artichoke Spinach Dip\*<sup>^</sup>  
Black Bean Dip\*<sup>^</sup>  
Olive Tapenade\*<sup>^</sup>  
Pineapple Habanero\*  
Raspberry Chipotle\*  
Roasted Red Pepper Artichoke Dip  
Romanesco Sauce\*  
Slow Roasted Tomato Basil\*<sup>^</sup>  
Spinach Feta Dip\*  
Tuscan Bean\*<sup>^</sup>  
Wicked Garlic\*

#### HOT DIPS

Asiago Dip  
Buffalo Chicken Dip<sup>^</sup>  
Chicken Spinach Dip (WARM)<sup>^</sup>  
Crab Dip  
Pepperoni Dip  
Pesto Parmesan Soufflé (WARM)  
Jalapeño Popper Dip  
Reuben Dip  
Hot Vegetable Dip\*  
VEGAN Buffalo Cauliflower Dip<sup>^</sup>  
VEGAN Mushroom Medley Dip<sup>^</sup>  
VEGAN Spinach Artichoke Dip<sup>^</sup>

\*VEGETARIAN | <sup>^</sup>GLUTEN FREE

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### FLATBREADS

**\$20 per Flatbread • Served at room temperature**

**Balsamic, Berries & Brie** – Brie • Fresh Berries • Balsamic Glaze

**Mushroom Herb** – Sautéed Mushrooms • Boursin • Herbs • Parmesan Cheese

**Margherita** – Marinara • Mozzarella • Basil Ribbons

**Fig & Prosciutto** – Garlic • Rosemary • Fig Jam • Crumbled Gorgonzola • Prosciutto • Scallions

**Roasted Vegetable** – Grilled Seasonal Vegetables • Hummus

**Athenos** – Hummus • Greek Yogurt • Feta • Sun Dried Tomatoes • Onion • Olives • Mozzarella • Basil Ribbons

**Rustica** – Marinara • Cremini Mushrooms • Garlic • Asparagus • Bacon • Mozzarella • Asiago Cheese

**Thai Chicken** – Sweet Thai Chili Sauce • Grilled Chicken • Mozzarella • Carrots • Peanuts • Cilantro • Green Onion

**Pear, Pecan & Goat Cheese** – Goat Cheese • Paprika • Pears • Pecans • Arugula

**Philly Steak** – Ranch • Chopped Steak • Peppers • Onions • Mushrooms • Provolone Cheese

**Hot Honey Delight** – Hot Honey • Burrata • Tomatoes • Spinach • Parmesan • Balsamic



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## APPETIZERS MENU

### You Want a Bite of This?

#### À LA CARTE COLD APPETIZERS

**\$36 per dozen**

Assorted Savory Rollups\* -  
Olive & Fig • Southwest • Horseradish, Bacon & Cheddar  
• Tomato Basil • Mushroom Herb

Artichoke Spinach Croustade\*  
Confetti Bites\*  
Deviled Egg Phyllo Cups\*  
Fresca Bites \*  
Green Pea Crostini\*

Mushroom Pate on Pita Triangles\*  
Roasted Red Pepper & Artichoke Savory\*  
Caramelized Onion, Mushroom & Thyme Cups  
Ham, Cranberry & Brie Crostini  
Pesto Pastries\*  
Ricotta Parmesan Squares \*^  
Spinach Phyllo Bites \*  
Stuffed Baby Bells with Hummus, Spinach & Artichoke \*^

**\$42 per dozen**

Antipasto Skewers\*  
Caramelized Onion, Mushroom & Apple Savories\*  
Chicken Salad Tartlets  
Spinach Soufflé Cups\*  
Strawberry Brie & Basil Crostini\*  
Coconut Curried Chicken Bites  
Tzimmies with Tahini Pesto\*^

Maple Butternut Hummus Bites\*  
Mushroom Feta Cups\*  
Slow Roasted Tomato Polenta Bites\*^  
Tomato Mozzarella Skewers\*^  
Red, Bacon & Bleu Bites  
Savory Sweet Potato Slices with Caramelized Onion Cream\*^

**\$48 per dozen**

Cuban Pork Bites  
Cucumber Stackers\*^  
Goat Cheese, Apricot & Pistachio Canapé\*  
Hot Honey Pepperoni Purses  
Mini Veggie Kabobs\*^  
Mini Chicken Kabobs

Olive Tapenade on Cucumber\*^  
Olive, Fig and Mint Tapenade\*^  
Grilled Herbed Balsamic Portabella & Peppers Skewers\*^  
Crispy Ham & Bleu Skewers  
Maple Bacon Bark  
Salmon Cucumber Coolers^  
Zucchini Caprese Bites\*^

**\$54 per dozen**

Ahi Tuna Bites, Sliced ^  
Caramelized Onion Asparagus Cups\*  
Mini Chipotle Lime Shrimp Kabobs^  
Prosciutto Wrapped Asparagus ^

Salmon Crostini  
Shrimp Ceviche Shooters^  
Shrimp Remoulade  
Steak, Boursin & Bell Rolls

\*VEGETARIAN | ^GLUTEN FREE

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### Some Like it HOT!

#### HOT APPETIZERS

##### COCKTAIL MEATBALLS - Served in Chafer

Small (serves 20) \$60    Medium Round (serves 40) \$100    Large Round (serves 75) \$140    Extra Large (serves 100) \$180

Bourbon  
Flaming Honey Garlic  
Gochujang

Mango Habanero  
Pineapple Teriyaki  
Raspberry Chipotle

Sweet Chili  
Spicy Peach  
Tangy Carolina

##### SLIDERS - Served in Chafer

Balsamic Bellas & Goat Cheese \*  
Blackened Chicken & Cheddar  
Buffalo Bleu Chicken

Hawaiian Ham & Provolone  
Italian Melt  
Turkey Cordon Bleu

Pesto Chicken  
Sweet Potato Goat Cheese \*  
Thai Chicken

#### A LA CARTE HOT APPETIZERS

❖ To maintain food quality, items are recommended for in house events or facilities with kitchen access.  
• Please note that Hot Appetizers are best if served fresh from an oven.

##### \$48 per dozen

Asparagus Wrapped in Phyllo\*  
Brie Bites\*  
Caprese Rugelach\*  
Chicken Spinach Purses  
Gouda Walnut Tarts\*  
Pineapple Bacon Skewers ^  
Reuben Bites  
Salmon Tarragon  
Sausage Stuffed Mushrooms  
Spinach Stuffed Mushrooms\*  
Spinach Tartlets\*

##### PUFF PASTRY SPIRALS

Meat & Cheese Spirals –  
Beef & Swiss • Turkey & Provolone • Ham & Cheddar  
Vegetarian Spiral –  
Tomato Basil • Spinach & Swiss • Mushroom Boursin

##### \$54 per dozen

Baked Coconut Shrimp  
Beef Tenderloin Lollipops (served at room temperature or passed)  
Beef Wellington Bites  
Cocktail Crab Cakes with Dipping Sauce (served at room temperature or passed)  
Upside Down Mushroom Tartlets\*

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