



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

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

HOT DIPS

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

*VEGETARIAN | ^GLUTEN FREE

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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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

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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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