

CATERING AND EVENTS BY

Chef Paulie G



GRAZING PLATTERS

Shrimp Cocktail- House Mignonette, Cocktail Sauce and Horseradish cream sauce ($5 add on charge per person)

Seafood Tower – Clams, Oysters, Shrimp, Cold lobster, Crab Claws, Crab Salad, House Cocktail Sauce, Mignonette, Horseradish Cream Sauce, Chipotle Aioli ($10 add on charge per person)

Specialty Spreads – Lemon Garlic Hummus, Liver Pate, Salmon Mousse, Eggplant Spread, house made Cheese Spread, and Olive Spread served with Toast Points and Assorted Crackers. Choose Three: Add Guacamole, Tzatziki, White Bean and Mint Hummus

Salmon Displays – Poached and or Smoked Norwegian Salmon garnished with Cucumbers, Pickled Red Onions, Capers and a Cucumber Dill Sauce. ($5 add on charge per person)

Sushi Bars- Assorted Sushi Display ($10 add on charge per person)



Caprese Salad - Fresh house made Mozzarella, Seasoned Tomatoes, Roasted Red Peppers, Fresh Basil, topped with a Fig Balsamic Glaze

Local Crudité – Assorted Fresh and Local Vegetables served with both a Green Goddess and Hummus Dip

Grazing Meat and Cheese Platters – Assorted Meats and Local Cheeses served with Imported Nuts, Honey, Crackers

Classic Antipasto – Roasted Citrus Olives, house made Dried Sausage imported Italian Cheeses, Grilled Artichoke Hearts, Marinated Mushrooms, Fire Roasted Red Peppers

Mediterranean Antipasto - Stuffed Grape Leaves, Feta Cheese, White Bean and Mint Hummus, Pepperoncini, Marinated Olives, Baba Ghanoush and Grilled Pita Breads

Assorted Skewer Table or Platter 1) Caprese skewer (Handmade bocconcini, cherry tomato topped with basil oil and balsamic glaze, 2) Greek Skewer (Marinated feta, cucumber, Kalamata olive and cherry tomato topped with a Greek dressing, 3) Spaniard Skewer (Manchego cheese, Chorizo sausage and Spanish pimento olive topped with olive oil)

Contact us to fulfill your fully catered experience and customized pricing for events.

ChefPaulieGCatering.com

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