



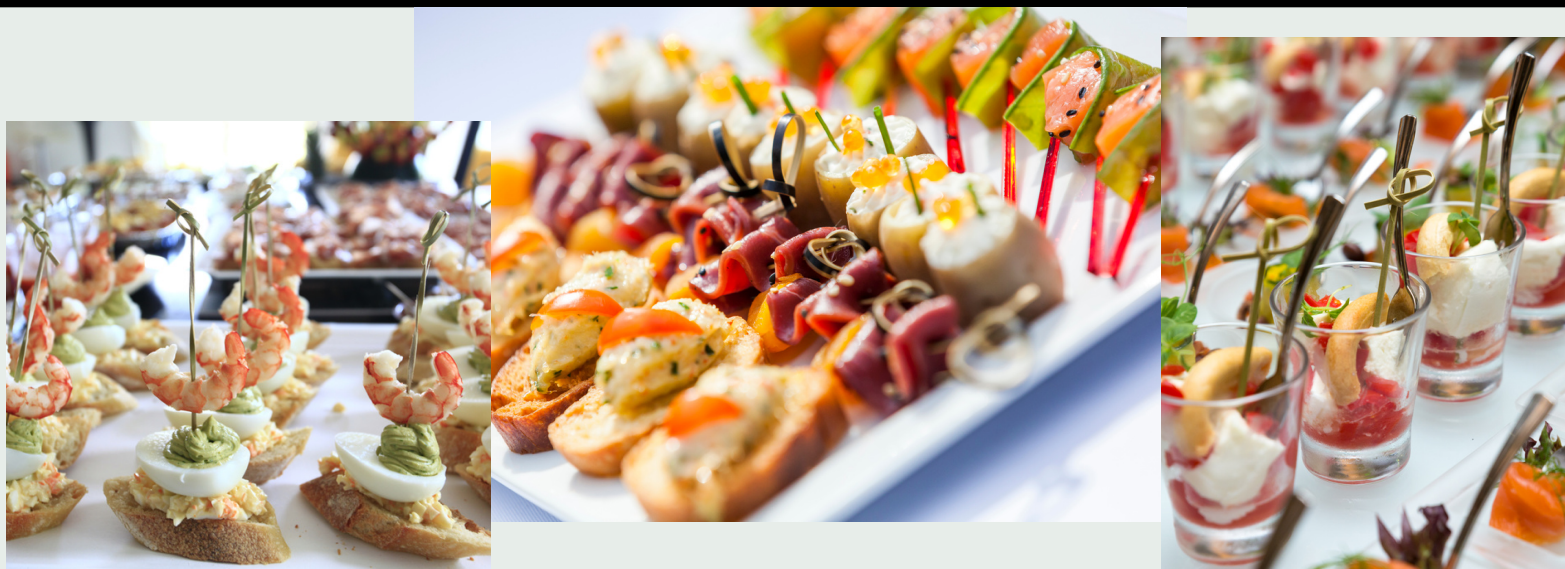
- Handcrafted Appetizers -
- By the Dozen -

Thoughtfully curated, beautifully crafted, and made with care in every bite. Our handcrafted appetizers are designed to elevate any gathering — each one prepared with attention to detail, premium ingredients, and a passion for presentation and flavor.

Appetizers are ordered by the dozen. Perfect for passing, and we encourage guests to mix and match selections to build the perfect grazing experience.

They pair effortlessly with our Charcuterie Boards, Spreads & Dip Platters, and Cheese Logs, allowing you to create a custom menu that suits your event, guest count, and style.

-Minimum Order of Two Dozen or \$200-



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Italian Meatballs — Passed or Single-Serve \$25

Tender, savory, and packed with Old-World flavor. Our Mini Italian Meatballs are hand-rolled and slow-simmered in a rich San Marzano tomato sauce with garlic, basil, and parmesan. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, offering all the comfort of a traditional Italian Sunday supper in an elevated, bite-sized form.

Deviled Eggs — Passed or Single-Serve \$30

Classic, elegant, and always a crowd-favorite. Our Deviled Eggs are piped by hand for the perfect creamy bite and finished with gourmet toppings for elevated flavor and presentation. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience.

Deviled Eggs are ordered by the dozen — one flavor per dozen.

- Traditional
- Dill & Chive
- Blue Cheese & Bacon
- Dirty Martini
- Bloody Mary
- Jalapeño Popper
- Maple Bacon

Caprese Skewers — Passed or Single-Serve \$27

Fresh, vibrant, and beautifully simple. Our Caprese Skewers feature ripe cherry tomatoes, creamy fresh mozzarella, and fragrant basil, finished with a drizzle of balsamic reduction and cold-pressed olive oil. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and refreshing bite with every skewer.

Watermelon Feta Skewers — Passed or Single-Serve \$30

Refreshing, bright, and perfect for warm-weather gatherings. Our Watermelon Feta Skewers pair juicy chilled watermelon with creamy imported feta, finished with a drizzle of balsamic glaze and fresh mint for the perfect balance of sweet and savory. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant, vibrant bite with every skewer.

Berry Spiedinis — Passed or Single-Serve \$30

Light, elegant, and irresistibly refreshing. Our Berry Spiedinis feature a vibrant trio of seasonal berries arranged on mini skewers and finished with a touch of honey and fresh mint for a naturally sweet, polished bite. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, adding a colorful and refreshing note to any grazing experience.

Prosciutto Melon Skewers — Passed or Single-Serve \$36

Sweet, salty, and effortlessly elegant. Our Prosciutto Melon Skewers pair juicy seasonal melon with delicate ribbons of prosciutto, finished with a touch of fresh mint and a drizzle of balsamic glaze for perfect balance in every bite. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a refined flavor combination that's always a crowd favorite.

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Goat Cheese Apricot Crostinis — Passed or Single-Serve

Elegant, bright, and perfectly balanced. Our Goat Cheese Apricot Crostinis feature creamy whipped goat cheese layered over crisp toasted baguette and finished with sweet apricot preserves, a touch of honey, and fresh herbs. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a luxurious blend of sweet and tangy flavors in every bite.

Spanakopita Bites — Passed or Single-Serve \$37

Crispy, savory, and full of authentic Mediterranean flavor. Our Spanakopita features flaky layers of golden phyllo filled with a rich blend of spinach, imported feta, scallions, herbs, and warm spices. Baked to a delicate crunch and served warm, each piece delivers a comforting and elegant bite. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a timeless favorite for any occasion.

Tiropitakia Bites (Cheese Pies) — Passed or Single-Serve \$34

Flaky, creamy, and irresistibly comforting. Our Tiropitakia feature delicate layers of golden phyllo, filled with a rich blend of feta and other Greek cheeses, and lightly seasoned for the perfect savory bite. Baked to a crisp finish and served warm, every piece delivers a luxurious taste of traditional Greek hospitality. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and crowd-pleasing option for any event.

Dolmades — Passed or Single-Serve

Bright, savory, and deeply rooted in Greek tradition. Our Dolmades feature tender grape leaves hand-rolled with a fragrant filling of herbed rice, lemon, and olive oil for a perfectly balanced bite. Served chilled or at room temperature with a touch of extra-virgin olive oil and fresh herbs, they offer a refreshing, elegant Mediterranean flavor profile. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a timeless and crowd-pleasing addition to any event.

Olive & Feta Skewers — Passed or Single-Serve \$34

Bold, briny, and authentically Mediterranean. Our Olive & Feta Skewers pair creamy imported feta with a selection of marinated olives, finished with a drizzle of extra virgin olive oil and a sprinkle of fresh herbs. Each skewer delivers a savory, tangy bite that's both simple and unforgettable. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making a stylish, flavor-packed addition to any grazing experience.

Baked Cranberry & Brie Bites — Passed or Single-Serve \$37

Warm, decadent, and beautifully balanced. Our Baked Cranberry & Brie Bites feature buttery puff pastry filled with creamy brie, topped with a bright cranberry compote, and finished with a drizzle of honey and a touch of rosemary for the perfect sweet-savory finish. Served straight from the oven for maximum indulgence, each bite delivers melty richness with a festive pop of flavor. Ideal for cocktail hour, they are offered passed or individually plated for single-serve convenience, making them a crowd-pleasing favorite for any celebration.

Waldorf Chicken Salad Pastry Cups — Passed or Single-Serve \$39

Elegant, fresh, and full of classic flavor. Our Waldorf Chicken Salad Croissant Cups feature tender roasted chicken tossed with crisp apples, celery, grapes, and walnuts in a light, creamy dressing, served inside flaky mini Pastry cups for the perfect bite-sized presentation. Each cup delivers a balanced blend of savory, sweet, and crunchy textures. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a refined twist on a timeless favorite.

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Tortellini Skewers — Passed or Single-Serve \$37

Comforting, colorful, and full of Italian flavor. Our Tortellini Skewers feature cheese-filled tortellini, arranged with seasonal vegetables and fresh herbs, then finished with your choice of pesto drizzle for a gourmet touch. Served warm or room temperature, each skewer delivers a satisfying bite of pasta, sauce, and savory richness. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a crowd-pleasing option that feels both familiar and elevated.

Bacon-Wrapped Stuffed Dates — Passed or Single-Serve \$48

Sweet, smoky, and endlessly addictive. Our Bacon-Wrapped Stuffed Dates are filled with creamy goat cheese and toasted almonds, then wrapped in thick-cut bacon and baked until perfectly caramelized. Finished with a drizzle of hot honey and a touch of fresh herbs, each bite delivers the perfect harmony of salty, sweet, and savory. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a guaranteed crowd favorite at any gathering.

Cranberry Goat Cheese Balls — Passed or Single-Serve \$27

Creamy, festive, and irresistibly flavorful. Our Cranberry Goat Cheese Balls feature whipped goat cheese blended with herbs and honey, rolled in a vibrant crust of dried cranberries and toasted nuts for the perfect balance of tangy, sweet, and nutty. Each bite offers a luxurious pop of flavor with beautiful presentation. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a stunning and crowd-pleasing addition to any event.

Everything But the Bagel Smoked Salmon Cheese Balls — Passed or Single-Serve \$28

Savory, creamy, and brunch-inspired in the best way. Our Everything But the Bagel Smoked Salmon Cheese Balls feature a velvety blend of cheeses folded with smoked salmon, fresh dill, capers, scallions, and a hint of lemon for bright, balanced flavor. Rolled in a classic everything bagel seasoning crust, each bite offers the perfect mix of smoky, tangy, and aromatic crunch. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, delivering an elevated and unforgettable twist on a beloved flavor pairing.

Antipasto Cheese Balls — Passed or Single-Serve \$28

Bold, savory, and packed with classic Italian flavor. Our Antipasto Cheese Balls blend creamy cheeses with sun-dried tomatoes, roasted red peppers, olives, garlic, and fresh herbs for a vibrant Mediterranean bite. Rolled in a colorful crust of diced salami, pepperoni, and basil, each one delivers the perfect balance of creamy, tangy, and salty indulgence. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a crowd-pleasing bite inspired by the flavors of a traditional antipasto platter.

Crab Cake Bites — Passed or Single-Serve \$30

Golden, delicate, and full of coastal flavor. Our Mini Crab Cakes are made with sweet lump crab, fresh herbs, and a touch of citrus, then pan-seared to a crisp finish while remaining tender and flaky inside. Served with a zesty lemon-dill aioli for a bright, perfect complement. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and refined bite that seafood lovers can't resist.

Ceviche Cups — Passed or Single-Serve \$45

Bright, refreshing, and full of coastal flair. Our Ceviche Cups feature tender seafood marinated in fresh lime juice with tomatoes, red onion, cilantro, and a touch of jalapeño for the perfect balance of citrus and heat. Served in crisp single-bite cups for clean, elegant presentation, each delivers vibrant flavor with a superb, zesty finish. Ideal for cocktail hour, they are offered passed or individually plated for single-serve convenience, providing a sophisticated and refreshing seafood option for any event.

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Beef Tenderloin Crostinis — Passed or Single-Serve \$45

Elegant, rich, and packed with steakhouse flavor. Our Beef Tenderloin Crostinis feature perfectly seared tenderloin slices layered over crisp, toasted baguette with creamy horseradish sauce and a touch of caramelized onion for balance. Finished with fresh herbs for a refined presentation, each bite delivers melt-in-your-mouth comfort with upscale sophistication. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a standout favorite for any elevated event.

Skirt Steak Chimichurri Crostinis — Passed or Single-Serve \$45

Bold, juicy, and full of Argentinian-inspired flavor. Our Skirt Steak Chimichurri Crostinis feature thinly sliced marinated skirt steak layered over crisp, toasted baguette with a swipe of garlic-herb spread, then finished with a vibrant chimichurri drizzle for bright, zesty, savory heat in every bite. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and unforgettable steakhouse-style appetizer.

Smoked Salmon Crostinis — Passed or Single-Serve \$43

Light, luxurious, and full of refined flavor. Our Smoked Salmon Crostinis feature cold-smoked salmon over crisp toasted baguette with whipped herbed cream cheese, capers, and fresh dill, finished with a hint of lemon for brightness. Each bite delivers the perfect balance of creamy, smoky, tangy, and crisp. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and unforgettable addition to any gathering.

Million Dollar Bacon Crostinis — Passed or Single-Serve \$38

Sweet, smoky, and completely irresistible. Our Million Dollar Bacon Crostinis feature thick-cut candied bacon layered over creamy whipped cheese on crisp toasted baguette, drizzled with hot honey and finished with a touch of fresh herbs for the perfect balance of indulgence and heat. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, delivering a bold, unforgettable bite every time.

Skirt Steak Skewers — Passed or Single-Serve \$72

Juicy, bold, and full of Argentinian-inspired flavor. Our Skirt Steak Skewers feature tender, marinated steak, flame-seared for maximum caramelization, and finished with a vibrant chimichurri drizzle made with fresh herbs, garlic, and citrus. Each skewer delivers a perfect balance of savory heat, bright acidity, and melt-in-your-mouth richness. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a standout favorite for any upscale gathering.

Citrus Shrimp Skewers — Passed or Single-Serve \$72

Bright, zesty, and irresistibly fresh. Our Citrus Shrimp Skewers feature tender shrimp marinated in a blend of lemon, orange, garlic, and herbs, then flame-seared for a perfect caramelized finish. Drizzled with a light citrus reduction and topped with fresh herbs, each skewer delivers a vibrant balance of savory, tangy, and tropical notes. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and refreshing seafood option for any event.

Bang Bang Shrimp Skewers — Passed or Single-Serve \$74

Crispy, creamy, and packed with irresistible flavor. Our Bang Bang Shrimp Skewers feature golden-fried shrimp drizzled with our signature sweet-heat Bang Bang sauce, made with chili, lime, and a touch of honey for the perfect spicy kick. Finished with fresh scallions and sesame for added brightness and crunch. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, delivering a bold, unforgettable bite that guests can't get enough of.

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Greek Chicken Skewers with Tzatziki — Passed or Single-Serve \$70

Fresh, aromatic, and full of Mediterranean flavor. Our Greek Chicken Skewers feature tender marinated chicken grilled with oregano, lemon, garlic, and herbs, then served with a generous dollop of cool, creamy house-made tzatziki for the perfect finishing touch. Each skewer delivers a bright balance of savory richness and refreshing tang. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering an elegant and crowd-pleasing taste of Greece at any gathering.

Chicken Pineapple BBQ Skewers — Passed or Single-Serve \$70

Smoky, sweet, and bursting with bold flavor. Our Chicken Pineapple BBQ Skewers feature tender marinated chicken grilled to perfection alongside caramelized pineapple, then brushed with our signature BBQ sauce for the ideal balance of savory heat and tropical sweetness. Finished with fresh herbs for brightness, each skewer delivers a juicy, crowd-pleasing bite. Perfect for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a fun and flavorful favorite for any gathering.

Cilantro Lime Pork Skewers — Passed or Single-Serve \$72

Juicy, zesty, and packed with bold flavor. Our Cilantro Lime Pork Skewers feature tender, marinated pork grilled to perfection with fresh lime, garlic, and herbs, then finished with a bright cilantro-lime drizzle for a vibrant, citrus-forward finish. Each skewer delivers a delicious balance of savory richness and refreshing acidity. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a flavorful, crowd-pleasing option for any event.

Lollipop Lamb Chops — Passed or Single-Serve \$120

Tender, elegant, and richly flavored. Our Lollipop Lamb Chops are expertly seasoned and flame-seared to a perfect caramelized crust while remaining juicy and buttery inside. Finished with a drizzle of rosemary-garlic herb butter and a touch of sea salt, each chop delivers a luxurious, melt-in-your-mouth bite. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, making them a show-stopping, unforgettable option for upscale gatherings.

Charred Octopus Skewers — Passed or Single-Serve \$120

Elegant, tender, and Mediterranean to the core. Our Charred Octopus Skewers feature perfectly braised, flame-kissed octopus, cherry tomatoes, finished with lemon, garlic, and oregano for a beautifully smoky, herbaceous bite. Drizzled with extra virgin olive oil and a touch of sea salt, each skewer delivers exceptional texture and bright coastal flavor. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a refined and unforgettable seafood option for elevated events.

Grilled Zucchini & Mushroom Skewers — Passed or Single-Serve \$60

Smoky, herbaceous, and earthy. Our Grilled Zucchini & Mushroom Skewers feature fire-grilled zucchini and mushrooms tossed in garlic herb oil and finished with a drizzle of balsamic glaze for the perfect balance of savory richness and bright acidity. Each skewer delivers a satisfying plant-forward bite with beautiful presentation. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a flavorful vegetarian option that appeals to every guest.

Roasted Beet & Orange Skewers — Passed or Single-Serve (Vegan) \$62

Vibrant, refreshing, and beautifully elevated. Our Roasted Beet & Orange Skewers feature tender roasted beets paired with juicy orange segments for a stunning contrast of earthy and bright flavors. Finished with a sprinkle of pistachio dust for subtle crunch and accented with balsamic glaze for a touch of tangy sophistication, each bite is as elegant as it is memorable. Ideal for cocktail hour, they are served passed or individually plated for single-serve convenience, offering a refined vegan option that delights every guest.