



MARTINIZ FRESKO CATERING
A Recipe For Every Occasion!

Hors D'Oeuvres

REQUIRES ON SITE CHEFS
MINIMUM ORDER OF 40 PER ITEM

Tray Passed

Beef (\$3 per each)

French Dip Mini Slider
All American Mini Burger
Steak Crostini with Crispy Shallots
BBQ Tri Tip Mini Slider
Bourbon Meat Balls
Beef Empanadas
Short Rib stuffed Potatoes
Blue Cheese Steak Bites
Steak Potato Bites
Cheesy Beef Bites
Filet Tip Skewers
Mini Beef & Cheese Tacos
Short Rib with Sweet Potatoes
Mini Crispy Beef Tacos

Seafood (\$3.50 per each)

Shrimp Cocktail
Shrimp Avocado Ceviche
Ahi Tuna Taco
Coconut Shrimp
Bloody Mary Shrimp Shooter
Crab Stuffed Mushroom
Shrimp Quesadilla
Crab Cake Bites
Ahi Poke Waffle Cones
Shrimp Avocado Wonton Cups
Shrimp Mac & Cheese Cups
Ahi Tuna Togarashi Cups
Pan Seared Scallops with Cauliflower Puree
Shrimp Bruschetta

Pork (\$2.75 per each)

Bacon Wrapped Dates
Melon & Prosciutto Skewer
BBQ Pulled Pork Waffle Cones
Pork Belly Sliders
Mini Carnitas tacos
Pork Belly with Fig Jam Bites
Mini Tostadas al Pastor
Pulled Pork Sliders
Maple Bacon Mac & Cheese Cups

Fowl (\$2.75 per each)

Thai Chicken Satay with Peanut Sauce
Mini Mole Chicken Sopes
Fried Chicken & Waffle Cone
Gochujang Chicken Bites
Duck Confit Fries
Firecracker Chicken Wings
Chicken Dumpling
Duck Confit Crostini with Parsnip Puree and Fig.
Duck Carnitas Taquito
Lemon Thyme Chicken Skewers with Greek Yogurt
Dipping Sauce.
Guacamole Chicken Bites
Mini Fried Chicken Sliders
Chicken Maple Wrapped Bacon
Chicken Cordon Bleu Bites
Chicken Quesadilla

Vegetarian (\$2.50 per each)

(V = Vegan)

Classic Bruschetta Crostini, Tomato Basil
Burrata Tomato Jam, Crostini
Tomato Bisque Soup Shooter & Grilled Cheese
Watermelon Feta Skewer
Pomodoro Bruschetta (V)
Twice-Baked Potatoes
Watermelon Gazpacho Shooter (V)
Butternut Squash Raviolis
Mini Corn Cakes
Street Style Elote, with Cotija, Chili, & Lime
Filet Tip Beefless Bites (V)
Maker's Mark Meat Balls (plant base V)
Caprese Salad Skewer
Crispy Spring Rolls

[+Tax & Service Charge 18%]



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Stations

Charcuterie

(\$7 Per Person)

Prosciutto, Salami, Capicola, Mortadella, Cornichons, Fig Jam, Dried Apricots, Whole Grain Mustard Sauce, Sliced Baguettes

Antipasto (\$8 Per Person)

Italian Meats, Cheeses, Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Sliced Baguette, Lavosh, Extra Virgin Olive oil, Aged Balsamic

Imported-Domestic Cheese & Crackers

(\$7 Per Person)

Provolone, Fontina, Manchego, Sage Derby, Smoked Cheddar, Gouda, Dried Fruits, Nuts, & Crackers

Vegetable Crudit 

(\$5 Per Person)

Baby Carrots, Greens Beans, Cauliflower, Broccoli, Celery, Cucumber, Asparagus, Cherry Tomatoes, & Ranch Dressing

Seasonal Fruit Display

(\$4 Per Person)

Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, & Berries

(+Tax & Service Charge 18%)