



HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced per dozen - minimum of two dozen

SHRIMP COCKTAIL \$40

Poached in Court Bouillon and Served with Lemons and Cocktail Sauce

LOADED NEW POTATOES \$22

with Creme Fraiche, Bacon, Chives, and Cheddar

LOADED NEW POTATOES Market price

with Creme Fraiche and Caviar

RARE-SEARED-AHI TUNA TARTARE \$40

with Wasabi Aioli and Fried Wonton

JUMBO LUMP CRABMEAT \$45

TARRAGON CHICKEN SALAD PROFITEROLE \$30

Bite Sized Pastry filled with Savory Chicken Salad

SAVORY ECLAIRS \$30

with Chèvre Cheese, Sun-dried Tomatoes, and Kalamata Olives

ROASTED TOMATO- FRESH MOZZARELLA CROSTINI \$25

DEVILED EGGS \$28

Choice of Traditional, Bacon and Cheddar or Truffle Infused

HOT HORS D'OEUVRES

Priced per dozen - minimum of two dozen

MINI CRAB CAKES \$45

with Remoulade Sauce

BACON WRAPPED SHRIMP \$40

with a Sweet and Spicy Maple Glaze

MINI SPANAKOPITA \$30

Phyllo Triangles with Spinach and Feta Cheese

CHICKEN BROCHETTES \$30

Mini Chicken Kabobs with Grilled Peppers and Onions

MINI CHICKEN QUESADILLAS \$22

Grilled Chicken Breast in a Flour Tortilla Shell with Refried Beans, Cheese, and Jalapeños.

POT STICKERS \$22

Steam-fried Dumplings filled with Port and Vegetables with a Sesame Oil Soy Sauce

BACON- WRAPPED WATER CHESTNUTS \$20

Skewered Crunchy Water Chestnut Wrapped with Bacon and BBQ Glaze

BEEF MEATBALLS \$22

with BBQ Sauce or Marinara

BAKED BRIE BITE EN CROUTE \$25

with Raspberry Preserve

LAMB CHOP LOLLIPOPS \$45

Brushed with Dijon and Herb Crusted

CAULIFLOWER AND SAFFRON FRITTATA \$25

PIGS IN A BLANKET \$22

Mini Franks wrapped in Puffed Pastry with a Honey Mustard Dipping Sauce

PRETZEL BITES \$22

Warm Soft Pretzels Served with a Beer Cheese Dip



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