



HORS D'OEUVRES MENU



Chef Jeff Catering is the gold standard of professionalism, customer service, food quality and care! Whether it's a big meal for hundreds or a smaller customized party for a few, Chef Jeff will take great care of you and your guests!

-Joe O'Brien (Google Review)

Delight your guests with options they'll love!

Who doesn't like having options? From large corporate functions to intimate private parties, we have appetizers for any occasion. From classic to contemporary, light fare or a full cocktail party we have your event covered!

We offer an excellent selection of station, small bite and display appetizers featuring delicious flavors from around the world.

APPETIZERS

Wings – 20.00 / DZ

Mahogany – Buffalo – Lime Pepper – Jamaican – Hoisin BBQ – Plain

Hand Rolled Meatballs – 20.00 / DZ

All beef, hand rolled meatballs: Italian – Hoisin BBQ – Swedish – Asian Chili Plum

Lil Smokies – 25.00 / 5 DZ

Hoisin BBQ – Plain

Stuffed Mushrooms: Parmesan & Sausage – 20.00 / DZ

Mushrooms stuffed with savory fillings: sausage or parmesan

Stuffed Mushrooms: Crab – 25.00 / DZ

Mushrooms stuffed with crab meat

Hearty Sliders (2.75 oz of meat with buns)

Pulled BBQ chicken or jackfruit (vegan) sliders w/ Asian coleslaw	3.25
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Jamaican chopped chicken	3.25
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Buffalo shredded chicken w/ blue cheese sauce	3.25
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Beef tenderloin slider w caramelized onions and horseradish sauce	6.50
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Mini braised beef	4.50
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Mini all beef burger w/ toppings	3.50
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Mini ham & cheese slider	2.75
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Slow cooked pulled BBQ pork sliders w/ Asian coleslaw	3.25
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Mini Cubans – black forest ham, roast pork, swiss cheese, spicy dill pickles, mojo mustard	3.25
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Skewers (priced individually)

Mahogany Satay – chicken, scallions, sesame seeds, mahogany glaze	3.25
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Thai Peanut Satay – chicken marinated in Thai seasoned coconut milk, peanut sauce	3.25
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Chicken Shawarma – marinated chicken in Mediterranean spices, served with cucumber sauce	3.50
Beef Kabobs – grilled marinated tenderloin, Calgary seasoning, red onions, sweet bell peppers, mushrooms	4.75
Chicken Kabobs – grilled marinated chicken, Calgary seasoning, red onions, sweet bell peppers, mushrooms	4.00
Veggie Kabobs – Calgary seasoning, zucchini, red onions, sweet bell peppers, mushroom	3.00
Mini Caprese Skewers – fresh mozzarella, grape tomatoes, fresh basil, olive oil	1.25
Fruit Kabob / Mini Fruit Kabob – fresh seasonal fruit on skewers	full: 3.00 mini: 2.25

Coin Wraps – 15.00 / DZ

Southwest – red onions, sweet bell peppers, cilantro, cream cheese, house made seasoning, flavored wraps

Mediterranean – sundried tomato hummus, kalamata olives, fresh basil, flavored wraps

Basil Pesto – traditional basil pesto, pine nuts, cream cheese, flavored wrap

Crostinis – 16.00 / DZ

Bruschetta – Roma tomatoes, kalamata olives, fresh basil, garlic, olive oil

Mediterranean – kalamata olives, sundried tomato hummus

Southwest – red onions, sweet bell peppers, cilantro, cream cheese, house made seasoning

Roasted Red Pepper – roasted red pepper hummus, roasted chickpeas, parsley

Sunshine Thai – in house Thai seasoning, cream cheese, cilantro, wasabi peas

Crostinis – 20.00 / DZ

Avocado Goat Cheese – avocado goat cheese mousse garnished with pistachios

Spicy Shrimp – shrimp siracha cream cheese mousse garnished with dill

Canapés – 16.00 / DZ

Deviled Ham – black forest ham, pickled relish, American sour dough

Egg and Bacon – egg, avocado, apple cured bacon, chives, wheat bread

Roma Boats – spinach and bacon mousse on top of Roma tomato spears

Canapés – 20.00 / DZ

Stuffed Endive – grilled asparagus, roasted red bell pepper, basil asiago mousse

Tenderloin – beef tenderloin, creme fraiche horseradish, caramelized onions, rye toast

Gravlax – gravlax, dill, Irish soul mustard sauce, pumpernickel

Seafood – 25.00 / DZ

Sunshine Wasabi Shrimp Canapes – shrimp & wasabi cream cheese, on rye bread garnished with dill

Nori Stack – smoked salmon, sushi rice, rice wine vinegar, sugar, mirin, sake, nori sheets, wasabi paste, topped with wasabi caviar and pickled ginger

Seafood – 30.00 / DZ

Shrimp shooter – shrimp shooter, spicy cocktail sauce, lime points

Snacks – serves 25 guests

Chips – pita chips – assorted tortilla chips – assorted potato chips	\$20.00
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Nuts – cashews, pecans, smoked almonds (ask about our gourmet flavors.)	\$25.00
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Popcorn – a variety of styles, Chicago mix, gourmet salts and seasonings	\$20.00
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Dips – by the quart (serves 15 – 25 guests)

Jazzy garden tomato salsa	\$15.00
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Corn & Black Bean salsa	\$15.00
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Pineapple mango salsa	\$20.00
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Chunky guacamole	\$25.00
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Assorted house made hummus dips – Mediterranean, roasted red pepper	\$15.00
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Individual Chip & Dip Boats

Chips & Salsa	\$1.75
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Chips & Guacamole	\$2.50
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Pita Chips & Hummus	\$1.75
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DISPLAYS

Deli sandwich display (build your own) 125.00 – 25 guests

Trays of black forest ham, smoked turkey, assorted sliced cheeses, Roma tomatoes, red onions, chiffonade romaine; served on dollar rolls with mayo and Dijon mustard

Mini deli sandwich display (assembled) 150.00 – 25 guests

Mini sandwiches with deli sliced meats, sliced cheeses, lettuce, tomatoes and condiments – served on choice of bread (dollar rolls or sub-style French bread)

Relish display 30.00 – 25 guests

Baby pickles, assorted olives, capers, pickled peppers

Crudite display 40.00 – 25 guests

Assorted blanched vegetables including: baby carrots, cauliflower, broccoli, yellow bell peppers, asparagus, yellow and red cherry tomatoes, celery sticks; served with dip

Domestic cheese & cracker display 40.00 – 25 guests

An artistically displayed assortment of domestic cheeses, crackers and garnishes.

Artisanal cheese & cracker display 65.00 – 25 guests

Chef curated assortment of artisan cheeses, artfully displayed with crackers and garnishes.

Charcuterie Display 135.00 – 25 guests

Chef crafted display of cured meats, garnished with cheeses, nuts and fruits

Antipasto Display 75.00 – 25 guests

Chef curated antipasto board including assorted cured meats, pickled vegetables, specialty cheeses and olives

Jumbo shrimp display 65.00 – 25 guests

2 lbs of 26-30 count peeled and tail on, w/ chef's spicy cocktail sauce

In-house salmon displays | Small: 75.00 (serves 15-20) | Large: 150.00 (serves 30-40)

In-house smoked or poached salmon, hardboiled egg whites & yolks, lemon, lime, capers, red onion, tomatoes; served with assorted crackers

Fruit cascade 65.00 – 25 guests

Sliced seasonal fruit and berries, beautifully garnished

Gourmet dessert bar display 32.00 – 25 guests

Assorted specialty full-portion dessert bars

Gourmet dessert bites 35.00 – 25 guests

Assorted specialty mini portion dessert bars