

# S

**Stationary  
Hors D's**

Price is Per Guest

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### **Jumbo Shrimp Cocktail \$5.99**

Served in a ice bowl and garnished with fresh lemons and cocktail sauce.

### **Mediterranean Table \$9.99**

Roasted red pepper hummus, eggplant caponata, kalmata olives, feta cheese, stuffed grape leaves and our homemade tzatiki sauce. Served with a basket of pita bread.

### **Fruit and Cheese Pate with Gourmet Crackers: \$1.75**

### **Farmers Market Crudite Table: \$3**

Cherry Tomatoes, Baby Carrots, Red Pepper Sticks, Broccoli Florets, Cauliflower Florets and Celery Sticks. Served with a Roasted Red Pepper Ranch Dip or Curry Dip

### **Basic Cheese Platter: \$3**

Assorted Cheese Display: With Cheddar, Swiss, Provolone, Dill Havarti and Pepperjack With Fruit Garnish, Gourmet Crackers and Garlic Crostini

### **Bring on the Cheese: \$7.50**

Gorgonzola Cheese, Baked French Brie Wheel En Croute, Sharp Provolone, Fontina, Manchego, Jarlsberg. with Assorted Crackers, French Baguette, Dried and Fresh Fruit, Olives and Chutney.

### **Antipasto Table:\$10.99**

Prosciutto, Salami, Mortadella, Cappellica, Provolone, and Asiago Cheese, Marinated Mushrooms, Sweet Peppers, Marinated Artichoke Hearts, Peppercini's and Roasted Olives served with Fresh Crisp Greens and Companied by Aged Balsamic and Olive Oil

### **Homemade Chip Station: \$1.75**

Served with a Gorgonzola Dip, we promise you that these are addicting.

### **Raw Bar: \*Market Price\***

Jumbo shrimp cocktail, little necks on the half shell, oysters on the half shell, Alaskan sea crab legs. Beautifully display with seaweed, fresh lemons, and assorted dipping sauces. *Ice Sculpture available upon request.*

### **Dips: \$1.95 ea**

*Served with Gourmet Crackers and French Baguette*

White Bean and Garlic Dip

Roasted Red Pepper Hummus

Eggplant Caponata

Three Olive Tapenade with Toast Points

# B

## Butler Style Passed Hors D's

Price is Per Guest

Choose up to Four Passed Hors D's: \$10.95 per person

Choose up to Six Passed Hors D's: \$13.95 per person

Choose up to Eight Passed Hors D's: \$17.95 per person

### VEGETARIAN

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust

Tomato Soup Shooter with Grilled Cheese Points

Herbed Cherve in a Phyllo Cup with a Balsamic Cherry

Broccoli and Brie Cheese Melt

Goat Cheese Stuffed Cherry Tomato

Twice Baked Baby Potatoes with Sour Cream and Chive

Antipasto Skewers with Sun-Dried Tomato, Marinated Artichoke and Fresh Cippolini Mozzarella

Thai Vegetable Spring Rolls with a Thai Sauce

Fried Mac and Cheese Cups

Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil

Vegetable Nim Chow with Thai Dipping Sauce

Sweet Potato Fritters with Apple Chutney

Spanikopita

Vegetable Quesadilla's

### POULTRY

Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce

Lemon Pepper Chicken Sate with a Aoli Dip

Fried Chicken & Waffles with Bourbon Maple Syrup

Sesame Chicken Skewer with a Raspberry Dip

Baked Brie, Chicken and Apricot Phyllo Cup

Chicken Wrapped in Prosciutto with a Sage Cream Dipping Sauce

### SEAFOOD

Coconut Shrimp with an Orange Marmalade

Floret of Wild Alaskan Salmon with Sour Cream and Chive in a Cucumber Cup

Maryland Crab Cakes

Maryland Crab Stuffed Mushrooms

Mini Fish Taco's with Cabbage Slaw, Avocado and Chipolte Aioli

Scallops Wrapped In Bacon

New England Clam Chowder Shooter with a Petite Beer Battered Clam Cake

### BEEF

Mini Classic Philly Cheese Steak Sandwich

Classic Beef Sliders with Vermont Cheddar on a Brioche Roll

Mini Beef Wellington

Peppercorn Crusted Beef Tenderloin Croustade with a Red Onion Marmalade and Garlic Aioli

Mini Cheeseburgers with Fries and Balsamic Ketchup

### PORK

Cocktail Franks with a spicy mustard

Pulled Pork Slider with Cabbage Slaw on a Brioche Roll

Grilled Pork with Cranberry Chutney on Corn Bread Crostini

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