



STATIONARY HORS D'OEUVRES

Pricing Per Person

Jumbo Shrimp Cocktail \$5.99

Garnished with fresh lemons and cocktail sauce.

Mediterranean Table \$9.99

Roasted Red Pepper Hummus, Eggplant Caponata, Kalamata Olives, Feta Cheese, Stuffed Grape Leaves and our homemade Tzatziki Sauce. Served with Pita Bread.

Fruit and Cheese Pate with Gourmet Crackers \$2.95

Layered Cream Cheese with Seasonal Sliced Fruits encased in a Provolone Terrine
Served with Sliced French bread

Farmers Market Crudité Table \$2.50

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

Cheddar, Swiss, Provolone, Dill Havarti and Pepper Jack
Garnished with Fruit and served with Gourmet Crackers

Bring on the Cheese \$7.50

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

Antipasto Table \$11.99

Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella,
Roasted Red Peppers, Marinated Artichokes, Pepperoncini, Stuffed Cherry Peppers,
and Olives on a bed of Romaine Lettuce.

Homemade Chip Station \$2.00

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

Dips \$2.95

White Bean and Roasted Garlic Dip
Roasted Red Pepper Hummus
Eggplant Caponata
Three Olive Tapenade
Caramelized Onion and Fig Tapenade
Served with Gourmet Crackers and French Baguette

www.cozycaterers.com * 401.351.3111

Pricing does not include paper goods, delivery, state and meal taxes.



PASSED HORS D'OEUVRES

For Staffed Events Only

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 Chevre 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 Nime Chow with Thai Dipping Sauce
Sweet Potato Fritters with Apple Chutney
Spanakopita
Vegetable Quesadilla's

POULTRY

Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce
Lemon Pepper Chicken Sate with a Aioli 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 Chipotle 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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