

Appetizer Creations

Amazing Creations for Every Occasion

Networking | Weddings | Cocktail Parties | Intimate Gatherings



Creations in Cuisine Catering

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Appetizer Platters

Chilled

Domestic Cheese Display | Serves 30

Fresh Berries, Dried Fruits, Artisan Cracker Assortment | V

Imported Cheese Display | Serves 30

Cured Meats, Dried Fruits, Fresh Berries,
Apple-Fig Chutney & Garlic Crostini

Cashew Cheese Display | Serves 30

Assorted Gluten Free Crackers, Fresh Fruits,
Vegetables | VG, GF

Fresh Seasonal Fruits | 30 Guests

Honey Yogurt Dipping Sauce | V, GF

Grilled Vegetables | Serves 30

Balsamic Glaze, Plant Based Parmesan Sage Aioli | VG, GF

Charcuterie | Serves 30

Cured Meats, Romano and Provolone Cheese,
Marinated Artichokes, Olives, Garlic Crostini

Mediterranean Chicken Brochettes | 50 Pieces

Herb Marinated, Peppers & Onions, Lemon Tzatziki

Mediterranean Antipasto Platter | Serves 30

Hummus bi Tahini, Dolmas, Marinated Feta Cheese with
Rosemary, Lemon & Olives,
Cucumber & Tabbouleh Cous Cous, Grilled Vegetables &
Herbed Pita Chips | V

Whipped Burrata & Mozzarella | Serves 30

Cured Tomatoes, Pesto, Balsamic Onions,
Herb Pita Chips | V

Cocktail Sandwiches

Shaved Ham & Bourbon Cheddar | 24 Pieces

Rolled in a Tomato Tortilla, Horseradish Cream,
Fresh Greens

Filet of Beef | 24 Pieces

Herb Seared Medallion, Peppered Tomatoes,
Horseradish Cream, Cocktail Roll

Hot

Southwest Short Rib Empanadas | 30 Pieces

Crispy Pastry filled with Street Corn, Pico de Gallo
& Jack Cheese Fondue, Pasilla Chili Dipping Sauce

Thai Style Chicken Satay | 50 Pieces

Sweet and Sour Chili, Sesame Seeds,
Thai Peanut Dipping Sauce | GF

Terriyaki Beef Satay | 50 Pieces

Grilled Pineapple -Cilantro Dipping Sauce | GF

Cauliflower Buffalo Wings | Serves 50

Mild Buffalo Sauce, Agave Glazed Carrots &
Plant Based Ranch Dipping Sauce | VG, GF

Shrimp Casino Mushroom Caps | 50 Pieces

Crisp Pancetta, Shallots, Garlic and Bell Peppers,
Parmesan Breadcrumbs, Roasted Tomato Ragu

Stroganoff Cocktail Meatballs | 100 Pieces

Mushrooms, Sour Cream, Scallions

Albondigas Con Enchilada Sauce | 100 Pieces

Mexican Cheese Blend, Pico De Gallo,
Cilantro Pesto Garnish

Italian Cocktail Meatballs | 100 Pieces

Marinara, Parmesan, Basil Pesto

Artichoke & Mushroom Arancini | 50 Pieces

Saffron Rice, Basil Marinara | VG, GF

Chicken Shumai Dumplings | 50 Pieces

Carrot, Cucumber, Garlic, Ginger and Thai Chili

Jalapeño & Cheese Stuffed Crab Cake | 30 Pieces

Sharp Cheddar, Panko Breadcrumbs, Sweet Chili Aioli,
Scallions & Cilantro

Italian Rosemary Focaccia | 32 Pieces

Italian Meats and Cheese, Tomatoes, Lettuce,
Onion, Muffuletta Spread

Charcuterie Sliders | 24 Pieces

Shaved Prosciutto, Fig Whipped Brie, Tart Apple Slice,
Baby Arugula with Honey-Sherry Vinaigrette

*Mock Tuna Salad | VG,GF | available upon request | 24pc.

Appetizer Platters

Canapé Sandwiches

Black Truffle & Thyme Tenderloin of Beef | 36 Pieces

Tomato -Onion Confit, Horseradish Mustard on Baguette

Smoked Salmon and Dill | 36 Pieces

Buttered Brioche, Lemon & Dill Brie Cheese Spread, Capers & Candied Lemon

Whipped Burrata | 36 Pieces

Peppered Cured Tomato, Basil Pesto on Noble Garlic Bread, Micro Basil

Dips with Chips

Warm Artichoke & Spinach Dip | Serves 50

Pepper Jack Cheese, Tri Colored Tortilla Chips | V

Hummus Trio | Serves 50

Tahini, Cilantro Jalapeno, & Roasted Red Pepper with Herb Baked Pita Chips | V

Chilled Artichoke and Sun-Dried Tomato | Serves 50

Sour Cream, Chives and Basil, Herb Baked Pita Chips | V

Garlic, Shrimp, Chorizo & Green Chili Con Queso | Serves 50

Cheesy Cream-Based Sauce, Tri Colored Tortilla Chips

Tri Colored Chips and Salsa | Serves 50

Ancho Chili Tomato Salsa, Tomatillo Guasacaca Salsa | VG, GF

From the Sea

Hot Smoked Salmon | Serves 25

Agave-Tequila Glaze, Cucumber- Citrus Slaw, Chipotle Aioli, Corn Tostada | GF

Prosciutto Wrapped Prawns | 50 Pieces

Pan Crisp, Roasted Garlic and Chive Vinaigrette | GF

Chilled Shrimp Cocktail | 50 Pieces

Medium Shrimp, Lemon, Shredded Lettuce, Spicy Cocktail Sauce | GF

Jumbo Chilled Shrimp Cocktail | 50 Pieces

Simmered in Court Bouillon, Served with Lemon, Shredded Lettuce, Spicy Cocktail Sauce | GF

Shrimp & Scallop Ceviche | Serves 50

Avocado, Tomato, Scallions, Cilantro, Lemon, Lime, Tri Colored Tortilla Chips | GF, DF

or try our refreshing plant based alternative!

Cucumber & Melon Ceviche | Serves 50

Tomato, Scallions, Cilantro, Tequila, Citrus Melon Liqueur, Tri Colored Tortilla Chips | VG, GF

Pinsa & Quesadillas

Caprese Pinsa | 50 Pieces

Cured Tomato, Marinara, Basil Pesto, Mozzarella and Provolone | V

Short Rib & Shallot Pinsa | 50 Pieces

Chopped Tomatoes, Garlic and Chive, Smoked Gouda Cheese, Caramelized Shallots

Quesadillas | 50 Pieces | Choose 1 Protein

Pico de Gallo, Poblano Chilies, Cotija Crema, Mojo Mango Dipping Sauce
Achiote Beef | Achiote Chicken | Pork Carnitas

Vegetable Quesadilla | 50 Pieces

Butternut Squash, Poblano Chilies, Grilled Mushrooms, Southwest Seasoning, Mango & Papaya Salsa | V



Hand Passed Hors' d'oeuvres

Pick three creations for an Appetizer Package,
or select an la carte creation in quantities of 36 pieces

We suggest 3 pieces per person before meal service or 8-12 pieces per person for heavy hors d'oeuvres reception

Bacon Wrapped Dates | 36 Pieces

Gorgonzola Stuffed, Bourbon and Brown Sugar Glaze

Artichoke Bottoms | 36 Pieces

Creamed Chevre, Sundried Tomatoes | V, GF

Chicken & Apricot Salad | 36 Pieces

Lemon Thyme "Doughnut", Micro Celery

Mushroom Florentine | 36 Pieces

Saffron Rice, Cured Tomato,
Plant Based Parmesan | VG, GF

Gnocchi Gorgonzola Spoon | 36 Pieces

Fried Sage, Tomato and Chive Relish | V, GF

Tenderloin of Beef Crostini | 36 Pieces

Cracked Pepper & Garlic, Whipped Burrata, Balsamic
Glaze, Cured Tomatoes & Scallions

Shrimp & Crab Sauté Spoon | 36 Pieces

Scampi Butter, Tomato, Capers and Chive Relish | GF

Pan Crisp Crab Cake | 36 Pieces

Lemon Pepper Aioli, Red Pepper Salsa

Thai Style Chicken Satay | 36 Pieces

Sweet and Sour Chili, Sesame Seeds,
Thai Peanut Dipping Sauce

Brioche Grilled Cheese | 36 Pieces

Five Cheese Blend, Tomato Onion Jam | V

Szechwan Lamb Chop | 36 Pieces

Apricot Mint Chutney | GF, DF

Chicken Shumai Spoon | 36 Pieces

Carrot, Cucumber, Garlic, Ginger and Thai Chili

Truffle Beef Bite | 36 Pieces

Fresh Thyme, Pepper Cured Tomato, Parmesan Aioli | GF

Forbidden Rice Caviar | 36 Pieces

Plant Based Wasabi Aioli, Cucumber, Scallions &
Tomatoes | VG, GF

Southwest Beef Tenderloin | 36 Pieces

Red Pepper Cream Cheese, Black Bean Salsa
& Sour Cream on Blue Corn Pancake

Margarita Chicken Skewers | 36 Pieces

Achiote Rub, Agave and Cilantro Pesto | GF, DF

Street Corn Fritter | 36 Pieces

Guacamole, Spicy Chipotle Tomato Salsa,
Micro Cilantro | VG, GF

Jalapeno Cilantro Hummus | 36 Pieces

Cucumber, Pico de Gallo, Spiced Corn Kernels | VG, GF

Cucumber & Melon Ceviche Spoon | 36 Pieces

Tequila, Citrus-Melon Liquor | VG, GF

Smoked Salmon on Cucumber | 36 Pieces

Capers and Dill Cream Cheese

Mini Lobster Arancini | 36 Pieces

Saffron Risotto & Monterey Jack Fondue

Creamy Chevre & Jicama | 36 Pieces

Citrus Salsa, Spiced Pepita, Buttered Brioche Crouton,
Petite Cilantro | V

Pistachio Chicken Spoon | 36 Pieces

Caramelized Shallot, Cream of Mushroom Risotto

Shrimp Tempura | 36 Pieces

Tamarind & Pasilla Chili Aioli

Spiced Pear & Bri Brulle | 36 Pieces

Honey, Pistachio & Arugula, Brioche Crouton | V

Rueben Spring Rolls | 36 Pieces

Corned Beef, Sauerkraut, Swiss, 1000 Island,
Sweet Pickle & Hot Mustard Remoulade

Lobster Tater Tot Surf & Turf | 36 Pieces

Peppered Tenderloin of Beef, Tomato Caper Aioli

Duck Prosciutto & Spiced Pears | 36 Pieces

Sweet Potato Pancake, Honey, Pistachio & Arugula

Tray Passed Micro Plates

Enhance your event with our regional and international creations, served in small vessels with micro utensils. Choose more than one, they are just a few bites each!

Micro Plate appetizer creations require the service of a culinary professional at an additional fee. The number of chefs required will be determined by your event specialist and is based on your selections, and the number of guests in attendance.

Cabo Fruit & Jicama Salad | Each

Pineapple, Melons, Cilantro, Agave Tequila Glaze | VG, GF

Mediterranean Waffle | Each

Falafel Waffle, Feta, Baba Ghanoush, Persian Cucumber and Tomato Salsa | V

Chianti Braised Short Rib | Each

Garlic, Chive & Parmesan Potatoes, Tomato Ragu, Micro Basil | GF

Prosciutto Wrapped Pan Crisp Scallop | Each

Citrus and Crab Burre Blanc, Cauliflower-Parsnip Yukon Potato Mash | GF

Garlic Ginger Shrimp | Each

Bean Sprout, Scallion, and Daikon Slaw, Forbidden Rice Salad, Served Chilled

Petite Antipasto | Each

Assorted Cured Meats, Marinated Vegetables, Caprese Salad, Garlic Bruschetta

Achiote Pork & Sweet Potato Croquets | Each

Green Chili, Monterey Jack, Lemon-Lime Chipotle Guasacaca, Cumin Roasted Pepitas

Duck Confit Arancini | Each

Dried Fig & Pomegranate Compote, Orange -Grand Marnier Gastrique

Korean Flavored Tenderloin of Beef | Each

Bean Sprout, Scallion, and Daikon Slaw, Sriracha Aioli, Ginger-Pear Chutney, on a Steamed Bao Bun

Cacio e Pepe Manicotti | Each

Whipped Burrata, Ricotta, Black Pepper, Grana Padano, Mushroom Florentine Ragu



Appetizer Stations

Interactive and unique themed reception stations and small plate creations are the perfect fit for weddings, corporate events and social gatherings.

Each station is priced per person with a 30 person minimum and requires the assistance of a culinary professional at an additional charge. The number of chefs required will be determined by your event specialist and is based on your selections and the number of guests in attendance.

Please plan 1 station for appetizer or late-night snack service or 2-3 stations to supplement a full meal.

Gourmet Slider Station

All American Beef Sliders | Each

Ketchup, Mustard, Cheddar, Lettuce, Caramelized Onion, Tomato, Artisan Roll

Roman Sliders | Each

Italian Sausage, Veal, Beef, Provolone, Tomato-Basil Salsa, Artisan Roll

Portobello Mushroom & Black Bean Sliders | Each

Tomato, Plant-Based Chipotle Aioli, Caramelized Onions, Artisan Roll | V

Honey-Soy Salmon Sliders | Each

Tomato Ginger Ketchup, Wasabi Aioli, Yuzu Slaw, Artisan Roll

BBQ Short Rib Sliders | Each

Spice Rubbed Medallions, Honey Apple BBQ Sauce, Gouda Cheese Fondue, Artisan Roll

Turkey Sliders | Each

Herb & Garlic Pesto, Aioli, Spicy Pear & Cranberry Chutney, Jack Cheese & Artisan Roll

Sonoran Pork Sliders | Each

Poblano Chili, Jack Cheese, Guacamole, Chipotle Aioli & Artisan Roll

Slider Enhancements

Mac & Cheese Tin | Each

Creamy Bourbon Cheddar and Parmesan-Focaccia Breadcrumbs | V

Crispy Frites Street Fries | Each

Black Truffle Parmesan with Aioli or Sea Salt & Cracked Pepper with Ketchup | V, GF

Sweet Potato Fries | Each

With Cranberry, Orange & Chive Ketchup | V, GF

Shell Pasta Salad | Each

Aioli, Celery, Onions, Cheddar Cheese & Tomato | V

Smashed Brussels Skewers | Each

Roasted Onions & Balsamic Glaze | V

Country Potato Salad | Each

Aioli, Eggs, Celery & Onion | V

Vietnam-Ramen Station

Chef Attended Traditional Ramen Noodles & Vegetarian Broth | Per Guest

Bamboo Shoots, Hard Boiled Egg, Bean Sprouts, Sliced Carrot, Cilantro Leaves, Sliced Jalapeno, Green Onions, Snap Peas, Baby Corn, & Shiitake Mushrooms

Served with Thai Roasted Chili Paste, Ginger Garlic Sauce, Vietnamese Table Sauce
Choice of Beef, Chicken or Shrimp

Farmers Market Station



Artistically Displayed Station Grazing | Per Guest

Cheese & Meat

Brie, Gorgonzola, Manchego, Humboldt Fog, Blue Ash, Irish Bourbon Cheddar, Cured Sausage, Prosciutto, Spanish Chorizo, Dried Fruits, Assorted Nuts, Olives, Gourmet Crackers

Vegetables | VG, GF

Lemon and Sage Scented Cauliflower, Brussels Sprouts With Balsamic Glaze and Toasted Walnuts, Herb Marinated Grilled Portobello Mushrooms and Tobacco Onions, Honey Roasted Carrots, Grilled Zucchini, Roasted Red Peppers, Roasted Golden Beets with Pickled Purple Beet Relish

Sauces | V, GF

Chimichurri, Hummus bi Tahini, Calabrian Chili Aioli

Customized Nachos or Tacos

Street Tacos or Nacho Bar | Per Guest

Choose Two Signature Toppings: Achiote Braised Beef, Achiote Braised Chicken, Pork Chorizo, or Vegetarian with Grilled Shitake Mushrooms, Onions & Zucchini

Nacho Bar Fixin's

Tri Colored Tortilla Chips, Chili Con Queso, Pico de Gallo Salsa, Pickled Red Onion & Jalapeno Relish | GF

Street Tacos Fixin's

Warm Corn Tortillas, Sonoran Slaw, Cheddar Cheese, Ancho Chili Salsa, Limes | GF | 2 Per Guest



Tapas & Paella

Chevre Cheese Whipped with Sun Dried Tomatoes on Crostini | V
Capers, Paprika and Olives, on Garlic Crostini | V
Sliced Melons, Serrano Ham & Almonds, Honey-Sherry Vinaigrette | GF

Choose (1) Paella Style

Paella Valencia | Per Guest

Shrimp, Clams, Black Mussels, Chorizo and Chicken, Saffron Rice | GF

Chicken & Pork | Per Guest

Peppers, Artichoke, Onions and Peas, Tomato - Saffron Rice | GF

Italian | Per Guest

Sicilian Sausage, Chicken, Artichoke, Roasted Peppers & Onion, Basil Pesto, Saffron Rice | GF



Carving Stations

Each carved item is served with cocktail rolls, condiments & sauces, carved to order by a culinary professional
Gluten free cocktail rolls are available upon request for an additional fee

Brown Sugar Honey Ham | Per Guest

Cinnamon Apple Butter & Horseradish Mustard | GF

Tuscan Pork Tenderloin | Per Guest

Porchetta Herb Rubbed & Prosciutto Wrapped, Marsala Jus Lei | GF

Herb Roasted Breast of Turkey | Per Guest

Giblet Turkey Gravy & Cranberry Orange Compote | GF

Roast Beef | Per Guest

Sirloin Roast Infused with Garlic & Rosemary, French Onion & Burgundy Demi Glaze, Horseradish Cream | GF

Hot Pastrami | Per Guest

Warm Sauerkraut, Dried Cranberry, Whole Grain Dijon & New England Maple Mustard Trio | GF

Salt & Herb Crusted

Prime Rib of Beef | Per Guest

Au Jus & Horseradish Cream | GF

New York Roast | Per Guest

Sea Salt & Cracked Black Pepper, Burgundy Demi Glaze & Horseradish Cream | GF

Roasted Tenderloin of Beef, Black Truffle, Sea Salt, Parsley & Thyme | Per Guest

Five Onion & Forest Mushroom Compote, Atomic Horseradish Cream, Burgundy Demi Glaze | GF

Signature Small Plates

Rosemary & Lemon Loin of Lamb | Each

Feta Cous-Cous, Braised Tomatoes & Onions, Merlot Demi Glaze

Ratatouille | Each

Potato Mash with Cauliflower & Parsnip, Eggplant Tapenade | VG, GF

Zucchini Roulade | Each

Grilled Zucchini Filled with Tofu Ricotta, Cured Tomato Ragu, Crispy Leeks | VG, GF

Potato Gnocchi Florentine | Each

Pan Crisp, with Braised Tomato Spinach Ragu, Grana a Padano | V

Smashed Brussels | Each

Sage & White Bean Hummus, Toasted Walnuts, Bourbon -Maple Glaze | VG, GF

Sonoran Beef Short Rib | Each

Braised Vegetables, Posole, Tomato-Cilantro Risotto, Enchilada Demi Glaze | GF

Crab Filled Prawns | Each

Citrus Burre Blanc, Chive Oil, Crispy Leeks | GF

Brazil-Picanha with Chimichurri | Per Guest

Carved Roast Sirloin Cap, Buttery White Rice, Tomato Salad with Chickpeas, Cucumbers & Onions | GF

Fresh Pasta Small Plates | Each

Featuring locally produced Pasta Rea Pasta & Sauce

Minimum of 30 Per Creation

Lumache with Vegan Bolognese | VG

Penne with Smoked Salmon Cream

Gigli, Cacio de Pepe, Grana Padana

Radiatore, Short Rib & Mushroom Ragu

Macaroni, Basil Pesto, Balsamic Tomatoes & Onion

Fusilli, Garlic Shrimp, Vodka Cream Sauce



Beverages & Bar Services



All Alcohol Service Requires Our Skilled Bartenders | Bartending Labor Charges are in Addition to Listed Prices | Number of Staff Members Needed is Determined by Your Event Specialist and is Based on Your Guest Count & Event Needs | Bar Packages Have a 50 Guest Minimum at Listed Prices

Fresh Brewed Regular or Decaf Coffee | Per Gallon

Cream & Sugar

Hot Cocoa | Per Gallon

Mini Marshmallows

Assorted Hot Tea | Per 15 Tea Bags

Assorted Sweeteners

Unsweetened Iced Tea | Per Gallon

Assorted Sweeteners

Chilled Lemonade | Per Gallon

Botanical Brews | Per Gallon

Hibiscus Berry or Fuzzy Peach

Bottled Water or Soda | Each

Coke, Diet Coke, Sprite, Still Water or Sparkling Water

Mixer Package | Per Person

Assorted Soda & Juice, Margarita Mix, Garnishes, Ice & Icing Bins | *Client Provided Alcohol*

Domestic Beer & Wine Package | Per Person

House Red & House White Wine, Regular & Light Beer, Soft Drinks, Bottled Water, Ice & Icing Bins

Full Bar Package | Per Person

House Brand Spirits, Red & White Wine, Light & Regular Beer, Soft Drinks, Bottled Water, Mixers, Garnish, Ice & Icing Bins

Premium Bar Package | Per Person

Premium Sprits, Red & White Wine, Light & Regular Beer, Soft Drinks, Bottled Water, Mixers, Garnish, Ice & Icing Bins

Signature Cocktails | Per Person | \$ MKT

Expertly crafted signature cocktails with premium ingredients, inquire with your event specialist for consultation

China or Disposables

Standard black plastic disposables are included for appetizers and standard clear plastic disposable cups are included for beverage & bar service. Sustainable or upgraded disposables are available. Real china, glassware and flatware are also available and are based on menu needs.

Event Services

Entertainment, valet, floral, heaters, lighting, tents, guest tables, chairs & linens, please consult with your event specialist to assist with planning your unique event. Creations in Cuisine Catering reserves discretion in determining the proper staffing levels and time needed on site to flawlessly produce your event.

Final menu selections are required 30 days in advance whenever possible. Final guest count guarantee is due 14 day prior to your event date, changes after final guest count are at CICC discretion and could result in a change fee