

# MADE FROM SCRATCH WITH LOVE

- Bacon
- Skewers
- Brochettes
- Meatballs
- Puff Pastry
- Dips
- Small Bites
- Seafood

- Savory Cheesecake
- Grazing Boards
- Meat
- Vegetarian/ Vegan

# \*\*Prices are for reference and may vary depending on market prices\*\*

NOTE: For full service catering jobs, platters and serve ware ARE included, but for drop off catering jobs, they are not. Items DO NOT automatically come with hot holding equipment (chafers and fuel), this is an EXTRA charge, with full service AND drop off catering jobs. Drop off hot holding equipment is in FOIL, unless otherwise arranged with the owner. For drop off catering jobs: There is also an EXTRA CHARGE for platters, tongs and serving utensils since these items are not returned to the catering company. There may be an additional labor charge for items ordered on short notice.

ALL of our appetizers are HAND MADE, not pre-fabricated or store bought.





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ISLANDGIRLSCATERING.COM



## • All Things Bacon: Min 12

Bacon wrapped DATES, 2 dates /person (GF)

Blue cheese, goat cheese or cream cheese stuffed bacon wrapped DATES, 2 dates /person (GF) Sweet and spicy bacon wrapped chicken bites, 2 pcs per person (rolled in brown sugar, cayenne, cumin and a pinch of cinnamon)(GF)

Bacon wrapped brussels sprouts with balsamic mayo dipping sauce or dijon *sauce*, 2/person (GF)

Bacon wrapped little smokies, 4 per person (rolled in brown sugar, garlic and a bit of cayenne) (GF)

Bacon wrapped water chestnuts, 2 per person (GF)

Bacon wrapped pineapple, 2 per person (finished with a honey ginger sauce) (GF)

Maple Bacon little smokies, 4 per person

#### Meatballs:

(Gfree upcharge)

Asian (beef and pork meatballs, with a gingery hoisin sauce)

Merlot (all beef meatballs, with a balsamic and Merlot garlic sauce)

Moroccan (beef and lamb meatballs with fresh parsley and mint with cinnamon, coriander and cumin with a pomegranate glaze)

Bourbon glazed (pork and beef meatballs with a scratch made apricot chili bourbon barbecue sauce)

GREEK with tzatziki (beef and lamb meatballs with onion, mint and cinnamon with house made tzatziki sauce for dipping)

SWEDISH with mushroom gravy sauce (all beef with scratch made mushroom gravy) sweet and sour meatballs (all beef with scratch made pineapple brown sugar sauce) teriyaki meatballs (ground turkey meatballs with brown sugar, ginger, hoisin sauce)

Chicken Parmesan (ground chicken, parmesan, Italian seasonings with scratch made marinara) Vegan teriyaki meatballs (NOT GF)( vegan ground beef with ginger and garlic with vegan teriyaki sauce)



#### • Skewers and Brochetts:

Hawaiian bites (kielbasa with pineapple and sweet and sour sauce) 2 per person Beef Brochettes, chicken brochettes, 2 per person (GF)

Honey balsamic steak, honey bourbon or cajun butter steak bites, person, 3 bites per person (made with **tenderloin steak**) (GF)

Hawaiian Chicken skewers (chunks of chicken, red pepper and pineapple with scratch made Hawaiian Barbecue sauce on 4" skewer, 2 per person (GF upcharge)

## • Dips:

HOT Spinach Artichoke Dip, person (GF crackers upcharge)
Chili Relleno Dip with tortilla chips, person, serves about 20 – 25 (GF)
Baked Brie with fig jam and orange and toasted pistachios OR honey almond baked brie – 8 ounce wheel of Brie, served with crackers and toasted baguette (GF crackers upcharge)

# • Puff Pastry/ Fillo dough/ Cups:

Blackberry, sage, goat cheese crostini, 2 per person

Cheesy mushroom puff pastry bites, 1 per person (assorted mushrooms, gruyere)
Puffed pastry cranberry brie bites, 2/person (brie, cranberry sauce, puff pastry stacks)
Chicken Alfredo in phyllo cups, 2 per person
Puffed Pastry Spinach pinwheels, 2 per person
Bacon and swiss puff pastry Palmiers, 2 per person
French onion tartlets in phyllo cups, 1 per person
Baked Brie with bacon jam in phyllo cups- 1 per person
Baked Brie with housemade cranberry sauce in phyllo cups- 2 per person



#### • Small Bites:

Parmesan Crusted Crab cakes bites with aioli, 2 per person Jalapeno popper rolls, 2 per person

MINI grilled cheese sandwiches with a SHOT of tomato soup, 1 per person

PIGS in a blanket with creamy mustard dipping sauce, 2 per person

Ranch chicken wings or buffalo chicken wings or Asian chicken wings, 3 per person

Mushrooms: seafood stuffed, vegetarian, sausage, vegan stuffed, 2 per person

Spinach orbettes, 4 per person (GF upcharge)

Patatas Bravas with red and white sauces (1/2 cup serving) (GF)

Bourbon Glazed Kielbasa bites, 4 per person (GF)

Chicken Cordon Bleu Bites, 2 per person

Gougeres, 2 per person

Maple Mustard Sausage bites, 4 per person (GF)

Mini sausage rolls (like pigs in a blanket but with sausage in crescant dough) 2 per person

## • Vegan:

Roasted Lemon and garlic mushrooms, half cup per person (GF/DF)



## • Savory Cheesecake:

(12"): Smoked Salmon, pesto, or roasted red pepper, corn and chile with crackers and toasted baguette (Can be made GF and GF crackers – upcharge)

#### • Bruschettas:

Avocado, Tomato, Blackberry and thyme with goat cheese, white bean and rosemary, olive tapenade, butternut and apple, caprese, gorgonzola with roasted grapes and honey, honey roasted tomato, ricotta and roasted grape, Strawberry with ricotta or goat cheese, beef tenderloin horseradish, 2 per person

### • Dips:

Artichoke dip, COLD, with crackers (GF upcharge)

Caramelized onion dip and potato chips (GF)

Carrot hummus, Beet hummus, jalapeno cilantro hummus, regular hummus, roasted red pepper hummus, comes with pita chips (GF cracker upcharge)

Guacamole (scratch made) with chips (GF)

Triple Salsa Bar with chips (GF)

Smoked Salmon Dip with crackers (GF) (GF crackers upcharge)

Vegan chickpea schawarma with pita and fresh vegetables



### • Seafood:

Chili Lime shrimp cups, 1 per person Shrimp Cocktail, ONE entire shrimp cocktail Garlic shrimp and avocado crostini, 2 per person

#### • Small Bites:

Cream cheese stuffed peppadews, 1 per person (GF)

Dried apricot blue cheese canapes with walnuts and honey, 2 per person (GF)

Endive with pear and blue cheese, 2 per person (GF)

Smokehouse almond cheese truffles on a pretzel stick, 2 per person (GF pretzel upcharge)

Cream cheese Orange walnut stuffed dates, 2 per person (GF)

Summer Citrus Caprese skewers (prosciutto, orange, mozzarella, basil) 2 per person (GF)

Caprese skewers, 2 per person (GF)

Bleu Cheese grape truffles, 3 per person (GF)

Herbed cream cheese cucumber bites, or tuna cucumber bites, 2 per person

smoked salmon cucumber bites with dilled cream cheese, 2 per person

Proscuitto wrapped honey dew and cantaloupe, 2 per person (GF)

Honey dew, watermelon, cantaloupe Proscuitto basil skewers with balsamic reduction, 2 per person (GF)

Deviled eggs or AVOCADO deviled eggs OR ranch, bacon and blue cheese, 2 per person (GF)

## Grazing Boards:

Cheese platter- four kinds of cheese Charcuterie Board, fruit vegetable and olive board



## • Vegetarian/Vegan:

Jalapeno tortilla roll ups, 2 per person - vegetarian Marinated mushrooms with crostini, 1 person (GF,DF)

Vegan taco pinwheels with vegan cream cheese, black beans, corn, cilantro, red onion, green chilies, 2 per person (DF)

Fruit Skewers (seasonal fruit on 10" skewer) 1 per person (GF,DF)

Vegan Artichoke tapenade crostini (artichoke, roasted red pepper, tomato) 2 per person Goat Cheese pistachio crusted strawberries, 2 per person (GF)

Vegan tzatziki on cucumber with grape tomato slice and dill, 2 per person Spinach artichoke cups- vegan in filo cups, 2 per person

## • Meat:

Anitpasto skewers- salami(s), cheeses, grape tomatos, basil, olive on a 6" skewer, 1 per person