



menus:

passed hors d'oeuvres
cocktail & dinner stations
seasonal buffets
seasonal plated dinners
small plates
corporate catering



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At Marybeth's Caterers, we love hors d'oeuvres—and your guests will too! Whether they are offered before dinner or serve as a light meal, these bite-size gems will start off your party with good taste.

Warm

Mini Potato Pancakes with Apple Compote
Ratatouille Goat Cheese Puffs
Artichoke Fritters with Lemon Basil Cream
Mini Peach Tart Tatins with Gorgonzola & Spiced Pecans
Fried Green Tomatoes with Garlic Aioli & Tomato Chip
Ricotta Blini with Marinated Grape Tomatoes & Feta
Prosciutto with Arugula Pesto on Fig & Roquefort Biscotti
Housemade Chicken Bangers with Caramelized Onion Mash, Served in Cones
Asparagus, Tomato & Parmesan Tartlets
Herb Polenta Coins, Topped with Wild Mushrooms and Taleggio
Jumbo Lump Crab Cakes Topped with Tomato Remoulade
Chicken & Lemongrass Pot Stickers, Served with Soy Ginger Dip
Duck Confit, Leek and Shiitake Mushroom Ragoût Tartlets
Shrimp & Corn Beignets with Avocado Crème Fraiche Dip
BBQ Pulled Pork Tartlets
Mini Cheeseburgers
Mini Grilled Cheese Sandwiches: Wild Mushroom and Fontina,
Cheddar and Tomato OR Mozzarella and Prosciutto
Manchego, Serrano & Quince Phyllo Triangles
Spicy Andouille Sausage in Puff Pastry
Wild Mushroom Risotto Beignets, Saffron Aioli
Mini Salmon or Chicken Burgers with Avocado Purée & Tomato Jam
Mini Fallen Cheese Soufflés



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passed hors d'oeuvres (continued)

Cold

Chili Rubbed Grilled Shrimp, Avocado Dip

Port-Roasted Plum, Gorgonzola & Pecan Tartlets,
Prosciutto Chip (chip optional)

Cherry Tomato & Basil Bruschetta

Seared Scallops with Sweet Pea Purée, Truffle Oil & Ricotta Salata on Crostini

Parmesan Baskets with Herbed Goat Cheese and Tomato Crisp

Herb & Lime Marinated Grilled Shrimp, Served with Thai Remoulade

Marinated Pearl Bocconcini, Olive & Grape Tomato Skewers

Soup "Shots"

Chilled English Pea, Cucumber & Melon, Chilled Asparagus

Watermelon Cubes Filled with Coach Farm Goat Cheese,
Drizzled with Balsamic Vinegar

Sweet Pea Purée with Radish Julienne, on a Potato Crisp

Beet & Apple Tartare on Endive Spears

Potato Pancakes with House-Cured Gravlox, Herbed Creme Fraiche & Caviar

Tuna Tartare on Plantain Chips with Mango Salsa

Rosemary-Cured Carpaccio of Beef with Horseradish Cream
& Olive Tapenade Served on Herb Crostini

Asian Pesto Chicken Skewers, Miso Dip

Chicken Waldorf Salad Tartlets

Loin of Lamb Topped with Grilled Pineapple Mint Raita,
Served on Papadum Chips

Bacon, Lettuce and Tomato Tartlets

Lobster Jicama Rolls, Served with Rosemary Ginger Dip

Crab & Mango Salad on Basil Tuiles

Smoked Salmon Bruschetta with Capers & Dill