

Bittersweet's Famous Dips, Displays and Specialty Cheese

Santa Fe Chicken Dip (hot)- \$40.00 per pan

Creamy spiced chicken blended with onions and jalapenos served with tortilla chips

Crab and Artichoke Dip (hot)- \$45.00 per pan

Select Chesapeake Bay crabmeat and artichoke hearts in a creamy parmesan cheese Dip. Served with crackers

Spinach Dip - \$29.50 per bowl

Cool and creamy vegetable spinach dip with water chestnuts.

Served with crispy pita triangles

Pimento Cheese Dip - \$35.00 per bowl

A delightful southern treat of cheddar cheese, cream cheese and pimento.

Served with crackers

Chevre Terrine - \$40.00

Beautifully layered terrine of creamy New York goat cheese with fresh pesto, sun-dried tomatoes and olive tapenade. Served with assorted crackers

Brie Decorated with Seasonal Fruit - \$50.00

A wheel of imported Brie decorated with fresh fruit and glazed with apricot syrup.

Served with assorted crackers

Brie en Brioche - \$45.00

Brioche wrapped wheel of imported Brie filled with your choice of raspberry or apricot preserves or sun-dried tomatoes and fresh herbs. Served with assorted crackers

Cheese and Fruit Display - \$35.00 serves 10-15 / \$75.00 serves 25-40

Trio of Cheese Terrines - \$75.00

A Cheddar terrine, a spreadable Bleu cheese terrine and a mild and creamy New York State Chevre terrine, accompanied by assorted crackers

Vegetable Crudite - \$40.00 serves 15 / \$65.00 serves 25

A colorful variety of seasonal vegetables served with both ranch and cucumber dill dips

Grilled Vegetable Crudite - \$45.00 serves 15 / \$75.00 serves 25

Grilled red and green peppers, asparagus, squash, eggplant, red bliss potatoes and whole mushrooms brushed with extra virgin olive oil and served with pesto mayonnaise

Vegetarian Antipasto - \$50.00 serves 15 / \$85.00 serves 25

Marinated mushrooms, green and black olives, artichoke hearts, hearts of palm, fresh mozzarella and roasted red peppers. Served with flatbreads

Traditional Antipasto - \$45.00 serves 15 / \$75.00 serves 25

Cured meats, salami, Italian cheese, black and green olives, grilled peppers and pepperoncini. Served with flatbreads

Tapas Platter - \$60.00 serves 15 / \$100 serves 25

A Mediterranean display of hummus, roasted red peppers, olives and herb-marinated Chevre. Served with garlic pita triangles

Smoked Salmon Mousse - \$45.00 serve 20*

Terrine of smoked salmon mousse garnished with capers and red onions. Served with assorted crackers and flatbreads

Poached Atlantic Salmon - \$100.00 per side*

Smoked Atlantic Salmon - \$150 per side*

Cold Carving Board - \$11.95 per person*

Thinly sliced savory beef tenderloin and roasted turkey breast served with rich mayonnaise, stone-ground mustard and horseradish crème. (add small dinner rolls, \$0.75 per person)

BITTERSWEET

CATERING ~ CAFE ~ BAKERY

Hors d'oeuvres Menu

Simply Appetizing

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www.bittersweetcatering.com



Prices subject to change without notice.

CATERING MENU

minimum order two dozen except where noted

HOT HORS D'OEUVRES

Swedish Meatballs - \$1.25 per person (min10 ppl)

Traditional Swedish meatballs with sauteed onions in a beef sour cream demi-glace

Asparagus with Asiago - \$1.75 per piece

Hand selected asparagus tips covered in Asiago and Fontina cheeses and wrapped in a delicate phyllo dough

Mushroom Vol-au-Vents - \$2.00 per piece

A flaky puff pastry filled with an enticing combination of imported and domestic mushrooms, fontina cheese and herbs

Hibachi Chicken Skewers - \$2.00 per piece

Marinated chicken strips rolled and filled with multi colored sweet peppers, green onions and Monterey Jack cheese

Petite Quiche Assortment - \$2.25 per person (min 10 ppl)

This savory assortment includes a traditional Quiche Lorraine, Spinach Quiche, Cheese & Herb

Pigs in a Blanket - \$1.95 per person (min 10 ppl)

Miniature all beef franks wrapped in a flaky pastry, served with grain and honey Dijon mustards

Spinach Pies - \$1.25 per piece

Traditional Greek phyllo triangles filled with spinach and feta cheese

Indian Samosas - \$1.50 per piece

Puff pastry packets filled with curried chicken and dried apricots

Wild mushroom Quiche Diamonds - \$1.50 per person (min 10 ppl)

Diamonds of wild mushroom and Swiss cheese quiche

Chorizo Skewers - \$1.50 per piece

Skewers of spicy Spanish sausage served with an ancho chili dipping sauce

Southwestern Sates - \$1.75 per pieces

Skewers of cumin spiced grilled chicken served with a chili-sour cream dip

Indonesian Sates - \$1.75 per piece

Skewers of Indonesian spiced grilled chicken or beef served with a peanut dipping sauce

Sesame Chicken Strips - \$1.75 per piece

Black and white sesame coated chicken strips served with a spicy Asian dipping sauce

Japanese Yakatori - \$2.00 per piece

Skewers of yakatori beef or chicken with green onions, bell peppers and shitake mushrooms served with a pesto dipping sauce

Vegetable Quesadillas - \$1.50 per piece

Tortilla cornucopia filled with melted pepper jack and cheddar cheeses, grilled onions, jalapenos, red and green pepper and tomato. Served pico de gallo and sour cream

Smoked Chicken Quesadillas - \$1.75 per piece

Tortilla cornucopia filled with shredded chicken, mild cheddar and jack cheeses, tomato, bell pepper and cilantro. Served with pico de gallo

South American Empanadita - \$1.75 per piece

Flaky pastry triangles of cumin seasoned ground beef served with freshly prepared salsa

Bacon Wrapped Scallops - \$2.50 per piece

Broiled scallops wrapped in applewood-smoked bacon

Miniature Crab Cakes - \$2.00 per piece

Miniature Chesapeake Bay Crab on Bremner wafers served with a roasted red pepper aioli

Baby Lamb Chops - \$36.00 per dozen (min3 doz)*

Roasted baby lamb chops in an herbed breadcrumb crust with a raspberry-part dipping sauce

Miniature Beef Wellingtons - \$1.75 per piece

Flaky little pastries filled with spiced beef, grain mustard, mushroom duxelle and sweet onion

COLD HORS D'OEUVRES

Wild Mushroom Crostini - \$1.50 per person (min10 ppl)

Garlic crostini topped with shitake and portobella mushrooms simmered with fresh herbs

Stuffed Portabella Mushrooms - \$1.50 per person (min10 ppl)

Wedges of grilled portabella mushrooms layered with pesto cream cheese and balsamic reduction

Mango Brie Tarts - \$1.50 per piece

Fluted tart shells piped with creamy Brie and mango puree

Asparagus Wrapped in Prosciutto - \$1.75 per piece

Poached asparagus spears wrapped in prosciutto

Portabella Mushroom Skewers - \$1.50 per piece

Skewers of grilled portabella mushrooms with a pesto dipping sauce

Fresh Fruit Skewers - \$1.75 per piece

Colorful skewers of seasonal fruit with a brown sugar-sour cream dipping sauce

Heart Shaped Sweet Potato Biscuits - \$1.95 per piece (min1 doz)

Freshly baked heart shaped sweet potato biscuits filled with your choice of smoked turkey breast and cranberry chutney or prosciutto and Brie with whole grain mustard

Cheddar Chive Biscuits - \$1.95 per piece (min 1 doz)

Freshly baked cheddar chive biscuits filled with your choice of smoked ham and honey mustard or curried chicken salad

Bruschetta Canapes - \$1.75 per person (min 10 ppl)

Toasted French bread slices brushed with garlic olive oil and topped with your choice of pesto chevre or fresh tomatoes and basil

Wasabe Cream Salmon Tartlets - \$1.95 per piece*

Mini pastry shells filled with smoked salmon mousse with a hint of wasabe

Grilled Shrimp Canapes - \$1.95 per piece

Grilled shrimp with papaya salsa on crisp flour tortilla crackers

Vietnamese Summer Rolls - \$30.00 per dozen (min 1 doz)

Vegetarian summer rolls filled with shredded lettuce, red cabbage, carrots, sprouts and rice noodles. Accompanied by a spicy peanut dipping sauce

Smoked Salmon Canapes - \$2.25 per piece*

Sliced smoked salmon on brown bread topped with dill crème fraiche

Tenderloin Beef Canapes - \$2.25 per piece (minimum 3 doz)*

Hand-sliced medium rare tenderloin on baguette topped with horsedish crème

Deviled Eggs - \$7.95 per dozen

Everybody loves deviled eggs! Ours are garnished with chives and paprika

Jumbo Steamed Shrimp - \$25.00 per dozen

Classic steamed jumbo shrimp with spicy cocktail sauce

Grilled Shrimp Platter - \$25.00 per dozen

Large seasoned shrimp chargrilled and served with remoulade sauce

Jerked Shrimp Skewers - \$2.25 per piece

Grilled shrimp rubbed in Jamaican Jerk spices on skewers served with a melon cilantro salsa

Stuffed Apricots - \$12.00 per dozen (min3 doz)

Dried apricots stuffed with chevre and dusted with crushed pistachios

Zucchini Involtini - \$15.00 per dozen (min 3 doz)

Little zucchini rollups filled with herbed chevre

Antipasto Skewers - \$2.25 each

Lightly marinated mozzarella, sundried tomato, kalamata olive and artichoke heart

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food related illness.