

Bittersweet's Famous Dips, Displays and Specialty Cheeses

Santa Fe Chicken Dip - \$40.00 per pan

Creamy spiced chicken blended with onions and jalapenos served hot with corn tortilla chips.

Crab and Artichoke Dip - \$45.00 per pan

Select Chesapeake Bay crabmeat and artichoke hearts in a creamy parmesan cheese dip served hot with assorted 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 olivada served with assorted crackers.

Brie Decorated with Seasonal Fruit - \$50.00

A wheel of imported Brie decorated with fresh fruit, drizzled 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 slices of crusty baguette.

Cheese and Fruit Display - \$35 serves 10-15/\$75 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 and baguette slices.

Vegetable Crudite - \$40 serves 15/\$65 serves 25

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

Grilled Vegetable Crudite - \$45 serves 15/\$75 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 serves 25

Marinated mushrooms, green and black olives, artichoke hearts, hearts of palm, fresh mozzarella and roasted red peppers drizzled with balsamic vinaigrette and served with sliced bread.

Traditional Antipasto - \$45 serves 15/\$75 serves 25

Cured meats, salami, Italian cheeses, black and green olives, grilled peppers and pepperoncini served with flatbreads.

Tapas Platter - \$60 serves 15/\$100 serves 25

A Mediterranean display of hummus, roasted red peppers, Moroccan olives and herb-marinated chevre cheese served with garlic pita triangles.

Smoked Salmon Mousse - \$45 serves 20

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

Poached Atlantic Salmon - \$100.00 per side

Smoked Atlantic Salmon - \$150.00 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, \$.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

Hot Hors D'Oeuvres

Swedish Meatballs - \$ 1.25 per person

Traditional Swedish meatballs with sautéed 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

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

Pigs in a Blanket - \$1.95 per person

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 pockets filled with curried chicken and dried apricots

Wild Mushroom Quiche Diamonds - \$1.50 per person

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 piece

Skewers of cumin spiced 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 hoisin ginger 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 an Asian dipping sauce

Vegetable or Cheese Quesadillas - \$1.50 per piece

Triangle of flour tortilla filled with melted pepper jack and cheddar cheeses and grilled onions, jalapenos, red and green peppers or a combinations of cheeses and chopped tomato. Accompanied by pico de gallo and cilantro sour cream dip

Smoked Chicken Quesadillas - \$1.75 per piece

Tortilla cornucopia filled with shredded chicken, mild Cheddar & Jack cheeses, traditional tomato, bell pepper and cilantro

South American Empanadita - \$1.75 per piece

Flaky pastry triangles of cumin seasoned ground beef or cheddar cheese 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 (minimum 3 dozen)

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

Baby Lamb Chops - \$36.00 per dozen (minimum 3 dozen)

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

Cold Hors D'Oeuvres

Wild Mushroom Crostini - \$1.50 per piece

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

Stuffed Portabella Mushrooms - \$1.50 per person

Wedges of lightly grilled portabella mushrooms layered with pesto cream cheese

Mango Brie Tarts - \$1.50 per piece

Fluted tart shells piped with creamy Brie and mango

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

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

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

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

Wasabe Cream Salmon Tartlet - \$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 a flour tortilla

Vietnamese Summer Rolls - \$30.00 per dozen

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

Smoked Salmon Canapés - \$2.25 per piece

Sliced smoked salmon on brown bread topped with dill crème fraiche

Tenderloin Beef Canapés - \$2.25 per piece (minimum 3 dozen)

Hand-sliced rare tenderloin on baguette topped with horseradish crème

Deviled Eggs - \$7.95 per dozen (minimum 2 dozen)

Everybody loves deviled eggs! Ours are garnished with chives and red pepper

Jumbo Steamed Shrimp - \$25.00 per dozen

Classic steamed jumbo shrimp with spicy cocktail sauce and a lemon garnish

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 per dozen (minimum 3 dozen)

Dried apricots stuffed with chevre and dusted with crushed pistachios