



À LA CARTE APPETIZER MENU

[Each appetizer serves 20 people]

SIMPLE STARTERS

	Cost
Jalapeno and Bacon Deviled Eggs You'll love our eggs with their creamy and zesty filling topped with bacon	\$30
Balsamic Basil Bruschetta Aromatic basil and juicy tomatoes with a splash of sweet and tangy balsamic (assembled or self-serve)	\$35
Warm Brie and Almond Fig Jam Decadently creamy brie, served with crackers	\$38
Wedge Salad Kabobs A perfect salad bite on a skewer with bacon, cheese, tomato, and creamy vinaigrette	\$38
Caprese Bites Delicate fresh mozzarella, aromatic basil, and a perfect cherry tomato with cracked pepper and basil infused olive oil	\$49
Green Goddess Crudité Cups The perfect serving of crisp veggies with cheese and Green Goddess dressing	\$57
Texas Salsa and Guacamole A refreshing salsa of tomatoes, cilantro, onions, peppers, beans, and corn, served with chunky avocado mixed with garlic, cilantro, tomatoes, red onion, and cumin with just the right amount of salt and lime. Served with tortilla chips	\$63
Spina-Feta-Arti Cups A flaky phyllo cup filled with a blend of spinach, artichokes, feta, and cream cheese	\$65
Grand Charcuterie Board A feast for the eyes! A selection of cured meats, cheeses, veggies, nuts, olives, dried fruits, and crackers	\$90



HEAVY HORS D' OEUVRES

<p>Taco Bites Crispy wonton cups filled with seasoned meat, topped with cheese and scallions</p>	\$35	<p>Salmon Salad Boats Flaked salmon fillet with red onions, carrots, and parsley, nestled on a crisp romaine leaf (without mayo)</p>	\$65
<p>Sweet and Spicy Asian Chicken Skewers of tender chicken bathed in sweet Thai chili sauce</p>	\$38	<p>Smoked Salmon Presentation A display of succulent smoked salmon arranged with capers, red onions, lemons, and cucumbers</p>	\$68
<p>Braised Beef & Sweet Potato Mash Slow-cooked, tender beef offered in individual cups with hearty sweet potatoes</p>	\$41	<p>Caramelized Turkey Sliders Juicy turkey, mozzarella cheese, caramelized onions, and a dab of BBQ sauce</p>	\$73
<p>Moza-Basil Meatballs Deliciously tender meatballs simmered in marinara with mozzarella and basil</p>	\$55	<p>Rosemary Feta Lamb Balls Meatballs made from tender ground lamb mixed with rosemary and feta, served with a creamy feta dipping sauce and pita wedges</p>	\$75
<p>Dijon Ham and Swiss Sandwich perfection—warm ham and melted Swiss on a sweet Hawaiian roll</p>	\$56	<p>Hoisin Steak Skewers Skewers of soy-garlic marinated steak, glazed with hoisin sauce</p>	\$76
<p>BBQ Chicken Bacon Bombs A flavor explosion! Bacon-wrapped skewers of tender chicken, with BBQ sauce</p>	\$65	<p>Southern Comfort Shrimp & Grits Decadently cheesy grits topped with large shrimp in a savory sauce</p>	\$80
<p>Spiced Beef Pockets Jamaican-style patties of minced beef with curry, allspice, and other spices in a delicate turmeric pastry, with a sweet and spicy sauce</p>	\$65	<p>Avocado Shrimp Martinis Raise a toast to the spectacular combination of avocado, tomato, cilantro, and garlic dip topped with tender shrimp</p>	\$96
<p>Old Bay Shrimp Platter Perfectly steamed lemon & butter shrimp, seasoned with Old Bay</p>	\$65	<p>Lollipop Lamb Chops Hand-trimmed, Dijon-coated lamb chops cooked to perfection and served with a rosemary-balsamic glaze</p>	\$275



ORDERING DETAILS

- **À la Carte Appetizer minimum order is \$200**
- Each appetizer serves 20 persons
- Delivery and setup fees apply
- Meals may also be picked up at Frontier Kitchen, 8538 Terminal Road, Lorton, VA 22079 (Exit 166A on I-95, off of Fairfax County Parkway)

THE FINE PRINT:

Payments may be made in cash, debit/credit card, or checks made payable to **ColMoni's Catering**. A \$25 fee is assessed on all returned checks.

For more information and to order, please contact:

Info@ColMonisCatering.com | 703-898-6271

www.ColMonisCatering.com