



CATERED EVENTS MENU

ColMoni's has simplified catered events! Simply select (from the same tier): two appetizers and two mains. Read on for more information, detailed descriptions, and pricing.

	<i>TIER ONE</i>	<i>TIER TWO</i>	<i>TIER THREE</i>
APPETIZERS	Balsamic Basil Bruschetta Braised Beef and Sweet Potato Mash Jalapeno and Bacon Deviled Eggs Sweet and Spicy Asian Chicken Taco Bites Warm Brie and Almond Fig Jam Wedge Salad Kabobs	BBQ Chicken Bacon Bombs Caprese Bites Dijon Ham and Swiss Green Goddess Crudité Cups Mozza-Basil Meatballs Spiced Beef Pockets Spina-Feta-Arti Cups Texas Salsa and Guacamole	Avocado Shrimp Martinis Caramelized Turkey Sliders Grand Charcuterie Board Hoisin Steak Skewers Lollipop Lamb Chops Old Bay Shrimp Platter Rosemary Feta Lamb Balls Salmon Salad Boats Smoked Salmon Presentation Southern Comfort Shrimp & Grits
MAINS	Chicken and Shrimp Pasta Alfredo Italian Stuffed Shells Sazon Seasoned BBQ Chicken Spiced Teriyaki Chicken	Meaty Enchiladas Mongolian Hoisin Beef Shrimp Scampi Spiced Salmon Split Cornish Hens	Glazed Teriyaki Salmon Pineapple Curry Shrimp Salmon in Tuscan Sauce Savory Chicken Marsala Ultimate Steak Dinner



TIER ONE APPETIZER DESCRIPTIONS

Balsamic Basil Bruschetta

Aromatic basil and juicy tomatoes with a splash of sweet and tangy balsamic (assembled or self-serve)

Braised Beef and Sweet Potato Mash

Slow-cooked, tender beef offered in individual cups with hearty sweet potatoes

Jalapeno and Bacon Deviled Eggs

You'll love our eggs with their creamy and zesty filling topped with bacon

Sweet and Spicy Asian Chicken

Skewers of tender chicken bathed in sweet Thai chili sauce

Taco Bites

Crispy wonton cups filled with seasoned meat, topped with cheese and scallions

Wedge Salad Kabobs

A perfect salad bite on a skewer with bacon, cheese, tomato, and creamy vinaigrette

Warm Brie and Almond Fig Jam

Decadently creamy brie, served with crackers

TIER ONE MAINS DESCRIPTIONS

Chicken and Shrimp Pasta Alfredo

Tender chicken and shrimp, al dente pasta, and chopped asparagus in a creamy sauce with hints of garlic and lemon

Italian Stuffed Shells

Seasoned turkey sausage, spinach, and mozzarella cheese in jumbo pasta shells, topped with zesty marinara sauce. Served with a spinach salad

Sazon Seasoned BBQ Chicken

The combination of a Spanish seasoning blend and sweet & tangy BBQ sauce give these grilled boneless thighs a beautiful color and wonderful taste. Served with roasted sweet potato hash and spring mix salad

Spiced Teriyaki Chicken

Seasoned, grilled, and sliced chicken breast basted with teriyaki sauce, accompanied by stir-fried onions, peppers, and carrots. Served with sesame Jasmine rice



TIER TWO APPETIZER DESCRIPTIONS

BBQ Chicken Bacon Bombs

A flavor explosion! Bacon-wrapped skewers of tender chicken, with BBQ sauce

Caprese Bites

Delicate fresh mozzarella, aromatic basil, and a perfect cherry tomato with cracked pepper and basil infused olive oil

Dijon Ham and Swiss

Sandwich perfection—warm ham and melted Swiss on a sweet Hawaiian roll

Green Goddess Crudité Cups

The perfect serving of crisp veggies with cheese and Green Goddess dressing

Moza-Basil Meatballs

Deliciously tender meatballs simmered in marinara with mozzarella and basil

Spiced Beef Pockets

Jamaican-style patties of minced beef seasoned with curry, allspice, and other spices in a delicate turmeric pastry, with a sweet and spicy sauce

Spina-Feta-Arti Cups

A flaky phyllo cup filled with a blend of spinach, artichokes, feta, and cream cheese

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

TIER TWO MAINS DESCRIPTIONS

Meaty Enchiladas

Ground turkey, onion, and cheese enchiladas seasoned with a Mexican spice blend, garnished with cilantro and scallions and served with Mexican rice

Mongolian Hoisin Beef

Marinated in a soy, garlic, and ginger sauce, stir fried with scallions and carrots, mixed with Hoisin sauce, and served with Jasmine rice

Shrimp Scampi

Plump shrimp simmered in a lemon butter garlic sauce, poured over thin linguini, topped with fresh parsley, and served with a spring mix salad

Spiced Salmon

Seasoned with Old Bay and garlic, paired with red potatoes and roasted vegetables

Split Cornish Hens

Rosemary-infused hens presented with garlic-creamed potatoes and roasted Brussels sprouts with balsamic reduction



TIER THREE APPETIZER DESCRIPTIONS

Avocado Shrimp Martinis

Raise a toast to the spectacular combination of avocado, tomato, cilantro, and garlic dip topped with tender shrimp

Caramelized Turkey Sliders

Juicy turkey, mozzarella cheese, caramelized onions, and a dab of BBQ sauce

Grand Charcuterie Board

A feast for the eyes! A selection of cured meats, cheeses, veggies, nuts, olives, dried fruits, and crackers

Hoisin Steak Skewers

Skewers of soy-garlic marinated steak, glazed with hoisin sauce

Lollipop Lamb Chops

Hand-trimmed, Dijon-coated lamb chops cooked to perfection and served with a rosemary-balsamic glaze

Old Bay Shrimp Platter

Perfectly steamed lemon & butter shrimp, seasoned with Old Bay

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

Salmon Salad Boats

Flaked salmon fillet with red onions, carrots, and parsley, nestled on a crisp romaine leaf (without mayo)

Smoked Salmon Presentation

An impressive display of succulent smoked salmon arranged with capers, red onions, lemons, and cucumbers

Southern Comfort Shrimp & Grits

Decadently cheesy grits topped with large shrimp in a savory sauce

TIER THREE MAINS DESCRIPTIONS

Glazed Teriyaki Salmon

Salmon fillets marinated with garlic, soy sauce, and ginger, then broiled and glazed with sweet teriyaki sauce. Served with steamed broccoli and Jasmine rice

Pineapple Curry Shrimp

Delicate shrimp with coconut milk, curry, onions, red peppers, basil leaves, and pineapple chunks. Served with Jasmine rice

Salmon in Tuscan Sauce

Delicate salmon in a cream sauce with sundried tomatoes, garlic, onions, and wilted spinach. Served with brown rice and a spring mix salad

Savory Chicken Marsala

Thin cutlets in a sage, shallot, and portobello mushroom wine sauce, served with buttered wavy noodles and crisp broccoli

Ultimate Steak Dinner

Marinated, grilled, and sliced flank steak with sautéed onions, accompanied with roasted parmesan potatoes and lemon pepper asparagus spears



THE DETAILS

Minimum \$1,400 based on 40 people

Tier 1: \$1,400 (\$35/per guest)

Tier 2: \$1,800 (\$45/per guest)

Tier 3: \$2,200 (\$55/per guest)

- **Pricing includes:**

- Choice of 2 appetizers and 2 mains within the same tier
- An attractive set up of the food with a variety of platters, tiers, and chafing dishes as needed
- All serving utensils and tablecloths for food tables
- Upscale disposable white plates, utensils, and paper dinner napkins
- Two non-alcoholic beverages (tea/lemonade), water, and clear plastic cups
- Retrieval of chafing dishes by 9 pm or the day after the event

- **Additional Offerings:**

- Onsite catering staff (minimum of 3 staff for 4 hours @ \$45/hr or \$540)
- Additional catering staff added for 60+ guests (\$45/hr)
- Bartender service (minimum of 2 hours @ \$35/hr **note: client provides alcohol**)
- Flatware, silverware, glassware, and linen napkins (\$10/per guest)

For more information and to order, please contact:

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