



MIX 'N' MINGLE APPETIZER MENU

ColMoni's has made it so easy (and delicious!) to throw a mix 'n' mingle party—simply select:

1. Two options from Tiers One, Two, and Three (excluding Lollipop Lamb Chops*), or
2. Two options from Tier One and the Lollipop Lamb Chops* from Tier Three

Read on for more information, detailed appetizer descriptions, and pricing.

<i>TIER ONE</i>	<i>TIER TWO</i>	<i>TIER THREE</i>
Jalapeno and Bacon Deviled Eggs	Caprese Bites	Old Bay Shrimp Platter
Taco Bites	Mozza-Basil Meatballs	Smoked Salmon Presentation
Wedge Salad Kabobs	Dijon Ham and Swiss	Hoisin Steak Skewers
Warm Brie and Almond Fig Jam	Texas Salsa and Guacamole	Rosemary Feta Lamb Balls
Balsamic Basil Bruschetta	Green Goddess Crudité Cups	Grand Charcuterie Board
Sweet and Spicy Asian Chicken	Spina-Feta-Arti Cups	Southern Comfort Shrimp & Grits
Braised Beef and Sweet Potato Mash	BBQ Chicken Bacon Bombs	Caramelized Turkey Sliders
	Spiced Beef Pockets	Avocado Shrimp Martinis
		Salmon Salad Boats
		Lollipop Lamb Chops*



TIER ONE DESCRIPTIONS

Jalapeno and Bacon Deviled Eggs

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

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

Balsamic Basil Bruschetta

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

Sweet and Spicy Asian Chicken

Skewers of tender chicken bathed in sweet Thai chili sauce

Braised Beef and Sweet Potato Mash

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

TIER TWO DESCRIPTIONS

Caprese Bites

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

Moza-Basil Meatballs

Deliciously tender meatballs simmered in marinara with mozzarella and basil

Dijon Ham and Swiss

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

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

Green Goddess Crudité Cups

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

Spina-Feta-Arti Cups

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

BBQ Chicken Bacon Bombs

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

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



TIER THREE DESCRIPTIONS

Old Bay Shrimp Platter

Perfectly steamed lemon & butter shrimp, seasoned with Old Bay

Smoked Salmon Presentation

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

Hoisin Steak Skewers

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

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

Grand Charcuterie Board

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

Southern Comfort Shrimp & Grits

Decadently cheesy grits topped with large shrimp in a savory sauce

Caramelized Turkey Sliders

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

Avocado Shrimp Martinis

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

Salmon Salad Boats

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

Lollipop Lamb Chops

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



THE DETAILS

- **Minimum order of \$500 includes the following:**
 - Each appetizer is made to serve 20 people
 - Two options from Tiers One, Two, and Three (excluding Lollipop Lamb Chops)—for a total of six appetizers, or two options from Tier One and the Lollipop Lamb Chops from Tier Three—for a total of three appetizers
 - Delivery and an attractive set up of the food with a variety of tablecloths, platters, tiers, and chafing dishes as needed
 - Appetizer plates, cocktail napkins, clear plastic cups, and mini spoons or forks, as needed
 - Two non-alcoholic beverages (signature punch and water)
 - Retrieval of platters by 9pm on the day of the event, or the following day
- **Additional Offerings:**
 - Additional appetizers are available at a la carte pricing
 - Onsite catering staff (minimum of 3 hours @ \$45/hr, or \$135 per staff)
 - Bartender service (minimum of 2 hours @ \$35/hr **note: client provides alcohol**)
 - Flatware, silverware, glassware, and linen napkins (\$10/per guest)

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