



À LA CARTE APPETIZER MENU

[Each appetizer serves 20 people]

SIMPLE STARTERS

Jalapeno and Bacon Deviled Eggs

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

Balsamic Basil Bruschetta

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

Warm Brie and Almond Fig Jam

Decadently creamy brie, served with crackers

Wedge Salad Kabobs

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

Caprese Bites

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

Green Goddess Crudité Cups

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

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

Spina-Feta-Arti Cups

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

Grand Charcuterie Board

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



HEAVY HORS D' OEUVRES

Taco Bites

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

Sweet and Spicy Asian Chicken

Skewers of tender chicken bathed in sweet Thai chili sauce

Braised Beef & Sweet Potato Mash

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

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

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 with curry, allspice, and other spices in a delicate turmeric pastry, with a sweet and spicy sauce

Old Bay Shrimp Platter

Perfectly steamed lemon & butter shrimp, seasoned with Old Bay

Salmon Salad Boats

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

Caramelized Turkey Sliders

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

Smoked Salmon Presentation

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

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

Hoisin Steak Skewers

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

Southern Comfort Shrimp & Grits

Decadently cheesy grits topped with large shrimp in a savory sauce

Avocado Shrimp Martinis

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

Lollipop Lamb Chops

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



ORDERING DETAILS

- 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, pricing, and to order, please contact:

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www.ColMonisCatering.com