



APPETIZER MENU

[Each appetizer serves 20 people]

Contact Colette for pricing information (info@ColMonisCatering.com).

STARTERS

Balsamic Basil Bruschetta

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

Caprese Bites

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

Grand Charcuterie Board

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

Green Goddess Crudité Cups

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

Jalapeno and Bacon Deviled Eggs

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

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

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



HORS D'OEUVRES

Avocado Shrimp Martinis

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

BBQ Chicken Bacon Bombs

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

Braised Beef & Sweet Potato Mash

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

Caramelized Turkey Sliders

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

Dijon Ham and Swiss

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

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

Moza-Basil Meatballs

Deliciously tender meatballs simmered in marinara with mozzarella and basil

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, on a crisp romaine leaf (no mayo)

Smoked Salmon Presentation

A 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

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

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



ORDERING DETAILS

- Each appetizer serves 20 persons
- Contact Colette for pricing information (info@ColMonisCatering.com).
- Delivery and setup fees apply
- Items may also be picked up ColMoni's location in Merrifield (8213 Lee Highway, Fairfax, VA 22031)

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:

Info@ColMonisCatering.com | 703-898-6271 | www.ColMonisCatering.com