



## CATERED EVENTS MENU

ColMoni's has simplified catered events! Simply select two appetizers and two mains. Read on for more information and detailed descriptions, and contact Colette for pricing information ([info@ColMonisCatering.com](mailto:info@ColMonisCatering.com)).

### APPETIZERS

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

### MAINS

Chicken and Shrimp Pasta Alfredo	Pineapple Curry Shrimp	Spiced Salmon
Glazed Teriyaki Salmon	Salmon in Tuscan Sauce	Spiced Teriyaki Chicken
Italian Stuffed Shells	Savory Chicken Marsala	Split Cornish Hens
Meaty Enchiladas	Sazon Seasoned BBQ Chicken	Ultimate Steak Dinner
Mongolian Hoisin Beef	Shrimp Scampi	



## APPETIZER DESCRIPTIONS

### Avocado Shrimp Martinis

A spectacular combination of avocado, tomato, cilantro, and garlic dip topped with tender shrimp

### Balsamic Basil Bruschetta

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

### BBQ Chicken Bacon Bombs

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

### Braised Beef and Sweet Potato Mash

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

### Caprese Bites

Fresh mozzarella, basil, and a perfect cherry tomato with cracked pepper and basil infused olive oil

### 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

### Grand Charcuterie Board

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

### Hoisin Steak Skewers

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

### Jalapeno and Bacon Deviled Eggs

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

### Lollipop Lamb Chops

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

### Moza-Basil Meatballs

Deliciously tender meatballs simmered in marinara with mozzarella and basil

### Old Bay Shrimp Platter

Steamed lemon & butter shrimp 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 (no mayo)

### Smoked Salmon Presentation

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

### Southern Comfort Shrimp & Grits

Cheesy grits with large shrimp in a savory sauce

### Spiced Beef Pockets

Jamaican-style patties of minced beef seasoned with spices in a delicate turmeric pastry

### Spina-Feta-Arti Cups

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

### Sweet and Spicy Asian Chicken

Skewers of tender chicken in sweet Thai chili sauce

### Taco Bites

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

### Texas Salsa and Guacamole

A salsa of tomatoes, cilantro, onions, peppers, beans, and corn, served with chunky avocado mixed with garlic, cilantro, tomatoes, red onion, and cumin with 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



## **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

### **Glazed Teriyaki Salmon**

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

### **Italian Stuffed Shells**

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

### **Meaty Enchiladas**

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

### **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

### **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

### **Savory Chicken Marsala**

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

### **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 Salmon**

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

### **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

### **Split Cornish Hens**

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

### **Ultimate Steak Dinner**

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

**For more information, pricing, and to order, please contact:**

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