



## APPETIZER MENU

2 DOZEN OF EACH ITEM MINIMUM

### TIER 1

#### BRUSCHETTA

Oven dried tomato ricotta, toasted garlic, cherry tomato, basil, balsamic

#### BACON EVERYTHING BAGEL DEVILED EGGS - GF

Hard boiled eggs, bacon, aioli, mustard, cream cheese, sesame seeds, dried garlic, dried onion, sea salt

#### BLUE CHEESE & HONEY TARTS

Crumbled blue cheese, honey, chives, pastry cup

#### SPINACH & ARTICHOKE TARTS

Artichoke hearts, spinach, cream cheese, fresh herbs, pastry cup

#### JAKE'S SIGNATURE WINGS - GF UPON REQUEST

Slow cooked wings, Thai chili or hot honey sauce

### TIER 2

#### VEGGIE CRUDITÉ CUP - GF

Veggies, hummus or ranch

#### FRESH FRUIT SKEWERS - GF

#### CRANBERRY & BRIE PUFFS

Melted brie, cranberry, puff pastry

#### GOAT CHEESE ARANCINI

Goat cheese, risotto, breadcrumbs, marinara

#### WILD MUSHROOM TOAST

Mushrooms, ricotta, truffle oil

#### ANTIPASTO SKEWERS - GF

Fresh mozzarella, salami, olives, cherry tomato, basil, roasted peppers, balsamic glaze

### TIER 4

#### PANKO CRUSTED MAC & CHEESE BITES

Three cheese or bacon

#### GREEK CHICKEN SKEWERS - GF

Tzatziki sauce, lemon

#### THAI CHICKEN SPRING ROLL

Marinated chicken, rice noodles, vegetables, peanut sauce

### TIER 5

#### MARINATED STEAK SKEWERS - GF

Salsa verde, pickled onions, cilantro

#### MINI BACON WRAPPED MEATLOAF

BBQ Sauce, crispy onions

#### TOMATO BRAISED MEATBALLS

Fresh mozzarella, basil

#### BRAISED SHORT RIB CANNELLONI

Mozzarella, tomato, oregano, toasted bread crumbs, parsley

#### CHORIZO EMPANADAS

Romesco sauce, queso fresco, pickled peppers

### TIER 6

#### DUCK CONFIT CREPES

Crème fraiche, sour cherry-poultry gravy, chives

#### BACON WRAPPED SHRIMP - GF

Honey, garlic sauce

#### SHRIMP SCAMPI SKEWERS - GF

White wine, garlic, lemon

#### CRAB CAKES

Basil aioli, pickled sweet peppers

## GRAZING BOARDS

Assorted cheese, cured meats, fruit, olives, pickles, nuts, chocolates, jams, crackers, breads  
 DROP OFF ORDERS WILL BE DELIVERED ON DISPOSABLE TRAYS OR A PICK UP FEE IS ADDED TO USE WOOD BOARDS

10x17" PLATTER | SERVES 10-20

(meat, cheese, olives, pickled veg, crostini or crackers only)

12x24" BOARD |SERVES 20+

12x36" BOARD | SERVES 30+

18x36" BOARD | SERVES 40+

# SANDWICHES

2 DOZEN OF EACH ITEM MINIMUM

## TIER 1

### MINI BLT SANDWICHES

Sundried tomato & basil aioli,  
Applewood bacon, romaine, tomato,  
toast

### MINI EGG SALAD SANDWICHES

Hardboiled eggs, mayo, mustard,  
green onion

## TIER 2

### MINI CAPRESE SANDWICHES

Toasted ciabatta, fresh mozzarella,  
marinated tomato & peppers, lettuce,  
basil pesto aioli, balsamic glaze

### MINI HAM & CHEESE SANDWICHES

Shaved country ham, gruyere cheese,  
parmesan

### MINI SLOW ROASTED CHICKEN SALAD SANDWICHES

Mayo, raisins, celery, pecans

### CHICKEN BANH MI SANDWICHES

Vietnamese chicken, pickled carrot-  
cucumber-onion, lime aioli, cilantro,  
seeded jalapeno, baguette

## TIER 3

### BEEF TENDERLOIN SLIDERS

Horseradish cream

### LOBSTER ROLLS

Fresh poached lobster & shrimp,  
celery, paprika aioli

### CHUCK ROAST BURNT END SLIDERS

BBQ sauce, cabbage slaw, brioche

# SHARED PLATTERS

SERVES 15-30 PEOPLE

### SPINACH & ARTICHOKE DIP

Artichoke hearts, spinach, cream cheese,  
tortilla chips

### BUFFALO CHICKEN DIP - GF

Cream cheese, roasted chicken, ranch,  
buffalo sauce, tortilla chips

### RAW VEGETABLE PLATTER – GF

Fresh vegetables, creamy herb dip

### FRESH FRUIT PLATTER – GF

Seasonal fresh fruit, cream cheese dip

# SHARED SALADS

SMALL SERVES 10-20 PEOPLE

LARGE SERVES 20-40 PEOPLE

ADD GRILLED CHICKEN OR SHRIMP

### GARDEN

Spring mix, cucumber, red onion, tomato,  
parmesan, peppercorn ranch

### GREEK

Onion, Kalamata olive, cucumber, tomato, feta,  
greek vinaigrette

### BERRY

Spring mix, blueberries, strawberries, candied walnuts,  
gorgonzola, poppy seed vinaigrette

### CAESAR

Romaine, parmesan, croutons, creamy caesar

## SHARED PASTAS

SMALL | ½ PAN SERVES 10-15 PEOPLE  
LARGE | FULL PAN SERVES 15-25 PEOPLE  
ADD ½ PAN OF TOASTED BREAD SERVES 10-15 PEOPLE

### MINI RIGATONI PASTA

Bolognese, whipped ricotta

### FARFALLE PASTA

Prosciutto, peas, white wine-lemon cream  
sauce, parmesan

### CASARECCE ALLA VODKA PASTA

Grilled marinated chicken,  
mozzarella, fresh basil

## SHARED VEGETARIAN PASTAS

SMALL | ½ PAN SERVES 10-15 PEOPLE  
LARGE | FULL PAN SERVES 15-25 PEOPLE

### COLD FARFALLE PESTO PASTA SALAD

Cherry tomatoes, mozzarella pearls,  
garlic, parmesan

### MAC & CHEESE

Creamy traditional mac & cheese

## DESSERTS

### BLONDIES

Caramel sauce, crème anglaise

### STRAWBERRY & RICOTTA MOUSSE CUPS

Macerated strawberries, ricotta mousse,  
almond crumble, served in mini acrylic cups with spoons

### CHOCOLATE POT DE CRÈME CUPS

Dark chocolate mousse, vanilla whipped cream,  
cookie crumble, served in mini acrylic cups with spoons

### PUMPKIN CHEESECAKE CUPS

Pumpkin and cinnamon custard, caramel sauce,  
toasted graham cracker, vanilla whipped cream, served  
in mini acrylic cups with spoons

### PRICES INCLUDE SALES TAX

**20% SERVICE CHARGE WILL BE ADDED FOR FULL SERVICE CATERING, \$1,000 ORDER MINIMUM**

**SCIALES CATERING WILL SET UP FOOD ON OUR DISPLAYS, MONITOR AND REFRESH FOOD, CLEAR DISHES FOR 2-3 HOURS DURING THE EVENT**

**ADDITIONAL TIME AVAILABLE FOR A FEE**

**CAKE CUTTING AVAILABLE FOR DESSERTS NOT PURCHASED THROUGH SCIALES CATERING FOR AN ADDITIONAL FEE**

**10% SERVICE CHARGE WILL BE ADDED FOR DROP OFF CATERING, \$500 ORDER MINIMUM**

**ALL ITEMS ARE PLACED ON DISPOSABLE ACRYLIC PLATTERS OR IN ALUMINUM PANS FOR DROP OFF CATERING**

**INDIVIDUAL DISPOSABLE PLATES, NAPKINS AND FLATWARE ARE NOT INCLUDED IN FULL SERVICE OR DROP OFF CATERING,**

**BUT CAN BE ADDED FOR AN ADDITIONAL FEE**