

# **Summer 2015 Appetizer Menu**

Our menu is only a sampling of what we can prepare. All sauces, marinades, dressings, and condiments are prepared from scratch and can always be altered to fit your needs and wants. We're happy to customize any of these menus, or create one based on your needs and wants or specific party theme. **We accommodate vegetarian, vegan, and gluten-free diets on a daily basis. Just ask!** Call us at 859.250.0881 or e-mail Chef Mavis at Mavis@thedelishdish.com for your quote!

# PLATTERS AND SNACKS

\*Awesome Antipasti Platter: house herbed olives, marinated mini mozzarella, roasted red pepper salad, pepperoncini, and salami (GF)

**Baked Brie En Croute:** triple-cream Brie cheese, house-made jam, puff pastry (V)

\*Beer Jam and Cheddar Platter: Assorted cubed cheeses with our Bourbon Barrel
Stout Syrup and toothpicks for dipping

Bourbon Barrel Beer Cheese: served with soft pretzel bites

Caprese Platter: Heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic Chicken Liver Pate: served with pickled onion and an assortment of crackers Deviled Eggs with Smoked Paprika (GF,V)

**Fresh Fruit and Sliced Gourmet Cheese Platter:** elegant for any occasion \*Goat Cheese, Pesto, & Sun-Dried Tomato Terrine: the ultimate cheese ball, served with crackers (rice crackers upon request; GF, V)

\*Green Eggs & Ham: herb-spiked deviled eggs, ham triangle (GF, V)

\*Green Goddess Crudités Platter: Basil Green Goddess dressing, fresh veggies (V)

**Herbed Olives:** House-preserved lemons, garlic, and fresh herbs (GF, V)

**Hummus and Crudités Platter:** Preserved lemon hummus, fresh vegetables (V)

Parmesan Straws: puff pastry, mustard, Parmesan, herbs

**Pears & Brie or Camembert:** a gorgeous stacked cheese appetizer with balsamic glaze & Crackers

Pepperoni Pinwheels: elegant puffed pastry treats swirled with pepperoni
Pickled Shrimp Platter: A Southern favorite, with crunchy fresh pickled veggies
\*Premium Smoked Salmon Platter: our favorite smoked salmon with classic
accompaniments

Shrimp Cocktail: with our Red Onion-Jalapeno Cocktail Sauce

**Spicy Maple Pecans:** the perfect bar snack (GF, V)

\*Sweet Basil Cheesecake: a sweet-savory cheesecake, crackers and grapes (V, GF)

Wild Mushroom Pate: served with assorted crackers and grapes (V)



# DIPS, SPREADS, SALSAS AND GUACAMOLES

We make all of these items in-house. Combine 2 or 3 together to make a Chip and Dip Bar! We can customize with crudités, pita, crackers, or chips.

# Crudités with Trio of Dips (V, GF)

Preserved Lemon Hummus, Homemade Buttermilk Ranch, & Moroccan Carrot Dip

Buttermilk Ranch: fresh dill, need we say more? Great with crudité.

Blue Cheese Guacamole: smoked almonds. Your new favorite guac. (V, GF)

**Bourbon Barrel Beer Cheese:** served with soft pretzel bites **Cajun Crab Dip:** served hot with toast points and pita chips

French Onion Dip: caramelized onions, served with kettle chips or crudités (V, GF)

**Moroccan Carrot Dip:** a spicy dip topped with feta and olives (GF, V) \***Preserved Lemon Hummus:** served w/Stacy's Pita Chip (GF/Vegan)

Pineapple-Mango-Habanero Salsa (GF, V))
Roasted Eggplant Spread: served with pita
Roasted Tomato and Jalapeno Salsa (GF, V)

**Seafood Guacamole (***guacamole con mariscos***)**: lump crab, shrimp (GF)

Sriracha Hummus: garnished with roasted red pepper, w/Stacy's Pita Chips (GF, V)

**Taco Shop Guacamole**: a tangy cross between a salsa and a guacamole (GF/V)

#### **SLIDERS & MINI SANDWICHES**

Handmade Sliders, Sauces, and Condiments

Apple Cider Pulled Chicken Sliders + Apple Slaw

Black Bean Sliders + Mango-Pineapple Salsa

Beef & Bacon Sliders: ground sirloin, cheese, ketchup, and pretzel bun

**Buffalo Chicken Sliders:** pulled chicken, blue cheese mousse, pickled carrots

Italian Chicken Sliders: ground chicken, goat cheese and artichoke
Mediterranean Lamb Sliders: lamb kofte, roasted red pepper spread
Mini Pesto Shrimp or Lobster Rolls: a classic with a twist! (served cold)
Pulled Pork Sliders: Maple-Espresso BBQ Sauce and homemade pickles

Turkey-Jalapeno Sliders: ground turkey or beef, creamy tomatillo sauce



# **VEGETARIAN BITES**

Artisan Jam Crostini: creamy ricotta spread & Made By Mavis artisan jams Asparagus Puff Pastry Cigars: asparagus baked in crispy puff pastry Artichoke Dip Toasts: Everyone's favorite warm dip on garlic crostini Baked Brie Filo Cups: topped with Cherry Bomb Jam (spicy and sweet) \*Black Bean & Goat Cheese Quesadillas: served with Taco Shop Guacamole Bite-Size Quiches: Zucchini & Basil and/or Cheddar & Red Pepper (GF) Caprese Bruschetta: melted mozzarella, homemade tomato sauce, basil Crudités Cups: individual crudité in shot glasses with Green Goddess dressing

\*DD Crostini: blue cheese mousse, cranberry-pear chutney, toasted pecans

Eggplant "Meatballs": with spicy marinara

**Fiesta Pinwheels:** creamy black bean spread, roasted corn, olives, cheddar, cilantro **Fig and Blue Cheese Cup:** topped w/Bull FROG Jam (fig, raspberry, orange, ginger)

Fresh Fruit Skewers: creamy-fluffy dipping sauce (GF)

Goat Cheese, Lemon, and Chive Turnovers

Goat Cheese and Apricot Truffles (GF)

Greek Salad Skewers: cucumber, mozzarella, olives, cherry tomatoes (GF)

**Hummus & Roasted Red Pepper Filo Cups:** homemade preserved lemon hummus **Mac 'n' Cheese Canapés:** Baked bites of classic Mac or Poblano, Bacon & Onion Mac

Tomato Soup Shooters and Mini Grilled Cheese with Apple-Jalapeno Jelly

\*Santa Fe Pinwheels: green chile-cheese spread, olives, spinach, tomato salsa (V)

**Spicy Potato Samosa Cups:** bite size, served with mint chutney (V)

\*Spinach, Feta, & Sun-Dried Tomato Purses: the perfect bite in filo dough

Spinach-Stuffed Mushrooms: Parmesan and Panko topping

**Tortellini Skewers with Pesto:** pasta on a stick, served in individual shot glasses **Vietnamese Summer Rolls:** with shrimp and peanut sauce (small groups only, GF) **Watermelon, Tomato, & Feta Cups:** summer in an individual cup with mini spoon

\*Zucchini Rolls with Goat Cheese and Red Pepper (GF)

<sup>\*</sup>Indicates a Delish Dish Favorite; (GF) gluten free; (V) vegetarian



# **SEAFOOD BITES**

Bacon-Wrapped Shrimp: smoky DDQ Grilling Sauce or Raspberry Chipotle Jam

\*Cajun Crab-Stuffed Mushrooms: red pepper, Parmesan, Cajun seasoning

\*Crab-Avocado Quesadillas: Taco-Shop Guacamole dipping sauce

**Cranberry Chutney Crab Rangoon** 

Curry-Shrimp Salad in Wonton Cups: a light curried salad with mango

Garlic Roasted Shrimp Cocktail Shooters: red onion-jalapeno cocktail sauce (GF)

\*Mango-Shrimp Lollipops: spicy and sweet, one of our favorite apps (GF)

Mini Pesto Shrimp or Lobster Rolls: a mini twist on the old favorite

\*Scallop Ceviche in Cucumber Cups (GF): gorgeous and delicious

\*Shrimp & Grits: Our mango shrimp on cheesy grits in a mini bowl or cup

Smoked Salmon Wonton Cups: crispy capers, dill cream

Smoked Salmon Pumpernickel Toast: fresh dill, mascarpone cream

\*Sweet Pea and Crab Crostini: Pea puree with fresh herbs, topped with crab meat

**Shrimp Salad:** Served on endive leaves

Scallop BLT with Basil Mayonnaise: microgreens

**Vietnamese Summer Rolls:** with or without shrimp, peanut sauce (GF)

# **MEAT BITES**

\*Antipasti Kabobs: tortellini, salami, pepperoni, stuffed olives, Italian marinade

\*Adobo Pulled Pork Cups: pork braised in homemade adobo in filo cups

\*Buffalo Chicken Cups: blue cheese crumbles (vegan version available)

\*Devils on Horseback: bacon-wrapped dates in a roasted red pepper sauce (GF)

**Bacon-Wrapped Dates:** stuffed with blue cheese and almonds (GF)

Beef Tartare Crostini: hand-chopped raw steak, horseradish cream, capers

\*BLT Canapés with Basil Mayonnaise: bacon, cherry tomato, fresh basil

**Boursin and Prosciutto Stuffed Mushrooms (GF)** 

\*Candied Bacon on a Stick: glazed w/Made By Mavis Bourbon Barrel Stout Syrup

\*Cherry Bomb Chicken Wings: sweet & spicy bone-in wings w/Cherry Bomb Jam

Korean Beef Bites: flank steak, rice cracker, kimchi garnish (GF)

Jerk Pulled Chicken Cups: spicy Caribbean marinade, pineapple-mango salsa

\*Lamb Meatballs: simmering in a roasted red pepper-walnut sauce (*Muhammarah*)

Mini Quiches: Bacon & Swiss (Lorraine) or Roasted Red Pepper & Cheddar (GF)

Prosciutto-Wrapped Asparagus—served cold or baked crispy

**Pulled Pork Egg Rolls:** BBQ pork, coleslaw, BBQ sauce for dipping (baked/fried)

Rosemary Ham Mini Muffins: cream cheese and DD Peach Lavender Jam

Smoked Turkey Mini Muffins: orange zest, cranberry-pear chutney, creamy ricotta

**Steak on Garlic Crostini:** thinly slice peppered steak, horseradish cream



# **STATION IDEAS**

#### **BISCUIT BAR**

Full size or mini Biscuits and a variety of toppings of your choosing (ham, turkey, sausage gravy, goetta gravy, Sriracha aioli, garlic aioli, blue cheese mousse, cream cheese, hot sauce, Made By Mavis jams, etc.). Great for brunch or Dinner by the Bite.

#### **BRUSCHETTA BAR**

Toasted bread, assorted meats and cheeses, tons of veggies, and different sauces make this everyone's favorite station! Sauces include Red Pepper Sauce, Pea Pesto, Tomato Confit, Basil Vinagirette, and Olive Tapenade. Have a request? Just ask!

# MINI BISCUIT & JAM BAR

3-4 kinds of mini biscuits including Blue Cheese Biscuits, Cornbread Biscuits, Buttermilk Biscuits, and/or Vanilla Bean Scones, paired with butter pats and a selection of our Made By Mavis jams and jellies

#### MASHED or BAKED POTATO BAR

Two kinds of mashed potatoes (garlic mashed + sweet potato) served in martini glasses and an array of fun toppings including bacon, chives, cheddar cheese, butter, brown sugar, mini marshmallows, and our Bourbon Barrel Stout Syrup

# **SHRIMP & GRITS BAR**

This Deep South-inspired station includes the very best North Carolina Grits, garlic-roasted shrimp, bacon, chives, cheddar, and whatever else you can dream up to put on your grits!

#### ITALIAN POLENTA BAR

Love creamy or crispy polenta? Let us make you a customized polenta bar with all of your favorite toppings and some we've dreamed up

#### **SEAFOOD OR CEVICHE BAR**

Let us customize a seafood or ceviche bar for you with up to 5 kinds of seafood or 3 kinds of ceviche and topping/condiments of your choice.

# **SLIDER BAR**

Slider buns and pretzel rolls, homemade pickles, and your choice of meats and side sauces (Creamy Coleslaw, Mango-Black Bean Salsa, Blue Cheese Mousse, or Tahini Sauce)

Apple-Cider Pulled Chicken, DDQ Pulled Chicken, Black Bean Burgers (V), Buffalo Pulled Chicken, DDQ Beef Brisket, Eggplant Burgers (V), Maple-Espresso Pulled Pork