

Creative Catering by Carol

Bringing simple elegance to every special occasion. . . .

Our individual appetizers are served buffet or butler style.

Create your own menu below!

Hors d'oeuvres

Select any Two Items

Spinach Dip or Ranch Drip with Fresh Vegetables or Crackers
Quiche Wedges-Choice of Bacon, Spinach (with Crab \$1 extra)
Toasted Ravioli with Dipping Sauce
Vegetable Crudités Display with Spinach Dip & Creamy Herb Dip
(Broccoli, Carrots, Cauliflower, Black & Green Olives)
Meatballs - Choice of Marinara, Sweet & Sour, Swedish
Fresh Bruschetta on Crostinis
Deviled Eggs

Select any Two Items

Honey Glazed Ham Served on Homemade Sweet Potato Biscuits
Grilled Jerk Chicken Teriyaki Sauce
Stuffed Mushroom Caps - Bacon & Cheese, Sausage & Cheese (Crab Extra)
Grilled Chicken Breast, Boursin Cheese Served on Baguette with Fresh Dill
Fresh Fruit Kabobs (optional) with Whipped Mascarpone Cheese
Phyllo Cup with Melted Brie & Raspberry
Chicken Satays with Dipping Sauce

Select any Two Items

Fresh Fruit, Gourmet Cheese Display with Seasonal Fruits
(Pineapple, Grapes, Apples & Strawberries, Cheddar, Gouda, Jack)
With an Assortment of Crackers
Chicken Salad served in Puff Pastry Shells or Banana Bread Squares
Prosciutto and Gruyère Pastry Pinwheels
Crab Balls
Miniature Reuben Sandwiches
Smoked Salmon Crostini topped with Cream Cheese & Capers

Select any Two Items

Jumbo Coconut Shrimp Served with Honey Mustard Sauce
Scallops Wrapped in Bacon
Spring Rolls/Dim Sum with Dipping Sauce
Baby Crab Cake
Southwest Chicken Cornucopia
Crab Salad on Endive or Crackers
Smoked Salmon Display with Cream Cheese
(Red Onions, Capers, Black Olives, Fresh Dill)
Roasted Tenderloin of Beef on Crostini topped with Caramelized Onions
Grilled Seasonal Vegetables - Bell Peppers, Yellow Squash, Zucchini, Asparagus, Onions
Martini Mashed Potato with choice of: Bacon Bits, Chives, Sour Cream, Cheddar Cheese
Shrimp Cocktail Shooters served in Mini Glasses

Crab Dip with Assorted Crackers, Crostinis, Pita Chips (Seasonal-Market Price) Half/Full

Tortellini (Marinara or Alfredo Sauce) Half/Full

Baked Brie in Puff Pastry with Raspberry Jam- 6"/10"

Oysters on 1/2 Shell - Seasonal-Market Price

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