

LOCAL FOODS KITCHEN



Bites

Everything can be room temperature unless bold

NOTE: Prepared in 1 dozen increments

1. Tandoori Chicken Puffs *
2. Grilled Flank Steak and chimichurri sauce – placed on provided Garlic Croutons
3. Black Pepper Cheddar Biscuit with Smoked Ham
4. Endive leaf topped with Herb Boursin Cheese & sprouts
5. Miniature Smoked Beef Tenderloin en croûte with peppercorn goat cheese
6. Baby fried Red Potato filled with goat cheese and smoked bacon
7. Assorted Artisan Cheeses & Cream Cheese Roll- Your Tray - apple chutney, grapes, apple - crisps
8. **Baby Shrimp & Crawfish Cakes** with Red & Tartar Sauce
9. **Baby Smoked Sausage** en croûte with honey mustard dipping sauce
10. **Lamb Meatballs** and Tzatziki dipping sauce *
11. **Sweet and Sour Meatballs** *
12. Cucumber Cup filled with Hummus and Tomato Relish
13. **Spanakopita** - traditional Middle Eastern spinach and cheeses
14. Mac n Cheese Bites- great slightly warm!!
15. Artichoke Cheddar Tartlets – great slightly warm!
16. Mini Cotija Cheese & Tomato & Chile Empanadas (*not spicy*)
17. **Baby Corn Dog** and Yellow Mustard
18. Shrimp in a Blanket with Lemon Dipping Sauce
19. Grilled Mushroom Goat Cheese Tartlets- great slightly warm!!
20. Vegetable Crudit  Shooters with gorgonzola garlic pepper dip (plastic shooter cups with dressing at base)
21. Thyme Crostini topped with Basil Pesto, Sun-dried Tomato and Goat Cheese
22. Vermont Cheddar Wafers with assorted toppings
23. Shrimp Paella Salad in small shooter cup with baby spoons (microwave, the mix then place in cup, or serve cold as salad)
24. Baby Mexican Cornbread Muffins with either smoked ham, enchilada chicken, smoked turkey or brisket (*not spicy*)
25. **Smoked Bacon wrapped Dates** filled with gorgonzola
26. Chile Relleno Squares with mild chilies, cheddar, garlic custard and pastry crust
27. **Beer Cheese, House Tomato or a classic Soup of the day Shooters**
28. Tea Sandwiches - Chicken, Pimento, Tuna, Egg, Cucumber Dill > see "Sandwich Platters"

PRICING

Cheese Tray (for variations and pricing, please see our "House Cheese Platters" catering sheet)

Tenderloin/Shrimp/Steak

\$3.00 each

Tartlets/Spanakopita/Muffins/Biscuit/Puffs

\$2.35 each

Shooter cups/shrimp crawfish cakes/Beef Wellington (\$3.00)

\$2.50 each

Everything else

\$1.95 each

Cocktail Sandwiches

\$1.50 each

* Baking in your dish or assembling on your tray requires visit to store to receive accurate pricing. We need your dish 3 days before pickup.

* MINIMUM 2 dozen



DON'T SEE WHAT YOU WANT?
Let our Chef design a menu for you!

