



## HORS D' OEUVRES

### Chicken

priced per piece

#### **Satay Chicken** GF 2.75

Served with choice of sweet chili sauce or peanut dipping sauce (sauces not GF).

#### **Buffalo Wontons** 3.00

House made buffalo chicken mix wrapped in a wonton.

#### **Southwestern Eggroll** 3.00

Seasoned chicken, black bean salsa, and aged cheddar cheese with southwestern ranch for dipping.

#### **Chicken Lollipops** CLC GF 3.00

Frenched chicken wings with your choice of traditional buffalo, sweet chili, or garlic herb sauce.



### Beef

priced per piece

#### **Sesame Beef Satay** 3.00

Asian marinated beef skewer with sesame seeds.

#### **Blackened Beef Tenderloin Crostini** P 3.25

With bleu cheese horseradish cream sauce, and green onion.

#### **Beef Carpaccio** P 3.00

Thinly sliced beef, garlic-herb cheese, and arugula on a crispy crostini.

#### **Roasted Meatballs** 1.75

Traditional Italian style meatballs with your choice of Swedish, marsala, marinara, or bbq sauce.

### Vegan & Vegetarian

priced per piece

#### **Spring Rolls** VG 2.50

Traditional spring rolls with sweet chili sauce.

#### **Strawberry Gazpacho Shooter** P GF VG 2.50

Strawberry and tomato gazpacho served as a shooter.

#### **Roasted Vegetable Skewer** P GF VG 2.00

Drizzled with balsamic

#### **Grilled Pitas** CLC P V 2.25

With feta, walnuts, and aioli.

#### **Impossible Meatballs** GF 2.00

Tossed in our house made pomodoro sauce (VG) or pesto (V).

#### **Chipotle Hummus Canape** P GF V 2.75

Chipotle hummus on a cucumber round with brunoise vegetables and cumin sour cream.

#### **Grilled New Potato** P GF VG NF 2.00

Skewered with a sprig of rosemary and tossed in pesto

# HORS D'OEUVRES

continued

## Seafood

priced per piece

**Jalapeno Bacon Wrapped Shrimp** GF 3.25  
With barbeque glaze.

**Smoked Salmon Mousse** GF P 2.50  
With roasted red pepper, red onion, and caper on a crisp cucumber cup.

**Oyster Rockefeller** CLC P 5.50  
Sautéed spinach and onion baked and served on the half shell.

**Bacon Wrapped Scallops** 3.25  
Sea scallops wrapped with either applewood smoked or jalapeno bacon with BBQ glaze.

**Maryland Crab Cakes** 3.00  
Mini crab cakes with dill cream.



**Mini Lobster Rolls** P 3.85  
House made lobster salad in a bite-size brioche bread bowl.

## Hot Individual Hors d'oeuvres

priced per piece

**Bacon Wrapped Chorizo Dates** P 2.25  
With a sweet & spicy Thai glaze.

**Mini Spinach Pie** CLC P V 2.75  
Creamy spinach and sundried tomatoes in a mini brioche bread bowl.



**Stuffed Mushroom Caps** GF 2.25  
Select Chorizo, Italian sausage, cheese stuffed (V) or Italian Impossible (VG) +.25pp

**Stuffed Mini Sweet Peppers** GF P 2.75  
Mini sweet peppers filled with a creamy mixture of goat cheese, jalapeno bacon and red pepper marmalade.

**Grilled Maple Mustard Brussels Sprouts** GF  
VG NF 1.75  
Marinated and grilled brussels sprouts presented on a skewer.

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## Cold Individual Hors d'oeuvres

priced per piece

### **Mini Ham Biscuit P 2.50**

Slow roasted southern ham, arugula, apricot preserves, and brie on a house made mini biscuit.

### **Gourmet Mushroom Crostini P 2.50**

House toasted crostini topped with goat cheese and our wild mushroom ragout with onions.

### **Caprese Skewers P GF V 2.75**

Tomato, fresh mozzarella, basil leaf, and balsamic reduction.

### **Fig and Prosciutto Skewer CLC P 2.75**

Dried fig, prosciutto, and grilled crunchy Italian bread with herbed olive oil drizzle.

### **Parmesan Crisps P GF 2.15**

Parmesan crisp cup filled with goat cheese mousse then topped with sun-dried tomato



### **Pomegranate and Pistachio Crostini**

**CLC P V 3.00**

Crunchy crostini topped with whipped goat cheese, chopped pistachios, pomegranate arils, orange-honey coulis, and a hint of dark chocolate.

### **Antipasto Skewer P GF 2.50**

Salami, summer sausage, fresh mozzarella, and kalamata olives.

### **Fresh Fruit Skewers P GF 2.50**

Served with a creamy fruit dip when displayed



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## Sliders

minimum order 25 pieces per variety, priced per slider

### **Cheeseburger Slider 3.75**

A char-grilled burger, bun, cheese, mustard, ketchup and mayo.

### **Pulled Pork Slider 3.75**

Select Sweet Baby Ray's BBQ sauce or Cuban mojo marinated pork.

### **Pork Belly Slider 2.75**

Apricot glazed pork belly served with slaw on a brioche roll.

### **Mini Panini Style Sandwiches P 2.25**

Choose Turkey & brie with raspberry cream cheese, or Roasted caprese with pesto aioli.

**Charcuterie Board GF 200.00 serves 25**  
Assorted cured meats, cheese, pickled vegetables, crostini, and crackers.



### **Cold Smoked Salmon GF 220.00 serves 40**

Smoked salmon, arugula, fine diced red onion, boiled egg, cream cheese, capers, and crostini and cracker assortment.

## Platters

### **Chef's Cheese Assortment**

GF 125.00 serves 25  
Domestic and Imported cheeses, assorted crackers, and crostini.

### **Fresh Fruit Tray GF 85.00 serves 25**

Seasonal fresh fruits artfully displayed and served with fruit dip.

### **Vegetable Crudité GF 75.00 serves 25**

Garden fresh vegetables with veggie dip.

### **Steamed Shrimp GF 3.75/2.75 per piece**

Served with cocktail sauce and lemon wedges. Select Jumbo or Large.

### **Tomato Bruschetta VG 75.00 serves 25**

Served with crostini.

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## Dips & Spreads

One order serves 25 guests

### **Hummus Platter** GF V 80.00

Select two of our house made varieties (sun-dried tomato, edamame, or traditional) to be served with fresh cucumbers and pita chips.

### **Artichoke & White Bean Dip** GF 60.00

Served with crostinis.

### **Caramelized Onion and Bacon Dip** GF 70.00

Served with crostinis.

### **Spinach & Artichoke Dip** GF V 75.00

Our signature three cheese artichoke and spinach dip served with pita chips.

### **Smoked Whitefish Dip** 85.00

Smoked whitefish dip with cracker assortment and cucumber slices.

### **Southwestern con Queso** 75.00

Served with tortilla chips.

### **Goat Cheese Dip** GF 70.00

Served with tomato jam and crostinis.



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