

Corretti Catering

2101 2nd Avenue North • 205.503.4470
corretticatering.com

HORS D'OEUVRES MENU

RECEPTION DISPLAYS

European Cheese Display served with Carr's Crackers
Domestic Cheese Display served with Carr's Crackers
Artisan Cheese Board with Seasonal Fruits, Nuts, Dried Fruits, and Local Honey
Charcuterie Board Selection of Cured Meats, Vegetables, Mustard, and Grilled Bread
Dulce de Leche Brie served with Carr's Crackers
Warm Baked Brie with Raspberry Filling served with Carr's Crackers
Baked Brie with Amaretto and Pecans served with Carr's Crackers
Dried Cranberry and Pecan Brie served with English Water Crackers
Vertical Crudite Display served with Curry Buttermilk Ranch
Fresh Vegetable Display with Homemade Lemon Tarragon Sauce
Seasonal Fresh Fruit Display

SPECIALTY DIPS AND SPREADS

(Served with Assorted Crackers, Breads or Crostini's)
Asiago and Artichoke Dip served with Garlic Croutons
Warm Boston Crab Dip served with Roasted Garlic Croutons
Hot California Artichoke and Spinach Dip with Roasted Garlic Croutons
Southwestern Layered Bean Dip served with Tri-colored Chips
Warm Kale and Asiago Dip served with Roasted Garlic Croutons
Sweet Onion and Wild Mushroom Dip served with Garlic Croutons
Roasted Shallot Dip served with Garlic Croutons
Grecian Humus Dip served with Pita Bread
Warm Swiss & Bacon Dip served with Roasted Garlic Croutons
Tri-Colored Chips served with Spicy Guacamole and Salsa
Smoked Salmon Cheesecake
Bacon and Sun-Dried Tomato Cheesecake
Caramelized Pear and Gruyere Torte
Sun-Dried Tomato and Basil Torte
Mexican Cheesecake

SLIDERS

Scallop Sliders with Remoulade and Microgreens
Beef Tenderloin Sliders with Caramelized Onions and Horseradish
Mini Panini's with Turkey, Prosciutto, Provolone and Pesto
Mini Roast Beef Sliders with Havarti and Peach Preserves
Heritage Farms Chesire Pork Sliders
Italian Sausage and Sweet Pepper Slider
Fried Oyster Slider with Remoulade and Watercress
Italian Meatball Slider

CROSTINIS

Asiago and Pear Crostini
Brie and Fig Crostini with Lavender Honey and Candied Pecans
Spicy Pimento Cheese with Red Pepper Jelly on a Crostini
Tomato Bruschetta with Fresh Basil and Balsamic Drizzle
Shaved Fennel Bruschetta with Parmesan, Lemon, and Olive Oil
Sicilian Olive Tempenade with Goat Cheese
Apple, Fig, and Parmesan Crostini
Black 'n' Blue Crostini
Smoked Salmon Croustades with Chive Oil
Marinated Bourbon Beef Tenderloin Croustades
Pork Tenderloin Croustades with Mango Salsa

SEAFOOD SELECTIONS

Large Gulf Shrimp served with Spicy Cocktail Sauce or New Orleans Remoulade Sauce
Jumbo Coconut Shrimp with Sweet Relish
Marinated Gulf Shrimp with Grape Tomatoes, Purple Onions and Capers
Large Sea Scallops wrapped in Brown Sugared Bacon
Mini Crab Cakes with Roasted Red Pepper Aioli
Marinated or Fried Crab Claws
Bacon Wrapped Shrimp with Brown Sugar Glaze
Whole Alaskan Smoked Salmon Display with Traditional Garnish

COLD HORS D'OEUVRES

Antipasto Kabobs
Ken's Deviled Eggs
Chicken Salad on Endive
Smoked Salmon Potato Latke with Crème Fraiche
Florentine House Salad served in Cosmopolitan Glass
Caesar Salad Bites
Tortellini Salad Skewer
Tuna Tartar Spoon
Mini BLT's
Lobster BLT's
Assorted Finger Sandwiches

HOT HORS D'OEUVRES

Shitake Mushroom Tarts with Goat Cheese

Gorgonzola Onion Tarts

Cheese Olives

Baked Artichoke & Spinach Canapés

Assorted Soup Shooters with Mini Grilled Cheese, Asparagus Roll-Ups or Bruschetta

Mascarpone, Pancetta and Chive Stuffed New Potatoes

Mini Twice Baked New Potatoes

Empanadas served with Guacamole, Sour Cream, Salsa & Shredded Cheddar

Mini Quiches

Fried Green Tomatoes topped with Remoulade and Goat Cheese

Fried Green Tomatoes topped with Pimento Cheese and Fresh Lump Crab Meat

Bacon-Wrapped Dates stuffed with Brie

Bacon-Wrapped Artichokes stuffed with Blue Cheese

Hawaiian Coconut Chicken Tenders

Free Range Chicken Quesadilla

Bacon Wrapped Ranch Style Chicken Bites

Pecan Encrusted Chicken Tenders with Sweet Mustard Sauce

Parmesan Chicken Bites with Tuscan Vodka Sauce

Mini Chicken Cordon Bleu

Buttermilk Chicken Bites served on Macaroni and Cheese

Chicken Salad Stuffed Phyllo Cups with Toasted Almonds

Parmesan Chicken Bites with Italian Sausage on a Mini Risotto Cake

Japanese Chicken Satays with Peanut Sauce

Conecuh Sausage in a Blanket with Spicy Mustard

Traditional Pigs in a Blanket with Barbeque Sauce

Asian Spring Rolls served with Sweet and Sour Sauce

Beef Satays with Pineapple or Peanut Sauce

Meat Balls (choice of Stroganoff, Barbeque or Sweet and Sour Sauce)

Mini New Zealand Lamb Chops served with Jalapeno Mint Jelly

Bronx Reuben Pie Tarts

Baby Back Barbeque Ribs served with Cornbread Muffins

GOURMET STATIONS

(Minimum of 50 people per station)

Cold Seafood Bar

Marinated or Fried Crab Claws, Oysters Rockefeller,
Gulf Shrimp and Sea Scallops with choice of Spicy Cocktail
or Remoulade Sauce

Potato Bar

Buttermilk, Roasted Garlic or Yukon Gold Smashed Potatoes with
Garnishes including Chives, Sour Cream, Applewood Smoked Bacon, and
Shredded Cheddar Cheese

Fiesta Bar

Chicken Quesadillas served with Tri-colored Chips, Guacamole, Sour Cream,
Shredded Cheddar and Monterey Jack, Jalapenos and Salsa

Shrimp and Grits Bar

Alabama Stone Ground Grits Garnished with Sautéed Mushrooms, White
Cheddar Cheese, Garlic Shrimp, Applewood Smoked Bacon,
and Sautéed Peppers

Asian Station

Spring Rolls with Sweet and Sour Sauce, Asian Beef with Steamed Rice,
Assorted Sushi Rolls, Chicken Satays with Spicy Peanut Sauce

Carving Boards

(Served with Sliced Yeast Rolls)

Roasted Tenderloin of Beef served with Point Reyes Aioli
Black Pepper Crusted Tenderloin of Beef
Hickory-Pit Smoked Ham
Honey Glazed Virginia Ham
Stuffed Roasted Turkey Breast
Stuffed Beef Tenderloin
Carved Prime Rib
Marinated Strip Loin with Bourbon Glaze
Whole Roasted Pork Loin