

# PARTIES & RECEPTIONS

*Join together!*

Below is a sample list of hors d'oeuvres that are ideal for casual receptions and parties. All these items arrive pre-trayed and garnished beautifully for drop off at your event! Please contact us to discuss other available options.

## PLATTERS

Price per person

### Fruit Skewers Stemming from a Melon Base

\$1.75

### Sliced Seasonal Fruit

\$3.25

### Vegetable Crudité

With Choice of Creamy Dill Dip, Spinach Dip or Roasted Red Pepper Dip

\$3.50

### Domestic Cheese Display

Accompanied by Fresh Strawberries, Grape Clusters, Dried Apricots, Carr's Water Biscuits and Sliced Baguettes

\$4.50

### Imported Cheese Display

Accompanied by Fresh Strawberries, Grape Clusters, Dried Apricots, Dried Cranberries, Carr's Water Biscuits and Sliced Baguettes

\$6.50

### Antipasto Platter

With Cured Ham, Salami, Prosciutto, Fresh Slices of Mozzarella, Provolone, Roasted Red Peppers & Olives.

Served with Sliced Fresh Baguettes

\$7.50

### Fresh Hummus and Toasted Pita Triangles

\$2.50

### Tri Colored Tortilla Chips

With Pico de Gallo

\$3.50

\* With Guacamole for \$5.25



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# HORS D'OEUVRES - VEGETARIAN

*Little bites with lots of flavor!*

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## VEGETARIAN

\$2.25 per piece

### **Brie and Apricot Tartlets**

Topped with Brown Sugar & Toasted Almonds

### **Tomato Basil Wraps**

With Boursin Cheese, Roasted Red Peppers, Fresh Basil and Kalamata Olives

### **Caprese Salad Skewers**

Fresh Mozzarella, Basil & Cherry Tomato, Drizzled with Balsamic Reduction

### **Grilled Portobello Fingers Wrapped in Fresh Basil**

Finished with Fresh Herb Vinaigrette and Pecorino Romano

### **Petite Gift Parcels of Ripe Bosc Pear and Stilton Cheese**

Wrapped in Arugula Leaves and Tied with a Scallion Ribbon

### **Grilled Zucchini Roulade with Tomato Scallion Compote**

### **Grape Tomato Stuffed with Fresh Mozzarella & Fresh Basil**

### **Three Melon Skewer (Balls) Dusted with Honey-Lime and Mint**

### **Belgium Endive Leaf with a Trio of Roasted Peppers**

Finished with Goat Cheese

### **Crostini with Pickled Cabbage, Blue Cheese and Fennel**

### **Dual Colored Beet Skewers with Chevre and Balsamic Syrup**

### **Classic Sweet French Onion Tartlets (Warm)**

Finished with Creme Fraiche and Snipped Chives

### **Fontina and Risotto Balls (Warm)**

Tomato Concasse Dipping Sauce

### **Petite Crepe Beggars Purses (Warm)**

With Wild Mushrooms and Fresh Herb Beurre Blanc

### **Petite Spanikopita with Lemon Dill Herb Creme (Warm)**



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# HORS D'OEUVRES - SEAFOOD

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## SEAFOOD

\$2.25 per piece

### **Picante Shrimp Lollipops**

With Papaya and Sweet Red Pepper

### **Hollowed Out Brioche Rolls**

With Shrimp Remoulade Salad

### **Wafer Thin Slices of Smoked Salmon**

Atop a Pumpernickel Triangle topped with Herb Crème Fraiche and a Dusting of Dill

### **Crab, Avocado, Red Pepper, and Cilantro Salad**

Served in a Petite Endive Leaf

### **Teriyaki Marinated Shrimp Wrapped in a Snow Pea Pod**

And Finished with Black and White Sesame Seeds

### **Snow Pea Pods Stuffed with Crabmeat Salad**

### **Raw Sushi Grade Tuna Marinated in Light Soy and Sesame Oil**

Thinly Shaved and Served in Hollowed Cucumber Cups with Wasabi

### **Thai Shrimp Wrap**

With Lettuce, Shredded Carrots, Diced Cucumber, Scallions & a Spicy Peanut Sauce

### **Citrus Crab Salad on Cucumber Round with Cilantro Garnish**

### **Petite Lobster Salad Sandwich**

Lobster and Grapefruit Salad with Tomatillo Salsa on a Petite Thumb Roll

### **Petite Crab Cakes (Warm)**

With Cumin Mayonnaise

### **Coconut Shrimp (Warm)**

With Sweet and Spicy Apricot Dipping Sauce

### **Shanghai Egg Rolls (Warm)**

With Shrimp, Ground Pork, Organic Carrots, and Jicama  
Offered with Sriracha "Ketchup" or Sweet Apricot Dipping Sauce

### **Creamy Crab Stuffed Mushrooms with Crispy Panko Topping (Warm)**

### **Chipotle Lime Bacon-Wrapped Shrimp (Warm)**



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# HORS D'OEUVRES - POULTRY

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## POULTRY

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### **Ruffled Smoked Turkey Sandwich**

On Brioche Roll With Mango or Apple-Cranberry Relish

### **Lemon-Mint Chicken**

Minted Pea Puree and Shaved Asiago Cheese on a Toasted Crouton

### **Lemon-Pesto Chicken Bruschetta**

With Sun Dried Tomatoes and Provolone Cheese

### **Grilled Blackberry Chicken**

With Blackberry Preserves & Goat Cheese on a Fresh Endive Leaf

### **Petite Peach Biscuit with Smoked Duck and Currant Mustard**

### **Asparagus Spears Wrapped in Smoked Turkey with Dijon**

### **Shaved Chicken on a Petite Orange Biscuit with Yam Butter**

### **Curried Chicken and Mango Chutney**

Nestled in a Belgian Endive Leaf

### **Port and Garlic Marinated Duck Breast Grilled to Medium Rare**

Served to Arugula and Goat Cheese Filled Éclairs

### **Skewers of Chicken Satay (Warm)**

Serving with Peanut Dipping Sauce

### **Chicken Skewered on Rosemary with Currant Glaze (Warm)**

### **Crispy Moroccan Chicken Spring Rolls (Warm)**

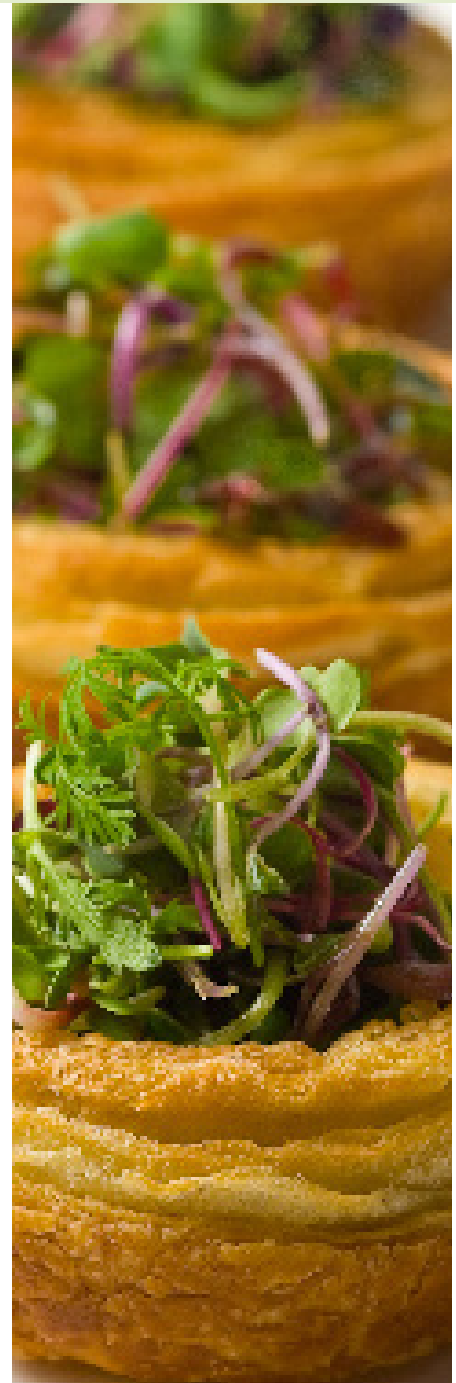
### **Petite Crepe Beggars Purses (Warm)**

Roasted Chicken, Caramelized Vidalia Onions and Gorgonzola Cheese

### **Chicken Meatballs with Water Chestnuts (Warm)**

Lingonberry Dipping Sauce

### **Moo Shu Duck Crepe with Hoisin Sauce (Warm)**



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# HORS D'S - BEEF, PORK, LAMB

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## BEEF, PORK, LAMB

\$2.25 per piece

### Thai Beef Salad in a Cucumber Cup

### Blackened Carpaccio on Crostini with White Truffle Crème

Finished with Hand Shaved Parmigiano Reggiano

### Petite Parmesan Puffs Filled with Medium Rare Roast Beef

Roasted Red Pepper and Horseradish Crème

### Shaved Beef on a Petite Pepper Jack Biscuit with Horseradish

### Petite Potatoes Hollowed Out and Filled with Crème Fraiche

Topped with Seared Pancetta

### Tavern Ham on an Orange Biscuit

Spread with Yam Butter and Currants

### Cantaloupe Balls with Prosciutto

Carved and filled with a Rosette of Prosciutto di Parma

### Fresh Fig with Gorgonzola

Wrapped in Prosciutto

### Seared Pancetta and Marinated Sweet Red Onion

Finished with a Blackberry Reduction Sauce Set on Fresh Watermelon Cube

### Dates Stuffed with Goat Cheese and Wrapped in Bacon (Warm)

### Petite Crepe Beggars Purses (Warm)

With Mongolian Beef with Fresh Scallions

### Grilled Asparagus Wrapped in Shaved Beef (Warm)

With Sweet Mongolian Glaze and Toasted Sesame Seeds

### Petite Hot Dog in Puff Pastry (Warm)

Topped with Sesame Seeds and served with Grain Mustard

### Petite Lamb Meat Balls with Mint (Warm)

Served with Zesty Cucumber Tzatziki Sauce



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# MINI SANDWICHES & WRAPS

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## MINI SANDWICHES & WRAPS

\$3.00 per piece

### **Fresh Mozzarella, Tomato and Basil (v)**

With Balsamic Glaze on a Petit Focaccia Roll

### **Grilled Balsamic Glazed Vegetables and Fontina Cheese (v)**

Served Atop a Petit Focaccia Roll

### **Smoked Turkey and Swiss**

With Avocado Crème in a Tomato Wrap

### **Oven Roasted Turkey Breast and Sharp Cheddar Cheese**

With Sprouts & Avocado Mayonnaise on a Whole Grain Roll

### **Roasted Turkey on Petite Cranberry Biscuit**

With Pineapple Citrus Relish

### **Grilled Southwest Style Chicken Breast**

With Avocado Crème & Pepperjack Cheese in a Flour Tortilla

### **Buffalo Chicken Wrap**

Shredded Buffalo Style Chicken with Carrot Celery Slaw & Crumbled Bleu Cheese

### **Grilled Rosemary & Garlic Chicken Breast**

With Grilled Zucchini Slices, Grilled Onions & Garlic Lemon Aioli on a Focaccia Roll

### **Curried Chicken Salad**

With Walnuts, Grapes & Lettuce in a Pita Pocket

### **Roast Beef and Havarti Cheese**

With Sliced Tomato, Roasted Garlic Crème in a Traditional Wrap

### **Medium-Rare Roast Beef on Oval Pretzel Rolls**

With Caramelized Sweet Onion and Swiss Cheese

### **Tavern Ham with Swiss Cheese and Tomato**

With Dijon Crème on a Harvest Roll

### **Petite BLT Sandwiches with Cumin Aioli**

Apple Wood Bacon, Romaine Lettuce, and Sliced Yellow Cherry Tomato

### **Pomegranate Glazed Lamb and Pickled Red Onion Pita**



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