

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck

www.thatkitchenwitch.com

Dips... served with assorted crackers and crudité :

- ◆ Hummus...*chickpeas blended with tahini and fresh lemon, with a touch of cumin*
- ◆ French Onion...*loaded with slow caramelized onions and a touch of Dijon*
- ◆ Warm Spinach Dip...*our take on the classic with a custom spice blend and a little kick*
- ◆ Toasted Corn & Crab...*toasted sweet corn & lump crab in a creamy base, spiced with Old Bay, a touch of jalapeno, and our homemade tartar sauce*

Crostini:

- ◆ Cannellini Bean & Herb Salad
- ◆ Mediterranean Tomato Salad
- ◆ Artichoke & Green Olive Tapenade
- ◆ Brie with honey and pecans, and fruit preserves
- ◆ Aged Cheddar Spread and Apple Slices

Cold bites:

- ◆ Deviled Eggs Three Ways...*classic with fresh dill, basil pesto, & lightly pickled*
- ◆ Curry Shrimp Salad...*thai green curry with mango chutney and slaw, served in a wonton cup*
- ◆ Pear, Walnut & Gorgonzola Salad Bites with a champagne vinaigrette
- ◆ Romaine Spears with Caesar dressing and shaved Pecorino Romano cheese
- ◆ Smoked Salmon with Cream Cheese, Capers & Cucumbers
- ◆ Chicken Salad... *traditional with a touch of golden raisins and pepitas, cashew curry with scallions and warm spice, cranberry pecan with fresh parsley*

Hot Bites:

- ◆ Ham & Gruyere Palmiers
- ◆ Yellow Pea & Potato Samosas with cilantro mint chutney
- ◆ Handpies: Potato & Cheddar, Shepherd's Pie, Bangers & Mashed with Stout Gravy
- ◆ Meatballs (swedish in paprika spiced gravy, middle-eastern kofta with yogurt, classic Italian parmesan with marinara)
- ◆ Balsamic Roasted Italian Sausage & Grapes
- ◆ Thyme Scented Mushroom, Onions & Gruyere on puff pastry
- ◆ Pulled Pork & Pineapple with Citrus Chipotle Salsa, served in a wonton cup
- ◆ Toasted Polenta Squares with Cabernet Braised Beef or Pulled Pork BBQ, & Mushroom Ragout