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4015-A Washington Rd

Martinez, GA 30907

Hors d'oeuvres Menu

Sliced Baked Ham on Tea Biscuits

Served with Honey Mustard

Drop off: \$2.00 / Staff: \$2.75

Ham Roll-ups

Drop off: \$1.50 / Staff: \$2.25

Mini Florentine Cups

Creamy Spinach Centers in a Turkey Breast Cup

Drop off: \$1.00 / Staff: \$1.75

Sliced Roast Beef with Assorted Rolls

Served with Mayo, Dijon Mustard and Horseradish

Drop off: \$1.50 / Staff: \$2.25

Seared Beef Tenderloin w/ Horseradish Crème on Crostini

Drop off: \$2.50 / Staff: \$3.25

Grilled Veggie and Steak Kebobs

Drop off: \$2.50 / Staff: \$3.25

Mini Burgers

Drop off: \$2.00 / Staff: \$2.75

Deli Meat and Cheese Tray

Ham, Turkey, Roast Beef with assorted cheeses, bread and condiments

Drop off: \$2.00 / Staff: \$2.75

Basil Turkey Mini Focaccia Sandwiches

Drop off: \$2.00 / Staff: \$2.75

Mini Turkey Spinach Wraps

Drop off: \$1.50 / Staff: \$2.25

Prosciutto Wrapped Asparagus Tips

Served with Blue Cheese Dip

Drop off: \$1.50 / Staff: \$2.25

Sweet and Sour Meatballs in Pineapple Sauce

Meatballs served with pineapple pieces in a sweet and sour sauce

Drop off: \$1.50 / Staff: \$2.25

Mini Chicken Kebobs

Teriyaki Chicken on bamboo skewers with Pineapple and Bell Peppers

Drop off: \$1.50 / Staff: \$2.25

Chicken Satay

Thai Chicken on bamboo skewers with Spicy Peanut Sauce

Drop off: \$2.50 / Staff: \$3.25

Grilled Buffalo Chicken Sticks

Drop off: \$2.50 / Staff: \$3.25

Chicken Wings (Buffalo, Teriyaki, Honey BBQ)

Served with Blue Cheese or Ranch

Drop off: \$2.00 / Staff: \$2.75

Chicken Tenders

Served with Honey Mustard or BBQ dipping sauces

Drop off: \$2.00 / Staff: \$2.75

Mini Spring Rolls

Served with Sweet and Sour Sauce

Drop off: \$1.25 / Staff: \$2.00

Pulled Pork or Chicken

Served with Finishing Sauce and Mini Buns

Drop off: \$2.50 / Staff: \$3.25

Pastry Wrapped Cocktail Franks

Served with Spicy Mustard Sauce

Drop off: \$1.25 / Staff: \$2.00

Assorted Tea Sandwiches

Apple Pecan Chicken Salad, Pimento Cheese, Cucumber Cream Cheese

Drop off: \$1.50 / Staff: \$2.25

Timbales

Cocktail shells filled with Apple Pecan Chicken Salad, Tuna Salad, or Crab Salad

Drop off: \$1.00 / Staff: \$1.75

Shrimp and Grits

Hot Parmesan Cheese Grits with Shrimp, topped with a Creamy Robust Gravy and Sautéed Peppers & Onions

Drop off: \$1.50 / Staff: \$2.25

Hot Crab Dip

Served bubbly with Crackers

Drop off: \$1.50 / Staff: \$2.25

Absolut Shrimp Shooters

Spiced Shrimp served with an Absolut Bloody Mary mix in a shot glass

Drop off: \$2.50 / Staff: \$3.25

Marinated Tail-On Shrimp

On a bed of lettuce with Cocktail Sauce or Russian Dressing

Drop off: \$2.50 / Staff: \$3.25

Grilled Salmon with Wasabi Mayonnaise

Served on Crostini

Drop off: \$2.50 / Staff: \$3.25

Mini Salmon Wraps

Drop off: \$2.25 / Staff: \$3.00

Smoked Salmon Canapés

Smoked Salmon served with Savory Dill Spread and Capers

Drop off: \$2.50 / Staff: \$3.25

Crab Stuffed Mushroom Caps

Drop off: \$2.00 / Staff: \$2.75

Andouille Stuffed Mushroom Caps

Drop off: \$2.00 / Staff: \$2.75

Fresh Mozzarella in Tomato Cups

Cherry Tomatoes filled with Fresh Mozzarella and topped with Basil

Drop off: \$1.50 / Staff: \$2.25

Tomato and Mozzarella Bruschetta

Crostini topped with diced Tomatoes, Mozzarella Cheese and Basil

Drop off: \$1.00 / Staff: \$1.75

Olive Tapenade Bruschetta

Drop off: \$1.00 / Staff: \$1.75

Roasted Red Pepper Hummus

Served with Vegetable Crudités or Pita Chips

Drop off: \$1.25 / Staff: \$2.00

Roasted Garlic Hummus

Served with Vegetable Crudités or Pita Chips

Drop off: \$1.25 / Staff: \$2.00

Georgia Hummus

Made with boiled peanuts for a true Southern flair. Served with Pita Chips.

Drop off: \$1.50 / Staff: \$2.25

Fresh Vegetable Crudités

Seasonal Vegetables served with Parmesan Peppercorn or Buttermilk Ranch

Drop off: \$1.50 / Staff: \$2.25

Vegetable Confetti Canapés

Pastry Squares topped with Ranch, Broccoli, Carrots, Cauliflower, and Cheddar Cheese

Drop off: \$1.25 / Staff: \$2.00

Roasted Eggplant Spread

Served with Toast Points

Drop off: \$1.25 / Staff: \$2.00

Sundried Tomato Pesto Palmiers

Sundried Tomato Pesto rolled and baked in Puff Pastry

Drop off: \$1.00 / Staff: \$1.75

Caramelized Onion Dip

Served with Chips

Drop off: \$1.00 / Staff: \$1.75

Layered Mexican Fiesta Dip

Layered dip with Refried Beans, Tomatoes, Green Chilies, Sour Cream, Cheese, and Olives served with Tortilla Chips

Drop off: \$1.25 / Staff: \$2.00

Mexican Pinwheels

Olives, Green Chilies, and Cream Cheese wrapped in flour tortillas and served with Salsa

Drop off: \$1.00 / Staff: \$1.75

Baked Gorgonzola Spinach Artichoke Dip

Spinach, Artichoke Hearts, Gorgonzola and Parmesan baked bubbly and served with Crostinis

Drop off: \$1.25 / Staff: \$2.00

Savory Spinach Dip

Served with Corn Chips

Drop off: \$1.00 / Staff: \$1.75

Southern Salsa

Mild Salsa made with Black Eye Peas, Corn, Tomatoes, Green Peppers, and Onions served with Corn Chips

Drop off: \$1.00 / Staff: \$1.75

Fresh Tomato Salsa

Served with Tortilla Chips

Drop off: \$1.00 / Staff: \$1.75

Pepper Jack Cheese Ball

Served with Tortilla Chips

Drop off: \$1.00 / Staff: \$1.75

Cheddar Cheese Ring with Strawberry Jam

A Georgia delicacy made famous by Jimmy Carter. Served with assorted Crackers

Drop off: \$1.00 / Staff: \$1.75

Assorted Petite Quiche

Drop off: \$1.50 / Staff: \$2.25

Italian Lollipops

Skewers of Cheese Tortellini with a Balsamic Glaze

Drop off: \$1.00 / Staff: \$1.75

Chile Con Queso

Spicy Mexican Cheese served warm with Tortilla Chips

Drop off: \$1.00 / Staff: \$1.75

Gourmet Cheese Board

Variety of Gourmet Cheeses, Seasonal Fruit, and Crackers

Drop off: \$2.25 / Staff: \$3.00

Olive Cheese Balls

Large Green Olives individually wrapped in Parmesan Cheese Pastry and baked

Drop off: \$.75 / Staff: \$1.50

Blackberry Walnut Brie

Brie topped with Walnuts, Blackberries, and Honey drizzle. Can be served warm or chilled

Drop off: \$1.50 / Staff: \$2.25

Raspberry Pecan Baked Brie en Croute

Brie topped with Raspberry Jam and Pecans, wrapped in Puff Pastry and baked. Served with crackers

Drop off: \$1.25 / Staff: \$2.00

Spicy Cheddar Cheese Straws

Per dozen: \$4.50 / Drop off: \$1.25 / Staff: \$2.00

Fruit Salsa with Cinnamon Chips

Drop off: \$1.00 / Staff: \$1.75

Pineapple Cream Cheese Spread

Served in a fresh Pineapple with Gingersnaps

Drop off: \$1.00 / Staff: \$1.75

Fruit and Cheese Tray

Assortment of Fresh Fruit and Cheeses

Drop off: \$1.75 / Staff: \$2.50

Fresh Fruit Tray

Assortment of Fresh Cut Seasonal Fruit

Drop off: \$2.00 / Staff: \$2.75

Chocolate Dipped Strawberries

Drop off: \$2.50 / Staff: \$3.25

Chocolate Dipped Tray

Cookies, Pretzels, Strawberries, and Marshmallows dipped in Milk Chocolate

Drop off: \$2.50 / Staff: \$3.25

Fruit, Veggie and Cheese Tree

Decorative display of Seasonal Fresh Fruits, Vegetables, Gourmet Cheeses, and Assorted Crackers

*****available for full service catering only***** \$5.00

All prices listed are subject to 8% sales tax and 15% service charge.