COLD HORS D' OEUVRES

cocktail plates, napkins & appropriate utensils are included

Vegetable Crudité

fresh, colorful arrangement of broccoli florets, celery & carrot sticks, yellow & green squash rounds, cucumber slices, bell peppers, crisp cauliflower, red pepper hummus & creamy ranch dip \$2.99 pp

Cheese & Fruit Display

smoked gouda, sharp cheddar, havarti & dill, habanera jack and creamy brie garnished with genoa salami & rolled pepperoni, grapes and strawberries. served with assorted crackers \$3.99 pp

Italian Caprese Display

beautifully displayed with fresh mozzarella, roma tomatoes, roasted peppers & fresh basil leaves served with a balsamic glaze, olive oil and seasoned toasted rounds \$20 (serves 8-10)

Shrimp Cocktail

large 16-20 count, firm & tender shrimp garnished with fresh lemons served with a tangy cocktail sauce (4-5pp) \$4.5

Bruschetta

fresh roma tomatoes, aged balsamic vinegar, chopped red onions and fresh basil served with toasted garlic herb rounds \$32 (serves 18-20)

Mediterranean Display

fresh roasted red pepper hummus & toasted pita points, mini spanakopita w/tzatziki kalamata olives & feta cheese & traditional greek salad with lemon vinaigrette \$5.99pp

Pinwheels or Slider Tray \$40a.

roast turkey, provolone, red pepper hummus — roast beef, pepper jack, chive cream cheese black forest ham, swiss, honey dijon — fresh mozzarella, baby spinach, roasted red peppers dressed with leaf lettuce & tomato

Afternoon Snack Tray

assorted nuts - pretzels - trail mix - dried fruits - candy \$2.99pp
fresh house made salsa with tri color tortilla chips \$1.99pp
queso blanco (white cheese dip), fresh salsa & tri color tortilla chips \$3.49pp
house made guacamole, fresh salsa & tri color tortilla chips \$3.49pp
queso, guacamole, salsa, tri color tortilla chips \$4.49pp
red pepper hummus & toasted pita points \$2.99pp

HOT HORS D' OEUVRES

cocktail plates, napkins & appropriate utensils are included

Spanakopita

sautéed spinach with feta & ricotta baked crisp in phyllo served with our fresh made cucumber-yogurt tzatziki \$2 ea

Bourbon Street Skewers

marinated in louisiana spices and teriyaki, finished on the grill \$21 per dozen

Jumbo Chicken Wings

choose from teriyaki, buffalo or honey bbq served with bleu & ranch 25-\$22 50-\$45 100-\$90

Coconut Shrimp

large, battered shrimp tossed with sweet shredded coconut served crispy with a ginger, sweet chili & honey dipping sauce 4-5 pp \$4

Mini Meatballs

swedish style, italian marinara or texas bbq 4-5 ea. 2.5 pp

Pot Stickers

pork, chicken or vegetarian, pan seared with a teriyaki soy glaze & sweet chile orange dipping sauce \$20 per two dozen

Hot Dips

spinach & artichoke or our specialty bacon with three cheeses \$18 (serves 10-12)

maryland style blue crab dip \$22 (serves 10-12)

both served with toasted pita points and toasted rounds

Stuffed Mushrooms

seasoned chorizo, bell peppers & shallots in a baby portobello w/ shaved parmesan \$16 per 24 caps

Oriental Rolls

traditional chicken or vegetable spring rolls served with an orange & ginger dipping sauce \$25 per 30 pieces

Crab Cakes

maryland style mini crab cakes with remoulade sauce \$36 per dozen

Chicken Fritters

hand cut buttermilk chicken breast with crispy panko served with honey bbq sauce & ranch dressing \$19 per dozen

DESSERTS

upgrade from our cookie and brownie tray for any dessert below +\$1.49 pp.

mini éclair's, mini donuts, cream puffs & assorted petite cheese cakes
tray of our assorted sliced cakes
assorted sliced cheese cakes
traditional banana pudding or oreo pudding
black berry, apple or peach cobbler with whipped cream
sliced pies ~ coconut custard, chocolate mousse, cookies & cream, & banana cream
vanilla short cake with strawberry or lemon short cake
fresh baked cakes and sheet cakes available and can be personalized

visit us for lunch at 2500 Meridian Parkway Suite 130

please email catering orders after 3:30 pm to cafemeridiantogo@gmail.com we will usually confirm within 30 minutes or less



Café Meridian is open Monday - Friday 11am - 2pm

919-361-9333

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