

Mad Hatter Catering Appetizer Menu

Minimum of 30 per piece for appetizers & sandwiches
\$750 minimum for drop off plus tax

Platters & Shared Plates

Small | 25 – 30 people
Medium | serves 40 – 50 people

Antipasti Platter Selection of charcuterie, pepperoncini's & olives served with sliced bread	S \$125 L \$195
Fresh Fruit Assortment Assortment of local fruits and berries artfully arranged	S \$115 L \$175
Artisan Cheese Board Variety of imported and local cheeses artfully arranged	S \$115 L \$175
Crudit� Raw seasonal cut vegetables, served with buttermilk garlic ranch	S \$115 L \$175

Hors D'oeuvres

Caprese Skewers <small>VE, GF</small> Served with fresh basil, mozzarella, cherry tomatoes & balsamic glaze	\$3.00 pp
Rib Eye Steak Skewers With red bell peppers & mushrooms	\$5.00 pp
Cajun Shrimp Skewers With pineapple & onion	\$4.50 pp
Chicken Marsala Skewers With mushrooms & marsala sauce	\$4.00 pp
Champagne Glazed Fruit Skewers <small>GF, VE</small> Local berries, Feta cheese, skewered in bamboo with fresh mint	\$3.00 pp
Smoked Salmon Crostini Served chilled with basil dill aioli	\$4.00 pp
Beetroot cured Salmon Crostini With horseradish aioli and fennel slaw	\$4.00 pp
Filet Mignon Crostini With horseradish aioli	\$4.50 pp
Basil Bruschetta <small>DF, VE</small> Scratch-made and served with herb brushed crostini slices	\$3.00 pp
Stuffed Mushrooms <small>VE</small> With sage, fontina, shallots & breadcrumbs	\$4.00 pp
Crab Stuffed Mushrooms Topped with parmesan & parsley	\$4.00 pp
Mediterranean Salad Endives Individually portioned with cucumbers, cherry tomatoes, Israeli Feta & mint	\$3.50 pp
Prosciutto wrapped Asparagus <small>DF, GF</small> Lightly seasoned with lemon juice and sea salt	\$3.00 pp
Cucumber poke canape <small>GF</small> Crisp sliced cucumber with sweet & spicy poke with avocado aioli	\$4.50 pp
Crafted Meatballs Choice of teriyaki or buffalo sauce	\$3.50 pp
Vegetarian Potstickers <small>VE</small> With teriyaki sesame glaze	\$3.50 pp
Seafood Cake With salmon, cod & roasted red pepper remoulade	\$5.00 pp
Fire Cracker Prawns With Togarashi sauce and lemon zest	\$4.50 pp
Bacon Wrapped Dates With smoked beef brisket bacon, stuffed blue cheese & almonds	\$3.50 pp

Salads & Sides

Caesar Salad <small>VE</small> Crisp romaine, shaved parmesan, & croutons	\$3.00 pp
NW Arugula Salad <small>VE, GF</small> With walnuts, bleu cheese, pears, & grapes	\$3.00 pp
Organic Farm Salad <small>VE</small> Mixed organic greens, shaved carrots, parmesan, cherry tomatoes, cucumbers & croutons	\$3.00 pp
Greek Salad <small>VE, GF</small> With feta, cherry tomatoes, cucumbers, & olives	\$3.00 pp
Winter Radicchio Salad <small>VE</small> With grilled asparagus, toasted almonds & shaved radish	\$3.00 pp
Bowtie Pasta Salad <small>VE</small> With tomatoes, olives, parmesan, basil tossed in tangy vinaigrette	\$3.50 pp
Citrus M�lange Salad <small>VE</small> Citrus blend of oranges, grapefruit & pears with mint and lemon vinaigrette	\$3.50 pp

Cocktail Sandwiches

All sandwiches \$5 per person

Smokey Mountain Club Local black forest ham, smoked gouda, caramelized onions, horseradish shallot spread
Turkey BLT Served on Portland French herb rolls, with Swiss, bacon, turkey breast & leaf lettuce
Italian Sub Genoa salami, pepperoni, red onions, shredded parmesan, & basil aioli
Ham & Cheese With sharp cheddar & black forest ham