



"Making Your Event Special"

When choosing to serve hors d'oeuvres only, we request that you have at least **six items**. Making selections evenly from our hot and cold items will ensure an ample variety for all of your guests.

Cold Hors d'oeuvres

Fruit Tray	An arrangement of seasonal fruits served with Caramel or Chocolate Dip
Vegetable Tray	Variety of Fresh Vegetables with Dip
Marinated Crudités	Asparagus, Snow Peas, Grape Tomatoes, Artichoke Hearts lightly marinated and sprinkled with Feta
Relish Tray	A variety of olives and pickles
Antipasto Tray	A variety of olives, Italian meats, grape tomatoes, Peperoncini and Mozzarella
Mini Bite Size Cheese balls	Smaller version of our large cheese ball; served with crackers and a pretzel stick
Domestic Cheese Board	Cubed Swiss, Pepper Jack and Cheddar served Cheese Spread
Imported Cheese Board	Variety of imported cheeses served on a decorated platter with crackers
Chicken Salad Croustade	Croustade filled with Curry Almond Apple Chicken Salad
Bavarian Pretzel Rolls	Mini Bavarian Pretzel Sandwiches with Ham, Turkey or Veggies
Beef Tenderloin	Tenderloin slow roasted, sliced thin and served with baguettes and horseradish sauce
Caprese Pops	Mozzarella Cheese, Grape Tomato and Basil Leaf Skewer
Shrimp Bowl	21 to 26 count jumbo shrimp on a bed of ice with cocktail sauce
Shrimp Shooter	Jumbo Shrimp in a Shot Glass with cocktail sauce
Smoked Salmon Display	Whole Salmon displayed with dilled cream cheese and capers. Will serve 50-75 guests
Southwest Dips	Tortilla Chips with Salsa, Guacamole and Black Bean Dip

Tomato Basil Bruschetta	Traditional garlic bread, served bite-size, with diced tomatoes, fresh basil and drizzled with olive oil
Trio of Mediterranean Spreads	Traditional Hummus, Red Pepper and Feta, and Blue Cheese/Walnut Dip served with Pita Chips
Asparagus Circling an Almond Lemon Dip	Lightly Steamed Asparagus arranged around Almond Lemon Dip
Cranberry Brie Bites	Bite Size Brie in a phyllo cup with cranberry preserves and topped with pistachios (Served Warm to Room Temperature)
<u>Hot Hors d'oeuvres</u>	
Lime Marinated Chicken Skewers	Tender cuts of chicken, delicately marinated. Served with a creamy avocado dip... 2pp
Chicken Satay	Tender cuts of chicken, lightly marinated, topped with diced green onions. Choice of Bourbon Sauce, Teriyaki or Sweet Chili...2pp
Ham and Cheese Purses	Seasoned Ham and Cheese blend baked inside pastry puff
Coconut Fried Shrimp	Jumbo Coconut Shrimp served with an Orange Marmalade Sauce
BBQ Meatballs	Seasoned Ground Beef in our BBQ Sauce
Stuffed Mushroom Caps	Large Caps filled with our special blend of stuffing and baked
Oriental Egg Rolls	Deep fried and served with Sweet-n-Sour Sauce
Mexican Treats	Jalapeno Poppers and Bean and Beef Burritos served with Spicy Salsa Dip
Boneless Breaded Chicken Wings	Chicken wings tossed with BBQ, Asian Szechuan or Plain with Dipping Sauces
Crab Dip Duel	Crab and Sour Cream Dip served hot with assorted crackers
Crab Cakes	Warm crab cakes served with roasted red pepper sauce
Spinach and Artichoke Dip	Served warm with Tri-Color Tortilla Chips
Scallop Rumaki	Strip of bacon wrapped around a bite-size scallop
Spanakopita	Blend of Spinach and Feta cheese baked in phyllo dough

Brie en Croute'

Brie wheel filled with sherried mushrooms and wrapped in puff pastry
(Will serve approximately 20 people)

Fried Cheese Ravioli

Cheese Ravioli Fried and Served with Marinara Sauce

Mini Empanadas

Mini pastries filled with savory chicken or beef served with a chimichurri sauce

Petite Quiche

an Assortment of Lorraine, Herb Cheese, and Cajun Shrimp

*A 7% Sales Tax and 18% Service Charge will be added to all prices.

*A Setup or Catering Fee will apply to all events.

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