

Preston Catering

Chef Sue Preston (614) 457-4682
5534 Rockport Road, Columbus OH 43235

Hors D'oeuvre Menu Minimum of Twenty-Four Pieces Required

Parmesan-Encrusted Chicken Strips w/ Mustard Aioli	1.75 ea.
Stuffed Mushrooms	
Spinach and Feta	1.75 ea.
Sausage	1.75 ea.
Cocktail Meatballs in Marinara Sauce	0.80 ea.
Mini Beef Kabobs – served on a bed of orzo pasta	3.50 ea.
Mini Chicken Kabobs – served on a bed of orzo pasta	2.75 ea.
Spanikopita – spinach and feta baked in phyllo dough	1.95 ea.
Sausage and Mushroom mini phyllo strudels	1.95 ea.
Mini stuffed redskin potatoes – stuffed w/ cheddar, bacon and sour cream	1.50 ea.
Mini Franks wrapped in puff pastry	0.75 ea.
Mini Smoked Chicken Quesadillas:	1.75 ea.
Andouille sausage and mustard wrapped in a delicate pastry (a little spicy!)	1.50 ea.

**All prices are plus an additional 18% service charge.
Menu prices are subject to change.**

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Hors D'oeuvres Menu

Scallops wrapped in bacon2.50 ea.
Cocktail Vegetable Egg Rolls server w/ an Asian chili glaze1.50 ea.
Italian sausage bites with caramelized onions and peppers1.50 ea.
Mini Party Sandwiches – choice of ham, salami, or turkey2.50 ea.
Mini Grilled Pork Tenderloin Sandwiches w/ Sun-Dried Cranberry Relish3.50 ea.
Mini Beef Tenderloin Sandwiches w/ Horseradish Cream Sauce4.50 ea.
Fresh Fruit Display w/ Yogurt or Marshmallow Dip1.75/person
Fruit and Cheese Display2.50/person
Tortilla Pinwheels with:	
Herb cream cheese filling1.00 ea.
Italian meat and cheese2.00 ea.
Smoked salmon pate2.00 ea.
Antipasto Platter – an array of grilled marinated vegetables, cheese, peppers and baby carrots3.00/person
With Meat4.00/person
Crostinis – Petite herbed toast rounds with choice of:	
Feta, roasted bell peppers and basil	
Blackened chicken, apricot preserves and gorgonzola cheese	
Boursin cheese and oven dried roma tomatoes1.50 ea.

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Fresh Crudités (vegetables) with roasted pepper dip	1.50 ea.
Middle Eastern Appetizer – hummus, olives, feta and pita bread	3.00/person
Shrimp Cocktail, served with lemon and cocktail sauce	2.50 ea.
Smoked salmon toast points w/ cream cheese and capers	2.25 ea.
California rolls served w/ wasabi and pickled ginger	2.00 ea.
Chicken phyllo straws w/ pesto & feta cheese	2.25 ea.

Hot & Cold Gourmet Party Dips & Spreads

Buffalo Chicken Dip – all white meat in a creamy “wing sauce”, served with nacho chips (serves 30 – 40)	45.00
Sweet Onion Fondue – served with tortilla chips (serves 30 – 40)	40.00
Artichoke and Sun Dried Tomato Dip – served with crackers (serves 30 – 40)	45.00
Reuben Dip – served with party rye bread or rye crackers (serves 30 – 40)	45.00
Five Layer Greek Dip – hummus, tomato, cucumber, feta and kalamata olives, served with pita chips (serves 20)	45.00
Mexican Layer Dip – refried beans, sour cream, tomatoes, onions, olives and salsa; served with tortilla chips (serves 20)	30.00

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Brie Encroute – served with baguette bread (2.2 pound wheel): With pecans and brown sugar	50.00
With sun dried cranberry relish	50.00
With mushrooms and sun dried tomato ragout	50.00
Whole applewood-smoked Salmon; served w/ mustard sauce (serves 30 – 35)	70.00
Herb Cream Cheese topped w/ oven dried roma tomatoes and herb-infused olive oil; served with crackers (serves 30 – 35)	30.00
Black Bean and Corn Salsa w/ tortilla chips (serves 18 - 20)	20.00
Marinated Tortellini served with fresh pesto and balsamic vinaigrette (serves 30)	27.00
Fresh mozzarella, grape tomatoes and roasted peppers in a basil vinaigrette (serves 15 – 20)	45.00
Cold spinach dip served in a bread bowl (serves 15 – 20)	25.00
Mashed potato bar served with sour cream, cheddar cheese, bacon bits, scallions & chili (serves 18 – 20)	75.00

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