

Black Rooster Catering

Trays & Hors D'oeuvres

COMMON TRAYS Trays serve 10+.

Vegetable. Typically includes roast peppers, marinated portabella mushrooms, grilled asparagus, fried eggplant, curried cauliflower, blanched broccoli, grilled honey mustard carrots, with roast pepper and lemon dips. Can include raw vegetables upon request\$55

Fruit. A seasonal assortment of fresh cut fruit.....\$55

Cheese. An assortment of fine cheeses, typically including brie, cheddar, Swiss, Port Derby, gouda, smoked gouda, fresh mozzarella, and Saga blue. With bread and/or crackers.....\$55

Brie En Crouete. A large brie wheel baked in puff pastry with choice of roast garlic & caramelized onion or sweet & spicy chutney, with French bread.\$60

Beer Cheese & Pretzels. Zesty beer cheese dip with pita chips and pretzels.....\$50

Guacamolé & Salsa. Guacamolé and homemade salsa, with fresh tortilla chips.....\$50

Crab Dip. Zesty crab dip with homemade sea salt potato chips.....\$60

Hummos. Roast garlic hummos with toasted pita bread and feta & olive garnish\$50

Spinach Dip. Zesty spinach dip in a hollowed out bread bowl with bread cubes\$50

Antipasto. Typically includes prosciutto, salami, soppressata, coppicola, smoked turkey, steak, marinated artichokes, portabellas, roast peppers, pepperoncini, olives, provolone, fresh mozzarella, focaccia, and mustards\$65

Salmon Mousse. Salmon mousse in a fish mold with crackers\$60

Caviar. Assorted caviars (usually black, gold, salmon & wasabi) with sour cream, minced onions, chives & toast points\$75

MEAT TRAYS Trays serve 10+.

All meat trays are served at room temperature, and with cheeses, lettuce, red onions, homemade sauces, and rolls.

Chicken Breast. Blackened chicken, lemon & herb chicken, and jerk chicken.....\$70

Fried Chicken. Southern, buttermilk fried chicken strips\$70

Whole Turkey. Herb-rubbed whole roast turkey.....\$80

Whole Ham. Baked, chutney-glazed ham.....\$80

Pork Loin. Blackened roast pork loin.....\$80

Marinated Steak. Marinated, grilled skirt steak.....\$80

NY Strip Steak. New York strip steak, rubbed with herbs & garlic\$90

Beef Tenderloin. Beef tenderloin, rolled in garlic & herbs, or in ancho-coffee rub\$100

SEAFOOD TRAYS Trays serve 10+.

All meat trays are served at room temperature, and with cheeses, lettuce, red onions, homemade sauces, and rolls.

Roast Salmon. Roast side of salmon filet, brushed with lemon, olive oil & herbs, and served with lettuce, red onions, fresh mozzarella, French bread and lemon mayo\$80

Whole Poached Salmon. Whole large salmon, poached in white wine broth, decorated with cucumber scales and served with French bread, leaf lettuce, red onion, and cucumber, arugula, and dill sauce.....\$190

Smoked Salmon. Smoked salmon with lemon, capers, dill, red onion, French triple-cream cheese and crackers\$75

Hickory Smoked Salmon. Our own hickory-smoked fresh salmon with a rum & brown sugar

cure. This is a whole side served with red onion, lemon mayo, homemade barbecue sauce and bread. May require 5 days notice \$90

Gravalax. Whole side of salmon cured with Akvavit, dill, cracked black peppercorns & citrus, with lemon, capers, red onion, St. Andre cheese, and French bread. Requires ~4 days notice\$90

DESSERT TRAYS Trays serve 10+.

Cookie & Bar Tray Fresh baked cookies with an assortment of bars, typically brownies, toll house bars, and lemon bars.....\$30

Brownie & Lemon Bar Tray Our homemade lemon bars and dark, rich brownies, with fresh raspberry sauce\$35

Dessert Tray An assortment of fine desserts, typically including such items as carrot cake, flourless chocolate mousse cake, lemon curd tart, cheesecake, berry upside down cake, clafoutis (baked cherry cake), angel food cake, almond butter cake, shortbread, squares, shortbread, and raspberry chocolate twigs.....\$45

HORS D'OEUVRES

Prices based upon minimum order of 3 dozen per specific hors d'oeuvre. Smaller orders are possible but prices will be quoted on a custom basis.

Skewers\$2.50

Jerk chicken & chutney mayo dip

Chicken satay & spicy peanut dip

Fried chicken & Louisiana hot sauce dip

Seasoned chicken with honey mustard dip

Tortellini, fresh mozzarella, & portabella mushrooms in pesto

Marinated portabella mushroom with roast red pepper dip

Marinated skirt steak with ancho salsa

Skewers #2.....\$3.00

Seared duck breast with mango chipotle chutney dip

Marinated shrimp, basil, & prosciutto

Shrimp & pineapple with mango-chipotle pepper glaze

Seasonal fruit with apricot-poppy glaze

Mini Bruschetta\$2.50

Fresh mozzarella & tomato-basil relish

Fresh mozzarella & avocado relish

Skirt steak & tomato-cilantro relish

Grilled chicken & artichoke relish

Smoked salmon & dill-onion garnish

Tomato tapenade & goat cheese

Mini Bruschetta #2.....\$3.00

Beef tenderloin with horseradish cream

Salmon & melon relish

Fried green tomato & remoulade

Puffs	\$2.50
Four cheese & roast garlic	
Mushroom & black truffle oil	
Spanikopita. Spinach & feta in filo triangles.....	\$2.50
Quesadillas	\$2.50
Roast chicken & portabella mushroom with basil cream	
Sausage & roast pepper with roast pepper cream	
Poblano pepper & mushroom with basil cream	
Shrimp Cocktail. Shrimp with homemade cocktail sauce	\$3.00
Mini Sandwiches. See sandwich section of menu for ideas	\$2.50-2.75
Melon & Prosciutto. Melon, marinated in olive oil, raspberry vinegar & cilantro, and wrapped in prosciutto	\$2.50
Roll Ups	\$2.75
Prosciutto, arugula & dried fruit	
Prosciutto, fresh mozzarella & basil	
Smoked salmon, asparagus & goat cheese	
Eggplant, roast pepper & goat cheese	
Caviar Potatoes. Seared new potato slices with crème fresh and golden & wasabi caviars	\$2.75
Crab Cakes. Mini crab & corn cakes with Dijon mayonnaise	\$3.00
Endive & St. Andre. Belgian endive filled with St. André cream, caramelized onion & toasted pine nuts	\$2.75
Mushroom Caps	\$2.75
Tomato-Provençal	
Spinach-parmigian	
Sausage-provolone	
Artichoke Fritters. Lemon & parmigian artichoke fritters with southwest mayo	\$2.75
Potstickers. Duck potstickers with soy-vinegar dip	\$2.75
Buffalo Wings. Authentic recipe Buffalo chicken wings, with celery-blue cheese mayo	\$2.50
Meatballs	\$2.75
Turkey meatballs in barbecue sauce	
Italian sausage meatballs in marinara	
Quiche Tartlets	\$2.75
Lorraine (bacon-onion) • Broccoli • Mushroom • Leek • Asparagus • Roast pepper • Or your request	
Cocktail Wienies. Our version – sausage wrapped in puff pastry with sweet & hot mustard	\$2.75

SWEETS

Mini Tartlets. Assorted mini tartlets	\$3.00
Mini Tiramisus. Tiramisu in small cups with spoons	\$3.00
Chocolate Ganache & Caramel Puffs	\$3.00
Chocolate Strawberries. Dark & white chocolate dipped strawberries	\$3.00
Fruit Skewers. Seasonal fruit with apricot-poppy seed glaze.....	\$3.00