

Morrison's Catering

Appetizer Selection

(* denotes items served warm or room temp.)

chicken & turkey choices:

	Chicken Roulades with pesto, prosciutto & roasted red pepper aioli	\$.80
	Snow Pea Canoes filled with a spicy sesame chicken salad	\$1.00
*	Santa Fe Chicken Quesadillas with roasted sweet peppers, cheddar & pepper jack	\$1.00
	Smoked Turkey & Cranberry Canapés on wheat-walnut sourdough	\$1.00
	Southwestern Turkey Roll-ups with corn, green chilies & roasted peppers	\$1.00
	Old-fashioned Chicken Salad Finger Sandwiches	\$1.35
	Curried Chicken Salad Finger Sandwiches on wheat-walnut sourdough	\$1.35
	Gingered Chicken Cakes topped with cilantro, lime & mango	\$1.35
	Belgian Endive Spear filled with a curried chicken-apple salad	\$1.35
	Marinated Chicken Skewers with Thai peanut sauce, scallions & sesame seeds	\$1.50
*	Curried Chicken Triangles with currants, almonds & apples in flaky filo pastry	\$1.50

meat choices:

*	Holiday Meatballs glazed with an apricot BBQ sauce	\$.80
	Salami Coronets	\$.80
	Tri-tip-Arugula Roll-ups with creamy blue cheese	\$1.00
*	Bacon-wraps with fresh pineapple	\$1.00
*	Bacon-wraps with almond-stuffed dates	\$1.35
*	Asian Meatballs served on crisp snow pea picks	\$1.35
	Marinated Pork Tenderloin Canapes topped with tropical fruit salsa	\$1.50
	Pepper-Crusted Tri-tip Canapes with green peppercorn aioli & horseradish	\$1.50
	Prosciutto-wrapped Asparagus	seasonal
	Prosciutto-wrapped Figs with California goat cheese	seasonal

Hors d'oeuvre listed are priced per piece, with a required minimum order of 50 pieces per single type of hors d'oeuvre. Prices are for food only. Sales tax will be added to the final bill. Full service is available as well as beverage or full bar service, complete dinners and dessert.

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seafood choices:

California Rolls with avocado, cucumbers & Japanese Surimi	\$1.00
Salmon Pate on crispy dark rye or cucumber rounds with capers, red onion & lemon	\$1.00
Prawn Cocktail jumbo shrimp with our spicy cocktail sauce	\$1.35
Roasted Red Potatoes with sour cream, chervil, chives & roasted salmon	\$1.35
English Cucumber Cups filled with bay shrimp, lemon & fresh dill	\$1.50
Belgian Endive Spears filled with crab salad	\$1.50
Fresh Salmon Filet Crostini with lemon-basil aioli	\$1.50

vegetarian choices:

Blue Cheese-Walnut Grapes	\$.80
Cucumber Sushi Rolls with pickled ginger & soy-wasabi sauce	\$.80
Grilled Tofu Skewers with snow peas, red pepper & mustard-soy dipping sauce	\$.80
Mini Southwestern Wraps with corn, black beans, green chilies & roasted peppers	\$.80
Deviled Eggs always a favorite!	\$1.00
* Roasted Butternut Quesadilla roasted peppers, two cheeses & chipotle sour cream	\$1.00
* Mushroom-Artichoke Crostini with shallots, rosemary, pinenuts & asiago	\$1.00
* Sun-dried Tomato Crostini with kalamata olives, mozzarella & basil	\$1.00
* Pesto & Brie Crostini	\$1.00
* Cambazola Crostini topped with a caramelized onion & apple relish	\$1.00
* Italian Stuffed Mushrooms with breadcrumbs, fresh herbs & pecorino romano.	\$1.35
* Herbed Butternut Tartlettes with cheddar cheese in our sour cream pastry crust	\$1.35
* Goat Cheese & Leek Tartlettes	\$1.35
* Mediterranean Focaccia portabellos, caramelized onions, spinach, provolone & feta	\$1.35
* Pesto Focaccia tomatoes, sautéed onions, artichokes, mozzarella, asiago & pinenuts	\$1.35
* Spanikopita a Greek-inspired spinach & cheese turnover, in flaky filo pastry	\$1.50

menu choices and prices are subject to change