

Suggested Appetizers selections

Open faced beef tenderloin on thinly sliced French bread w/ Gorgonzola mayo
Beef Tenderloin on Butter Buns w/ Henry Bain sauce on the side
Open faced Beef tenderloin on French bread w/ Henry Bain
Open faced Beef Tenderloin on French bread w/ Horsy sauce and Green onions
Beef Satay w/ Szechwan sauce
Beef Tenderloin Roulades w/ Horsy mustard and Sautéed leeks
Beef Tenderloin and Caramelized onion En Croute w/ Béarnaise
Beef Tenderloin and Brie and Roasted Red peppers
Beef Brisket on Butter Buns w/ Henry Bain Sauce
Cold Bison Skewers with Spicy Gorgonzola Sauce
Mini Bison Burgers with Caramelized onions and Red pepper Remoulade
Sesame soy streak stir fry on wonton crisps

Pulled BBQ pork on Crostini with pepper Jack cheese and slaw
Pork Tenderloin on butter Buns w/ Chipotle Raspberry Sauce on the side
Teriyaki Pork Tenderloin w/ Orange Ginger sauce on Butter Buns
Pork Satay w/ Peanut dipping sauce

Baby Lamb Chops w/ Balsamic mint dressing or Orange mint dressing
Spiced Rubbed Grilled Baby Lamb chops w/ Orange Glaze
Curry Coconut Baby Lamb chops w/ mint mango Salsa

Jerk Chicken w/ Mango Salsa on skewers
Chicken Negamaki w/ Red pepper dipping sauce
Honey Ginger chicken skewers
Breaded Chicken w/ Dill mustard sauce
Chicken Satay w/ Peanut sauce
Chicken Satay in wonton cups
Sesame wasabi chicken salad on mini buns
Sesame chicken skewers w/ spicy apricot sauce or Chipotle Raspberry sauce
Oriental chicken salad Tartlets
Chicken Caesar Salad Tartlets
Indian spiced Chicken kabobs w/ cilantro mint chutney
Chicken Italiano in Wonton Cup
Roasted chicken chipotle with cilantro avocado cream in crispy cups
Zesty chicken skewers with creamy lemon basil sauce
Spicy Chicken skewers with southern comfort sauce

Muffalatta Bruschetta (salami, pepperoni, fresh mozzarella and olive tappenade)
Mini Rueben Toasts or dip
Country ham and Saga Spirals
Spicy deviled eggs
Mini Hot Browns
Mini Turkey and ham Wraps

Pizzette w/ Fontina, Tomato, Basil and Proscuitto
Tuna and olive tapenade and feta Bruschetta
Artichoke dips w/ Roasted Red pepper
Black Bean Salsa dip
Sausage and pepper Jack cheese tartlets
Kentucky Country Ham Balls
Home made chips with fresh Salsa and Guacamole
BLT Bites

Assorted Roasted Vegetables w/ pesto dip
Sugar snap peas w/ Lemon basil sauce
Crudités w/ Smoky chipotle hummus and pita Chips
Grilled Asparagus and Haricot Verde w/ Lemon caper sauce
Cherry tomatoes and Fresh mozzarella sticks
Caramelized onion on basil crostini
Asparagus w/ Blue cheese dip
Benedictine Bruschetta
Vegetable in a shot Glass with dip at the bottom
Tuscan White Bean dip served with crostini
Spinach and Feta triangles w/ red pepper dipping sauce
Anti pasta Kabobs w/ marinated Cheeses, vegetables, meats and olives
Caramelized onion, Stilton and rosemary triangles
Spicy nuts
Caramelized onion, apple and Brie tarts
Spinach and artichoke tarts
Skewered Tortellini w/ basil sauce
Crostini w/ mushrooms, Proscuitto, and Blue cheese
Tuscany olive and feta Bruschetta
Spicy Black Bean Rolls
Mini Quiche Lorraine
Roasted Cherry tomato crostini with Ricotta
Mexican layer dip w/ chips
Bacon- green onion and port quiche

Roasted Red pepper dip w/ Bagel chips
Goat cheese and pesto torte served w/ crackers and pita chips
Gourmet Cheese tray w/ fruit
Cheddar pecan torte served w/ Roquefort grapes and crackers
Baked Brie
Gorgonzola and Raspberry Torte served w/ crackers
Roasted Red pepper Hummus served w/ bagel chips
Goat Cheese and Smoked Salmon Crostini
Savory Feta Cheese torte
Pesto and sun dried tomato cheese cake with crackers
Goat cheese and Fig Jam toast point or with Cherries

Cheese puffs w/ cheddar and cream cheese
Cheese puffs w/ Japs and cheddar
Cheese puffs w/ brie and caramelized onions and apples
Cheese puffs w/ pears and blue cheese
Sausage puffs with Chili sauce
Puffs with Beef tenderloin
Parmesan Profiteroles stuffed with Goat cheese and sun dried tomatoes or cheddar pecan spread

Prosciutto, cantaloupe and fresh mozzarella skewers
Fruit skewers w/ Lime poppy seed dressing
Fruit tray w/ Orange Rebecca sauce
Arugala, Mango wrapped in country Ham or use cantaloupe
Mango and Melon salsa
Chocolate covered fruits- strawberries, pineapples, apricots

Salmon Platter w/ caper sauce
Salmon w/ tomato and brie tartlets
Spiced Salmon chunks w/ Mango salsa
Salmon mousse tarts
Smoked Salmon, egg salad, and asparagus tartines
Smoked Salmon Bruchetta with cucumber mustard sauce
Benedictine and Smoked Salmon Canapés with Lemon zest
Cilantro shrimp
Chipotle Grilled shrimp w/ Orange glaze
Crispy sesame shrimp
Shrimp w/ Spicy lime and ginger butter
Thai Shrimp w/ Coconut Sauce
Crab, Mango, and Apple dip served w/ pita chips or apples
Skewered shrimp w/ orange ginger relish
Mango –Curry shrimp salad in wonton cups or Endive leaf
Shrimp Ceviche
Shrimp Salsa dip with chips
Crab and Mushroom Cheesecake with baguette slices
Cheesy Crab tarts
Shrimp artichoke bake
Shrimp with Green chili pesto
Grilled bourbon Shrimp
Tropical tuna tarts
Smoked Salmon Bruchetta with cucumber mustard sauce
Coconut Shrimp
Shrimp and Andouille Bites
Bacon Wrapped Shrimp
Shrimp cocktail shots

Suggested menu Groupings
Pricing is based on 3 pieces of each item per person

Please note that the following menus are only suggestions. You may mix and match the menus in any way.

Thinly Sliced Beef Tenderloin on French bread w/ gorgonzola Mayo
Chicken Negamaki w/ Red pepper Dipping Sauce
Anti Pasta Kabobs w/ marinated cheeses, vegetables, meats and olives
Cilantro Shrimp
Roasted pepper and Goat Cheese Dip served w/ bagel chips and toast points
Sugar Snap Peas served w/ Lemon basil dip (served room temp)
Sausage and Pepper Jack tartlets
\$26.95 per person

Beef Tenderloin on butter buns w/ Henry Bain sauce on the side
Sesame chicken Skewers w/ Raspberry Chipotle Sauce
Assorted Roasted Vegetables served w/ pesto Dip (served room temp)
Pesto and Sun dried tomato Cheesecake served with crackers
Smoked Salmon Bruchetta with cucumber mustard sauce
Tuscan White bean Dip served with crostini
Country Ham and sage spirals
\$26.95 per person

Jerk Chicken Skewers w/ mango salsa
Mini Bison Burgers with Caramelized onions and red pepper remoulade
Mini Pizzettes with Fontana, basil and proscuitto
Grilled chipotle Shrimp w/ orange glaze
Lemon Hummus w/ Crudités and Pita chips
Cherry tomato and Fresh mozzarella stick
\$26.25 per person

Pulled pork Crostini with Pepper jack cheese and slaw
Roasted Chicken chipotle with cilantro avocado cream in crispy cups
Grilled Bourbon Shrimp
Roasted asparagus and Haricot Verde w/ lemon caper sauce
Goat Cheese Torte served w/ Crackers and toast points
Proscuitto, cantaloupe, and fresh mozzarella skewers
\$25.50 per person

*Cold Bison Skewers with spicy Gorgonzola Sauce
Muffatatta Bruschetta (Salami, Pepperoni, fresh mozzarella and olive tappenade)
Coconut Shrimp with Citrus Sauce
Roasted Vegetables wit Red pepper and Garlic dip
Crab and Mushroom Cheesecake with baguette slices
Cheddar and Cream cheese puffs
\$26.75 per person*

Please note that the following menus are only suggestions. You may mix and match them in any way. If you have any questions or would like Additional menus, please feel free to give me a call. Pricing is based on 3pcs of each food item per person.

Assorted Pretty Pick up sweets can be added to any menu for an additional cost of \$3.75 per person

Mini Pecan Tarts

Chocolate Cheesecake

Fruit Tarts

Lemon Bars

Mini Cream Puffs

Peanut butter bars

Apricot Bars

Mini Chess Tarts

Vanilla Cheesecake

Apple Tarts

Brownies

Chocolate Dipped Cookies

Cheesecake Brownies

Chocolate Dipped Strawberries

Ect... Items are added seasonally

- ❖ Divinity would be happy to provide bar set up for an additional cost of \$3.50 per person. This includes all your soft drinks, mixers, juices and tonics, ice and lemons and limes ECT...***
- ❖ Divinity has a full staff of servers, kitchen and Bartenders to cater your event. Servers charge \$30.00 per hour per server with a minimum of four hours. Holidays may range in price. The month of December is a higher rate per hour per server. Server time starts when they arrive at the shop and ends when they return to the shop.***
- ❖ Divinity would also be happy to handle any rentals need for your party. This will be added to your final invoice.***

Thank you very much for considering Divinity Catering. I look forward to working with you.