

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 Green onions
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

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
Spiced Rubbed Chicken Skewers w/ Orange Ginger sauce
Breaded Chicken w/ Dill mustard sauce
Chicken Satay w/ Peanut sauce
Chicken Satay in wonton cups
Curried peanut chicken in tartlets or on skewer
Sesame chicken skewers w/ spicy apricot sauce or Chipotle Raspberry sauce
Oriental chicken salad Tartlets
Caesar Tartlets
Indian spiced Chicken kabobs w/ cilantro mint chutney
Tarragon and pear chicken salad bites
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 Prosciuto
Tuna and olive tappenade and feta Brucshetta
Artichoke dips w/ Roasted Red pepper
Black Bean Salsa dip
Curried Sherry pate served with apples and toast points
Sausage and pepper Jack cheese tartlets
Kentucky Country Ham Balls

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
Baby potato skins stuffed w/ gorgonzola Mashed potato
Cherry tomatoes and Fresh mozzarella sticks
Vegetable Hye rollers
Asparagus w/ Blue cheese dip

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, Prosciutto, and Blue cheese
Tuscany olive and feta Bruschetta
Spicy Black Bean Rolls
Mini Quiche Lorraine
Cheese, Thyme, Sesame Twists
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 tartlets

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

Fruit skewers w/ Lime poppy seed dressing
Fruit tray w/ Orange Rebecca sauce
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
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
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

Suggested menu Groupings

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
\$24.95 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
Spinach and Feta Triangles w/ Red pepper dipping sauce
Country Ham and sage spirals
\$26.00 per person

Jerk Chicken Skewers w/ mango salsa
Beef Brisket on Butter Buns
Mini Hot Browns
Grilled chipotle Shrimp w/ orange glaze
Lemon Hummus w/ Crudités and Pita chips
Cherry tomato and Fresh mozzarella stick
\$24.25 per person

Teriyaki Pork Tenderloin on butter buns w/ raspberry chipotle sauce
Zesty Chicken Skewers with cream lemon basil sauce
Grilled Bourbon Shrimp
Roasted asparagus and Haricot Verde w/ lemon caper sauce
Goat Cheese Torte served w/ Crackers and toast points
Caramelized onion, Stilton and rosemary triangles
Sausage Puffs with Chili sauce
\$25.50 per person

Beef Tenderloin and Caramelized onion En Croute w/ Béarnaise
Chicken Satay w/ Peanut sauce
Grilled asparagus and Haricot Verde w/ lemon caper sauce
Country Ham and Saga Spirals
Roasted Red pepper Hummus served w/ bagel chips
Skewered Shrimp with Orange ginger relish
Savory Feta cheese torte with crackers and grapes
26.00 Per person

Baby Lamb Chops served w/ minted balsamic dressing
Spicy Chicken Skewers with Southern Comfort Sauce
Skewered Tortellini w/ Basil dressing
Shrimp with Green chili sauce
Cheddar pecan torte with bagel chips, crackers and grapes
Caramelized onion, apple and Brie tarts
Kentucky Country Ham Balls
\$28.00 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 \$3.00 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 \$3.00 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 \$35.00 per hour per server with a minimum of four hours. The first four hours is \$125.00. **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.

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