C.C.
CREATIVE CATERING

small bites

VEGETARIAN FAVORITES



$70 **Caprese Kabobs**
(40 skewers) – Fresh mozzarella, sweet cherry tomatoes, fresh basil, and balsamic glaze.

$70 **Vegetable Croissant Pizza**
(30 pieces) – Flaky croissant crust topped with seasoned vegetable cream cheese, crisp garden vegetables, and shredded cheddar.

$70 **Mini Stuffed Sweet Peppers**
(25 pieces) – Sweet mini peppers filled with vegetable cream cheese.

$70 **Savory Puffed Pastry Squares**
(24 pieces) – Choice of whipped herbed feta, whipped red pepper goat cheese, or seasonal selection.

$65 **Seasonal Fruit Tray**
(4 lbs) – Fresh, vibrant fruit assortment.



$65 **Seasonal Vegetable Tray**
(4 lbs) - Crisp, colorful veggies served with ranch dressing

(ADD HUMMUS FOR $10)

$60 **Pretzel Party**
(60 pieces) – soft pretzel bites served with 12 oz each creamy cheddar cheese sauce, honey mustard, and our signature sweet toffee dip.

$55 **Classic Bruschetta**
(32 oz) – Fresh diced tomatoes tossed with basil, garlic, olive oil, and balsamic glaze, served with toasted crostini.

C.C.

CREATIVE CATERING

small bites

MEATY MORSELS

$120 **Meatball Madness**

(40 pieces) - Housemade Italian marinara or BBQ beef meatballs and Housemade Cali, BBQ, or Parmesan Italian Chicken meatballs.

$120 **Bacon-Stuffed Mushrooms**

(40 pieces) – Tender mushroom caps filled with a rich bacon, Parmesan, and herb cream cheese filling.

$120 **Bacon Wrapped Dates**

(40 pieces) – Sweet Medjool dates wrapped in applewood-smoked bacon, roasted until caramelized, and served with maple Dijon dipping sauce.

$100 **Shrimp Cocktail**

2 pounds average 46 count Poached jumbo shrimp served chilled with zesty house cocktail sauce.

$90 **Roast Beef Baguette Bites**

(30 count) - Tender roast beef topped with creamy horseradish sauce and fresh scallions on toasted baguette crostini.

$85 **Mini Shepherd's Pie Cups**

(20 pieces) – Savory seasoned ground beef simmered with onions, carrots, peas, and rich gravy, topped with creamy garlic mashed potatoes and baked until golden brown. Individually served in bite-sized cups for the perfect hearty appetizer.

LOADED POTATO MINIS

$110 **Philly Cheesesteak Potato Bites**

Five pounds of roasted tri-color baby potatoes topped with melty mozzarella cheese, shredded beef, bells and onions served with 12oz of creamy horseradish sauce.

$110 **Nacho**

Five pounds of roasted tri-color baby potatoes topped with melty cheddar cheese, seasoned taco beef, scallions, served with 12oz each fresh pico de gallo and sour cream.

$100 **Regular**

Five pounds of roasted tri-color baby potatoes topped with melted cheddar, applewood-smoked bacon, green onions, and served with 12 oz each ranch and sour cream.



C.C.
CREATIVE CATERING

small bites

DIPS AND DIPPABLES



$100 **Buffalo Chicken Dip**

(4 lbs) – Warm shredded chicken blended with cream cheese, buffalo sauce, cheddar, and ranch. Served with tortilla chips

$100 **Spinach Artichoke Dip**

(4 lbs) – Oven-baked blend of tender spinach, artichoke hearts, and a creamy mix of cheeses, seasoned with garlic and herbs. served with 1.5 lbs tortilla chips or naan bread

$100 **Blackened Chicken Smoked Gouda Beer Cheese Dip**

(4 lbs) – Warm, creamy smoked gouda with blackened chicken and a splash of beer served with 40 crispy bread circles

$80 **Cowboy Caviar**

(3 lbs) - Fresh black beans, black-eyed peas, sweet corn, tomatoes, peppers, and onions tossed in a zesty cilantro-lime vinaigrette. Served with 1.5 lbs tortilla chips



$80 **Mediterranean Hummus Board**

(3 lbs garnished hummus + 2 lbs naan bread) – Loaded Hummus Platter garnished with cucumbers, black olives, feta, and cherry tomatoes

$80 **Mexican Fiesta Trio**

Mexican Dip Trio (32 oz each) – Mild salsa, fresh guacamole, and black bean & corn salsa with 1.5 pounds of tortilla chips

OPTIONAL ADD-ON:

Creamy Queso Dip (32 oz) – $20

C.C.
CREATIVE CATERING

small bites

CHARCUTERIE & MORE

$12

Charcuterie Display

(minimum 20 people) Assorted artisan cheeses and meats paired with fresh seasonal vegetables and fruits, dips, and crackers

$12 PER PERSON

$6

Mini Charcuterie Cups

(Minimum 20 cups) Artisan cheeses, cured meats, crackers, and a sweet treat

$6 PER PERSON

GRAZING TABLE

Looking for a stunning appetizer experience?

Our signature grazing tables are designed to impress. Overflowing with artisan cheeses, premium meats, fresh fruits and vegetables, chef-inspired appetizers, house-made dips, crackers, and handcrafted sweets from GG Sweets & Eats, each table becomes the centerpiece of your event.

Beautifully styled and abundant enough to serve as a complete meal, our grazing tables encourage guests to mingle, sample, and enjoy an unforgettable culinary experience.

Every table begins with our signature charcuterie display. From there, customize your experience by adding your favorite appetizers while we transform everything into one spectacular display.

Starting at $12 per person

10% STYLING AND SETUP FEE APPLIES

