

Milk & Cookies

CATERING

APPETIZERS 2018

ANTIPASTO SKEWERS: Cheese tortellini, Ciliegine mozzarella balls, salami, roasted red pepper, artichoke hearts, basil & green olive

APPLE, BACON, & JALAPENO BITES: Cream cheese, scallions, & granny smith apple mixture – wrap bacon around the filled pepper and bake till bubbling

APRICOTS STUFFED & WRAPPED: Turkish apricots stuffed with blue cheese wrapped in bacon & finished with apricot glaze

ASIAN CRAB CAKES: Mini crab cakes encrusted with sesame seeds & topped cucumber, & pickled ginger & a wasabi mayo

ASPARAGUS & PROSCIUTTO Wrapped with phyllo ribbon

BACON & POTATO CAKES: mashed potatoes, butter, chives, rolled oats, eggs, & bacon

BACON-WRAPPED SWEET POTATO BITES: With butter cinnamon and black pepper

BEEF EMPANADAS: Flaky dough, ground beef, annatto seeds, garlic, onion, red bell pepper, & cilantro

BEEF KABOBS: Chunks of beef tenderloin is skewered and grilled till tender – served with a horseradish mustard sauce

BLOODY MARY OYSTER SHOOTERS: This is a fun canapé with vodka & fresh oysters - Served in a shot glass with oyster crackers on the side

BLT BITES: Toasted white bread, thick slab bacon, plum tomato, & Bibb lettuce on a skewer

BLUE CHEESE BITES: Cream cheese, gorgonzola, glazed pecans, & Craisins with a pretzel stick

BLUE CHEESE & BACON DIP: Cream cheese, bacon, blue cheese, & chives are baked till golden & topped with walnuts – served with a variety of crackers

BLUE CHEESE & WALNUT TARTLETS: Celery, butter, leeks, Cashel Blue cheese, heavy cream, & egg yolk

BRUSHCHETTA: Garlic-rubbed toasted slices of Italian bread topped with:

BRIE & PROSCIUTTO of apple butter layered with shavings of fresh pear, apple, prosciutto, & brie

CINNAMON PEAR & MASCARPONE:

PEAR CHUTNEY: Pears, Blue Cheese, toasted Pecans

LEMONY HERBED RICOTTA: with roasted tomatoes

SMOKED TROUT & DILL CREAM

PEAR, BRIE, & BALSAMIC

BUFFALO BLUE CHEESE CHICKEN: Strips of chicken breasts are floured and fried till golden, dipped in hot sauce & served with blue cheese dip

BUFFALO BLUE CHEESE BITES: Chopped chicken, hot sauce, & crumbled blue cheese formed into a ball and coated with panko breadcrumbs

BUTTERNUT SQUASH PURSES: Ricotta cheese, red onion, parmesan cheese, nutmeg filling, crispy sage leaves and browned butter

BUTTERY CRAB BREAD PUDDING: French Baguette, eggs, milk, parsley, chives, & lump crab meat

CAESAR'S SALAD PARMESAN CUPS: These individual salads come in a unique holder, a lacey parmesan cup, filled with Caesar salad, tiny pancetta bits, & teeny croutons

CAULIFLOWER BITES: Small florets are garlic, red roasted pepper puree, red pepper flakes-topped with breadcrumbs & sesame seeds

CAVIAR DIP: Salmon roe, sour cream, cream cheese, fresh dill, and green onions - served with kettle potato chips

CHANTERELLE & LEEK TART: Chanterelle mushrooms, leeks, thyme, & gruyere cheese & homemade thyme crust

CHEESEY GRILLED DIPPERS: Rolled grilled cheese (think cigar) sandwiches served with tomato soup

CHEESE POPS: Mini Babybel cheese, eggs, & breadcrumbs on a lollipop stick

CHICKEN ALFREDO BITES: Alfredo sauce and chopped chicken and parmesan cheese are filled in a pasta shell & baked

CHICKEN & BACON KEBABS: Boneless skinless chicken thighs are threaded onto a skewer, coated in a smoky bacon paste, and grilled - served with a homemade BBQ sauce

CHICKEN CROQUETTES: Tender poached chicken breasts, shallots & chives are shaped into cones and dipped into flour & egg – fried to golden brown

CHICKEN & FETA: Chicken breast, cream cheese, & feta get blanketed with puff pastry – baked till golden

CHICKEN FLAUTAS: Tortillas rolled around a savory chicken filling, pan fried until crisp. Filling consists of shredded roasted chicken, cheddar cheese, fire-roasted Jalapenos, & cumin seeds. They are served with lime wedges & cilantro sour cream

CHICKEN TENDERS: Boneless chicken breasts are dipped in a panko & breadcrumb mixture & fried till golden

CHICKEN TERIYAKI: Boneless chicken thighs get bathed in a delicious soy sauce base marinade. Skewered & grilled to perfection

CHICKEN & WAFFLES: Chicken breasts are cut into nuggets dipped in waffle batter & fried-served with maple syrup

CHICKEN WINGS INDONESIA-STYLE: Exotic flavors tamarind, coriander, turmeric, lemon grass, coconut milk, macadamia nuts & galangal

CHOPPED BBQ CHICKEN: served on mini Hawaiian buns

CROSTINI: Toasted bread rounds

BUTTERNUT SQUASH, Roasted butternut squash, fresh ricotta, sage & drizzle of olive oil

CROQUE MONSIEUR: open-faced "sandwich" with Black Forest ham, Gruyere cheese, & a béchamel sauce

GOAT CHEESE. Avocado & grapefruit & basil

MUSHROOM: Cremini mushrooms, shallots, thyme, crème fraiche, parsley & dusted with Parmigiano-Reggiano cheese

STRAWBERRY BASIL JAM: Ricotta, pine nuts.

TOMATOES & WHIPPED FETA: Lighter than air feta spread on crostini topped with tomatoes, fresh basil, & pine nuts

CRAB JUMBO LUMP:

GUACAMOLE PYRAMID: A layered pyramid shape of Jumbo Lump Crab meat, diced tomatoes, cilantro, avocado, white rice, & scallions - Served with tortilla chips.

CRAB-STUFFED AVOCADOS: The avocado shell is filled with Lump Crabmeat, and a wickedly good horseradish mustard mayo, served in the avocado shell

CRAB-STUFFED PIQUILLO PEPPERS: Lump Crab meat, manchego cheese, crème fraiche and a paprika aioli, are stuffed into this delicious red pepper

CUCUMBER SALMON CUPS: a two-inch slice of cucumber is scooped out to form a "cup" filled with cream cheese, soy sauce, & wasabi paste; spooned into cucumber cup. Topped with a piece of smoked salmon & sprinkled with black sesame seeds

DOUBLE DIPS: Two of our finest – blue cheese & bacon, & pan-fried onion dip – served with crackers & chips

FLATBREADS:

DUCK CONFIT: Shredded duck, orange marmalade, ricotta cheese, arugula, & dried figs

BACON & EGGS: start with BBQ sauce, crisp bacon, caramelized onions, gorgonzola cheese, and a fried egg

PROSCIUTTO: arugula, mozzarella, honey drizzle, & pistachios

CHICKEN PAILLARD: Stripes of crispy chicken breasts, shaved Parmesan, arugula, tomatoes, & Boccancini (tiny mozzarella)

EGGPLANT PARMESAN BITES: cubed and fried eggplant, skewered with a melted tomato and fresh mozzarella

EGGPLANT ROLLETES: Thinly sliced eggplant is egg dipped, breaded, & fried; filled with ricotta, mozzarella, & Pecorino Romano cheese - rolled up, smothered with fresh marinara sauce, & baked till golden

EGG ROLLS:

BRATS: original bratwurst recipe, sour kraut, grilled onions, & beer cheese

CUBANOS: Mojo citrus pork, ham, swiss, pickles & mustard

MUTZ STICKS: Mozzarella, marinara, & basil

MUTZ & PEPPERONI: Pepperoni slices, mozzarella, marinara, & basil

PHILLY CHEESE STEAKS: Grilled onions, thinly sliced flank steak, & Colby Jack cheese

RUBEN: Corned beef, seeded rye sour kraut, Swiss cheese, thousand island sauce

ENDIVE ROQUEFORT & PEARS: Endive leaves get filled with a salad of Bartlett pears, walnuts, & Roquefort cheese

FIGS & RICOTTA: Dried figs split open and stuffed with ricotta cheese, topped with chopped pistachios and drizzled with lavender honey

GOAT CHEESE LOLLIPOPS: Goat cheese balls are rolled in lemon rind, sun-dried tomatoes, & pistachios. Placed on a lollipop stick and then an apple slice - 8 of each flavor

GREEK SALAD SKEWERS: The tomatoes, feta cheese, Kalamata olive, & cucumber are marinated in an oregano & olive oil mixture: threaded on a petite skewer.

GUACAMOLE CHUNKY STYLE: Avocado, tomato, hot sauce, lime juice, cilantro & red onions are chopped & blended to make this really fresh party in your mouth - served with Tortilla chips

HAM & GRUYERE TART: Black Forest Ham, Gruyere cheese, & Dijon mustard are layered on puff pastry and baked till golden

HOGS IN A BLANKET: Using Kielbasa in lieu of frankfurters we create these smoky snacks that have been a favorite at events.

MEATBALLS bite-sized:

APPLE CIDER & BOURBON: Ground turkey, apple cider, chopped apple, sage, rosemary, garlic & onion powders

BACON & BOURBON: Ground beef, bacon, onion, chili powder, BBQ sauce, parsley

COCKTAIL: Ground Beef meatballs tangy red-cranberry sauce & chili sauce

ITALIAN: Ground beef, veal, & pork mixture, marinara sauce, sprinkled with Locatelli cheese

LEBANESE: Ground lamb & beef, goat cheese, mint, cardamom, allspice, yogurt, tahini, cilantro & lemon

MEDITERRANEAN: Ground beef, feta, sun-dried tomatoes, roasted red pepper, black olives & oregano

MOROCCAN: Ground Turkey, apricots, tomatoes, onion, pomegranate seeds, molasses, cilantro, & scallions

STICKY ASIAN: Ground pork, green onion, carrot, egg, ginger. Hoisin, rice vinegar, & sesame seeds

STROGANOFF: Ground beef, onion, mushrooms, sour cream, chives, & cloves

SWEDISH: Ground beef, veal, & pork mixture, red onion, honey, eggs, chicken stock lingonberry sauce

THAI: Ground chicken, red curry paste, cilantro, green onions, egg, coconut milk, peanut butter, chili flakes, & sesame oil

LAMB CHOPS BABY DIJON: Tender Baby Lamb Chops get slathered in a mustard brown sugar "paste" & cooked till pink. Served with a Red Currant-Mint Dipping Sauce.

LAMB SPICED PITAS: Mango salsa is a festive topper on these spicy lamb bites. Ground lamb, cumin, ginger, chutney & onion are combined and placed atop a crisp baked pita triangle

LETTUCE CHICKEN CUPS: Chicken thighs are marinated, grilled, and then shredded- We add chopped peanuts, basil, & scallions scooped onto individual lettuce cups

LOBSTER & MASCARPONE "DEVILED" EGGS: Hard boiled eggs are perfectly cooked. Using the yolk, we add mascarpone cheese, tarragon, and fresh lobster meat.

LOBSTER & SHRIMP CAKES: Shrimp, lobster, chives, and Sriracha aioli, panko crumbs & lightly pan fried

MAC & CHEESE MUFFIN: Kids & Adults will love these hand-held mac & cheese muffins with cheddar and crisp bacon. And the cheesy Ritz Cracker crust is the yummy base

MANCHEGO OLIVES: Manchego cheese, flour, smoked paprika, butter, & green pimento-stuffed olive

MOZZARELLA TOMATO CAPRESE SKEWERS: Grape tomatoes & fresh mozzarella balls served with a balsamic glaze & sprinkled with fresh basil & black pepper

MUSHROOM CAPS STUFFED: Garlic, olive oil, minced carrots, onions, Pecorino Romano cheese, & breadcrumbs

ONION DIP: Creamy dip has bits of fresh onion, sour cream, & cream cheese - served with potato chips

PATE - CHICKEN LIVER: Rendered chicken fat, sautéed onions, & parsley - Served with a variety of crackers

PATE - TUNA: Tonno tuna, lemon juice, capers, & anchovies - Served with garlic rubbed bruschetta

PHYLLO-WRAPPED ASPARAGUS & PROSCIUTTO

PORK STEAMED BUNS: Tender pork roast is shredded and tossed in a Hoisin sauce, placed in the middle of a bun and steamed

PROSCIUTTO ROLLS: Mascarpone & provolone cheese, chopped figs, & arugula are the filling for this delectable bite

QUESADILLAS:

HONEY CRISP APPLE, CHEDDAR & BACON

PEAR, BRIE, & HONEY

SHREDDED PORK, PEACH SALSA, & SOUR CREAM

SPANISH CHORIZO: Cheddar cheese, queso fresco cheese, pickled jalapenos

TURKEY CLUB: Aged cheddar, Monterey cheese, turkey, maple pepper bacon

ROSEMARY MIXED NUTS: Whole cashews, peanuts, pecans, & walnuts are oven roasted adding fresh rosemary, brown sugar, salt, & cayenne pepper

ROASTED EGGPLANT SPREAD: Oven-Roasted eggplant, red peppers & purple onions are combined with this Mediterranean low-fat spread - served with toasted Italian bread rounds

SALMON PASTRIES: Each little bundle is bursting with Salmon, Dijon Mustard, Parmesan Cheese, & Dill

SALMON SKEWERS MEDITERRANEAN: Grilled salmon, olive oil, lemon, dill, & spices

SMOKED SALMON BITES: resembles ribbon candy a base of raw beets are folded and layered with a filling of cream cheese, lemon rind, & shallots; topped with Salmon roe and dill

SMOKED SALMON ROUNDS: minced shallots, chives & lemon zest are formed into rounds and rolled through “everything” bagel spice, served with crème fraiche

SCALLOPED SCALLOPS: We take a scallop shell and fill with three Scallops & creamy sherry sauce. We top it with a Breadcrumb-Panko mixture & broil till golden

SERRANO HAM-WRAPPED FIGS: Figs are soaked in red wine mulling spice over-night, stuffed with a blue cheese crema, & wrapped with Serrano Ham

SHRIMP:

Bang Bam BOOM: Iceberg lettuce, red cabbage, pepper jack cheese, spicy sauce

GINGERY SHRIMP: Sesame oil, fresh ginger, mayonnaise & Sriracha

OVEN-ROASTED: 15 count per pound shrimp (U15) shrimp roasted with garlic, olive oil, salt, & pepper- served with a homemade tangy cocktail sauce.

SHOOTERS: Oven-roasted Jumbo Shrimp & hang from a mini martini glass - filled with a Spicy Virgin Mary; our take on an alcohol-free Bloody Mary.

WONTON WRAPPED: U15, Soy- hoisin sauce, roll them in a wonton wrapper. Cilantro lime dipping sauce

SHRIMP & LOBSTER CAKES: Shrimp, lobster, chives, and Sriracha aioli, panko crumbs & lightly pan fried

SMOKED TROUT: We slice the apple into rounds and then halved. Smoked trout, chives, walnut oil & black pepper are placed on top. A dollop of Crème Fraîche adds that finishing touch

SUSHI GARDEN POPS: A variety of freshly rolled sushi (nigiri, maki, & uramaki) placed on a lollipop stick and placed on a bed of wheatgrass

SWEET POTATOES with CAVIAR: Sweet potatoes (the orange kind) are sliced into thin rounds and baked until crisp: Topped with chopped chives & Crème Fraîche sauce, followed by a dollop of Black Caviar. Other varieties of caviar are available

TARTINES/OPEN FACED SANDWICHES:

ARUGULA: Brie, apple slices, & garlic rubbed Italian bread

CROQUE MONSIEUR: fresh smoked –ham, Gruyere, & Béchamel Sauce

MONTE CRISTOS: Black Forest ham, Gruyere Cheese, French toast style sandwich bread

ROSEMARY HAM: Brie, Dijon mustard, & raspberry preserves

SALMON: Sushi grade tuna, avocados, tomatoes, balsamic vinegar & parmesan

TATER TOT KABOBS: Bacon & cheese wrapped tots served with a sour cream & chive dip

TENDERLOIN & BOURBON SAUCE: Tenderloin wrapped bacon with a water chestnut and scallion & glazed with a bourbon sauce

THAI BEEF KOTA & COCONUT SAUCE: ground beef, ginger garlic, lime juice, red curry paste with a coconut milk sauce

TRUFFLE POPCORN: Popcorn is freshly popped & generously tossed in Black Truffle butter, black pepper, & salt

TUNA TARTARE: Sushi grade tuna, diced, mixed with wasabi, soy sauce, green onions, & avocados - Served with water crackers

TURKEY BITES: Fresh oven-roasted turkey, cranberry sauce & stuffing

TURKEY ROULADE PINWHEELS: Turkey Tenderloin is stuffed with apples, cabbage, onions, & sweet potatoes

WONTON RAGOON: Crab meat, ricotta cheese, and scallions

ZUCCHINI FRITTERS: shredded zucchini, potato, eggs and herbs, served with a garlic yogurt sauce

Continued

Elegant silver-rimmed faux white plates, linen like napkins, faux silver flatware, serving spoons, food cards, select linens, any & all chaffing dishes with fuel, and platters. \$100.00 delivery, set-up, clean-up, & pick-up fee. When applicable, dessert plates, coffee cups and all accoutrements for coffee/tea bar.

Rarely do we substitute ingredients however, due to season and availability we reserve the right to substitute foods of comparable value. Prices are subject to change without notice.

Any additional conditions or up-grades will be charged accordingly.

Thank you for supporting a small, local business.

Michele Wiener 484.866.3380

www.milkandcookiescatering.com