BITES TO BEGIN

Everyday Gourmet

The beauty of a small bite is that you get the entire culinary experience in a single item. They are a beautiful miniature work of art composed for presentation and marriage of flavors. You can build your entire event around small bites for a cocktail party or you can provide stations and passed items as a way to warm up the crowd before the main event.

Beverage Selection
Tea Gallon $12
Unsweet Tea Gallon $12
Herbal Tea Gallon $16
*gallons serve 8 people
Bottled Water $2
Sparkling Water $3
Classic Soft Drink $3
Sprite- Coke- Diet Coke
Local Devil's Foot Soda $4
Ginger Beer - Sparkling Limeade
Bags of Ice $6

Everyday Gourmet

207 WEAVERVILLE ROAD
ASHEVILLE, NC 28801

CATERINGINASHEVILLE.COM

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HOT SPREADS

served with chips, flat bread, or crostini

Baked Spinach Artichoke $5 *
Jumbo Lump Crab $7
Butter Chicken Dip $5 *
Spiced Dahl Dip $5 *
Elote Dip $5 *

MEATBALLS

Beef Masala Curry $5.50 *
Beef Italian Marinara $5.50 *
Beef Ancho Chili & Apricot $5.50 *
Beef Swedish $5.50 *

CHICKEN SKEWERS

Lemon Pesto $5.50 *
Peanut Satay $5.50 *
Jerk Spiced
with Pineapple Salsa $5.50 *
Blackberry BBQ Sauce $5. 50 *

SEAFOOD

Marinated Shrimp $10 *
Mini Crab Cakes & Remoulade $10
Smoked Salmon Tart $7
Cucumber Shrimp Ceviche $10 *

CRUDITE $7 *

choose one dip

Rosemary & Roasted Garlic White Bean
French Onion
Beet & Honey Whipped Feta
Cumin Lime Black Bean
Dill Pickle Hummus

HORS D'OEUVRES

To the left, items can be mixed and matched to create a menu for your guests. Items are available to be stationary or passed. The minimum serving size is for fifteen guests.

The Specialized Board Menus below are intended for a minimum group size of twenty guests

Beef Tenderloin Carving Board $17
Shaved Beef, Focaccia, Horseradish Cream, Arugula Pesto, Pickled Onions

Ploughman's Platter $14
Cured Meats, Sausages, Pickles, Hard Boiled Eggs, Mustards, Cheeses, Assorted Breads

Smoked Salmon Carpaccio $14
Cold Smoked Salmon with Capers, Dill, Mustard Seed, & Whipped Lemon Cream Cheese

Hummus Supreme $7.50
Chickpea Hummus with Roasted Garlic, Feta, Marinated Olives, Flatbread & Cucumber Slices

Plantiful Platter (Vegan) $12
Sicilian Caponata, Mushroom & Walnut Pate, White Bean Spread, and Fresh Bread

Assorted Imported Cheeses & Charcuterie $15
Spiced Nuts, Dried Fruit, Olives Served with Crackers

HORS D'OEUVRES

Additional selections are listed below. Vegetarian items are listed separately and many items can be modified to accommodate allergies. Please note all starred items are GLUTEN FREE.

LAND, SEA & SKY SELECTIONS

Gourmet Pigs in a Blanket with Lusty Monk Mustard Dipping Sauce $4.50

Lamb Lollipops with Chimichurri $10 *

Old Bay Shrimp Salad with Remoulade on Butter Rolls $7

Pimento Cheese Canapés with Candied Bacon $5

Assorted Mini Quiche $6

Brie, Seasonal Preserves & Maple Glazed Ham Biscuits $4.50

Mini Tomato & Bacon Pies $6

TEA SANDWICHES & SLIDERS

Cucumber & Dill on Farmhouse White Bread $4.50

Pulled Pork with Granny Smith Apple Slaw $5.50

Smash Burger with American Cheese, Sweet Onion, Pickles & Special Sauce $6.50

Sunburst Farms Smoked Trout Spread on Pumpernickel $6.50

Roast Beef & Arugula with Roasted Garlic Aioli $7

Tarragon Chicken Salad Mini Croissants $5

Mini Corned Beef Reuben with Special Sauce $8

VEGETARIAN SELECTIONS

French Dijon Deviled Eggs $4 *

Wild Mushroom Gorgonzola & Walnut Tarts $4.50

Antipasto Skewers $5 *

Romesco & Salted Potatoes $4.50

Spanakopita Turnovers $3.50

Salted Caramel Glazed Brie with Fruit, Crackers, & Pralines $6

Gorgonzola Date & Honey Canapés $4

Watermelon Gazpacho Soup Sips $4 *

Grilled Vegetable Platter with Dukkah Spice & Lemon Tahini $6 *

Heirloom Tomato Bruschetta with Focaccia $5 (Vegan)

Soy Chorizo & Sweet Potato Stuffed Mushroom Caps $5 * (Vegan)

SWEET BITES

Key Lime Tarts $4

Blackberry Oat Bars $3 * (Vegan)

Chocolate Dipped Gingersnaps $3

Mini Pots De Creme Cups $6 *

Seasonal Brownie Bites $2

Lemon Sour Cream Blueberry Tarts $3

Coconut Macaroons $3 *

Meringue Cookies $2

Mini Banana Pudding $5

Cheese Cake Bites $4

Mini Peanut Butter Pies $4

Seasonal Cupcakes $3

Pistachio & Dark Chocolate Mini Cannoli Tarts $3