

Porches Café Appetizers Catering Menu

**Minimum of 15 people required to book*

**Recommended 2-4 items per 25 people*

**All items are priced per person, and must be paid per person for your entire head count for event*

Deviled Eggs - Boiled eggs, chef's choice filling, herbs- \$2.50

Spanakopita (Greek Spinach Pie)- Feta, ricotta, lemon and spinach baked in a phyllo pastry crust-\$4.50

Fruit & Cheese Platter - Assorted fruits and cheeses served with crackers, assorted pickles and spreads-\$6.00

Ham & Pimento Cheese Sliders - Smoked ham, house pimento cheese, cornbread- \$4.50

Crab Dip - Fresh crab, cream cheese, spices, served with toast points- \$5.75

Goat Cheese Tarts - Herbed goat cheese baked in phyllo crust, fresh herbs- \$3.00

Smoked Salmon Rilletes - Savory smoked salmon dip, herbs and lemon, served with crostini- \$5.00

Bruschetta - Fresh tomatoes, basil, garlic, herbs, balsamic and oil, served on a crostini- \$3.50

Assorted Truffles - Housemade assorted chocolate truffle flavors- \$6.00

Meatballs - Bite sized meatballs served in housemade marinara- \$5.00

White Bean Hummus - Housemade white bean hummus, assorted vegetables and crackers- \$4.00

Charred Red Onion Dip - Smoky caramelized red onion, ricotta, parmesan, herbs, served with crostini-\$4.50

Chocolate Covered Strawberries - \$3.00

Assorted Charcuterie Platter - Assorted meats and housemade pickles, assorted mustards and spreads, crostini- \$8.00

Spicy Tuna Sushi - Rolled in house, wasabi, soy sauce- Market price

Mini Quiche - Assorted vegetarian and meat mini quiches- \$5.00

Chicken Salad in Endive Cups -House chicken salad, Waldorf style, served in endive boats- \$4.50

Roast Beef and Blue Cheese Crostini - Served with horseradish sauce and fresh herbs- \$4.75

Mini Crab Cakes - Local Crab, Spicy Remoulade- \$5.75

Housemade Ribs - Dry Rubbed, House BBQ Sauce- \$7.00

Prosciutto Wrapped Asparagus -\$4.50

Brisket Sliders - House Braised Brisket and Pickles, BBQ Sauce, Slider Bun-\$6.00

Grilled Veggie Skewers – Veggies with Lemon Vinaigrette- \$3.50

Shrimp Cocktail - Roasted in housemade Old Bay, Cocktail Sauce-market price

Mushroom "Pate" Crostini - Herbed Mushroom Spread, Toasted Baguette-\$3.50

Seasonal Fruit & Fresh Mint Skewers - Market price

Crispy Roasted Chicken Wings - Chef's Choice Sauce-\$6.25