

Appetizers

Appetizer or small plate catering is becoming so popular today because it's easy for your guests to eat and greet. As such, we just had to add a few new appetizer options to our Menu Offerings.

New Appetizers:

- Zucchini Fritters
- Artichoke Fritters
- Carrot Fritters
- Guava Shrimp on a Stick
- Scallops & Lime Butter
- Mexican Empanadas
- Fish Taco
- Edamame Hummus
- Indonesian Corn Fritters with Sweet & Hot Sauce
- Chicken Fluatas –Mexican Fried Pork, Beef or Vegetarian with two different sauces--chipolte cream & salsa Verde
- Slider Bar- our most popular new appetizer (some of our choices are Tequila-lime chicken, pulled chicken or pork, roast beef au jus, mushroom burgers and the ever popular Jazzburger with lentils, carrots, & mushrooms, or meatball sliders
- Crab Cakes with Corn Relish and are famous Tartar sauce
- Mushroom Nut Pate (the boss' favorite)
- Indian Samosa
- Greek Potato Dip with Seasoned Zataar Pita Bread

Old Favorites:

- Chicken Satay with Peanut Sauce
- Buffalo or Barbecue Wings
- Buffalo Chicken or Shrimp with Bleu Cheese
- Guacamole and Homemade Chips
- Artichokes French or Au Gratin
- Jerk Chicken Skewers
- Fresh Shrimp Cocktail
- Assorted Cheese and Fruit Platter
- Nacho Platter
- Five-Layer Mexican Dip with Homemade Chips
- Fired Roasted Yucatan Chicken Skewers with Chipotle Pepper Glaze
- Won-Tons stuffed with Jalapeño Jelly and Crème Cheese
- Barbecue Shrimp or Scallops and Water Chestnuts wrapped in Crisp Bacon







APPETIZERS (continued)

- Mango and Chicken Quesadillas served with Homemade Salsa and Sour Crème
- Assorted Brushetta: Asparagus and Pesto, Chicken with Pesto Cream, Eggplant Caponata and more
- Spanish Almond Dip made with Roasted Red Peppers, Tomato, Basil and Almonds
- Greek Mezze Platter with Grape Leaves, Hummus, Babaganoush, Toasted Pita Wedges
- Fresh Vietnamese Spring Rolls with Hoisin Sauce
- Deep-Fried Potato Skins served with Sour Crème
- Fried Thai Wontons with Lemongrass and Ground Chicken served with two Dipping Sauces
- Fried Thai Egg Rolls with two Dipping Sauces
- Assorted Foccachia: Spinach & Cheese, Philly Cheese Steak, Buffalo Chicken and more
- Chinese Steamed Dumplings with Soy-Ginger Dipping Sauce
- Pinwheel Rollups: Turkey, Roast Beef, Grilled Veggies, Chicken Salad and more
- Crabmeat Remick on Baguette topped with Cheese, Mustard and Scallions
- Assorted Greek Phyllo: Wild Mushroom, Spanokopita, Roasted Vegetables, Artichokes
- Mexican Beef or Vegetarian Empañadas with Sour Crème and Salsa
- Roasted Peppers
- Marinated Pork Tenderloin on Crostini with Caper Mayonnaise
- Italian Sausage in Puff Pastry with Spicy Mustard
- Sweet and Sour or Italian Meatballs
- Baked Goat Cheese with Arugula, Figs, Almonds and Grilled Bread
- Seared Scallops with Cilantro Lime Butter
- Barbecue Babyback Spareribs
- Crab and Coconut Lemongrass Custard Tarts
- Bagels and Assorted Crème Cheeses

These menu ideas are just a start. There is no limit to the type of food we can offer. Please contact us so we can get together and discuss what you'd like. Once we get closer to your final menu, we can schedule a private tasting. We pride ourselves on creating a unique menu for your guests.

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