Smokejumper Catering Appetizers

	price	qty		price	qty
Phyllo Cigars Brie & apricot wrapped in buttery	\$20 phyllo	24	Sausage Biscuit Balls Light, savory sausage biscuits	\$50	24
Spanakopita Goat cheese & spinach wrapped in	\$50 buttery phyl	24 Ilo,	Chips & Salsa (GF) Hand cut chips and housemade sa	\$40 alsa	Serves 12
Bacon Wrapped Asparagus (GF)	\$42	24	French Onion Dip (GF) Homemade dip served with hand	\$40 cut chips	Serves 12
Stuffed Peppadews	\$40	24	Guacamole & Chips (GF) Homemade guacamole with hand	\$60 cut chips	Serves 12
Mild spicy/sweet pickled peppers, stuffed with herbed goat cheese. Can be served hot or cold			Shrimp Cocktail (GF) Served with cocktail sauce and le	\$1.5 emons	Per Shrimp
Brie En Croute Brie baked in puff pastry	\$30	each	Charcuterie Board Variety of sliced cured meats and		
Cocktail Mini Sausages (GF) Served either baked in a brown sug or with beer-mustard sauce	\$22 gar glaze,	24	And accompaniments, (GF) cracks Caprese Platter (GF)	\$20	12
Endive Bites (GF) Endive, goat cheese or gorgonzola,	\$80	24	Fresh mozzarella, tomatoes, fresh Chicken Salad in a Cucumber Cup		amic reduction 12
pear, herbs, walnuts Smoked salmon Blini	\$30	24	Artichoke Spinach Dip Made with jalapenos and artichok crackers. Gluten Free upon reque		Serves 25 ith crostini and
Mini blini topped with smoked saln sour cream, capers	non, dill,		Bison Meatballs	\$40	24
Chorizo Stuffed Mushrooms (GF) Vegetarian option also available	\$20	24	Slow cooked in a montana flathea Gluten Free upon request	nd cherry bai	beque glaze,
Crudite' Platter (GF) \$3 Per Person Seasonal fresh vegetables with hummus and ranch dip, Roasted vegetables also available upon request		nch dip,	Chicken Wings (GF) Tossed in buffalo, BBQ, or honey in	\$40 mustard	24
Olive Tapenade Bruschetta	\$20	12	Devils on Horseback (GF) Gorgonzola stuffed dates wrapped	\$25 d in bacon	12
Mixture of olives, onions, and roast mozzarella on top of crostini	ted red pepp	ers with fresh	Chicken Skewers (GF) Marinated chicken on a stick serv	\$25 wed with a lea	12 mon honey glaze
Smoked Salmon Platter Capers, onions, cucumbers, dill len	\$6 non cream cl	Per Person heese and		M	

crackers

Deviled Eggs (GF)

\$24

24

