

## Dips

Served with A Choice Of Farmer's Market Crudités Or Assorted Crisps (Pits, Wonton, & Tortilla)

- Chunky Blue Cheese & Chive
- Buttermilk Ranch
- Green Goddess
- Sun Dried Tomato & White Bean
- Guacamole
- Sweet Pea & Roasted Garlic
- Muhammara
- Roasted Eggplant & Sesame
- Edamame Hummus

## Skewers & Forks

- Prosciutto & Fresh Fig (Seasonal)
- Pesto Grilled Veggie, Pesto Cream Dipping Sauce
- Miso Marinated Portobello Mushroom
- Tropical Fruit, Honey Yogurt Dip
- Sesame Tofu, Sweet Chili Sauce
- Tandoori Chicken
- Sesame Crusted Scallop, Ponzu Sauce
- Asian BBQ Shrimp
- Pistachio Crusted Salmon
- Buttermilk Fried Chicken, Rosemary Maple Syrup
- Shichimi Togarashi Crusted Ahi Tuna, Ginger Soy Aioli

## Crostini

Priced per Piece

- Eggplant Caponata
- Gorgonzola, Pine Nut & Asian Pear
- Olive & Herb Tapenade
- Tomato, Parmesan & Micro Basil
- Goat Cheese Mousse, Pickled Blueberries, Thyme
- Curried Winter Squash & Apple
- Beef Tenderloin, Horseradish, Microgreens
- Roasted Red Peppers, Feta, Capers
- Peach, Brie, Balsamic Syrup

## Pancakes & Blini

- Wild Rice Pancake, Duck Confit, Cranberry Compote
- Wild Rice Pancake, Avocado, Mango, Cilantro-Lime Vinaigrette
- Corn Pancake, Tomato-Peach Salsa, Micro Basil
- Corn Pancake, Pulled Pork, Pickled Onion, Cilantro
- Zucchini Pancake, Heirloom Tomato, Feta, Mint
- Potato Pancake, Crème Fraîche, Smoked Salmon, Dill
- Potato Pancake, Applewood Bacon, Cheddar, Scallion
- Beet Pancake, Smoked Trout, Horseradish Cream
- Rye Blini with Crème Fraîche & Caviar
- Buckwheat Blini with Caper Cream Cheese & Smoked Salmon

## Purses & Packages

Wonton or Phyllo

- Truffled Mushroom
- Creamy Curried Chicken & Almond
- Asian Shiitake & Cabbage
- Blue Cheese, Cranberry, Pear
- Spinach, Feta, Scallion
- Artichoke, Ricotta, Lemon
- Butternut Squash Samosa
- Smoked Salmon, Asparagus & Goat Cheese
- Roasted Summer Veggies & Feta

## Puffs, Twists, & Palmieri's

Priced per Piece

- Smoked Salmon Rugelach
- Olive And Herb Rugelach
- Cheddar Cheese Straws
- Parmesan And Garlic Straws
- Blue Cheese Gougère
- Chorizo Gougère
- Oil Cured Tomato Palmier
- Pesto Palmier
- Kalamata Olive Palmier
- Prosciutto Palmier

Hors D'Oeuvres

... CATERING LLC ...  
Lindsay Steinberg McGrail, *chef & owner*



585.474.0958 • [www.greenzebracatering.com](http://www.greenzebracatering.com)  
EVENTS WITH TASTE SINCE 2007

---

*Hors D'Oeuvres*