

Neatly Hosted

— CATERING & EVENTS —

STATIONARY APPETIZER MENU

Thoughtfully curated displays for effortless gathering and entertaining.



SELECT UP TO **TWO** DISPLAYS FOR YOUR EVENT

CLASSIC DISPLAYS



ARTISAN CHEESE & CHARCUTERIE DISPLAY

Assorted artisan cheeses, cured meats, seasonal fresh and dried fruits, marinated olives, roasted nuts, fig preserves, honey, cornichons, artisan crackers, and sliced baguette.



GARDEN CRUDITÉ DISPLAY

Seasonal fresh vegetables including carrots, cucumbers, peppers, celery, tomatoes, broccoli, and cauliflower served with herb ranch, hummus, and creamy spinach dip.



BRUSCHETTA & CROSTINI BAR

Toasted artisan crostini accompanied by an assortment of toppings such as classic tomato basil, whipped ricotta with honey, roasted mushroom and herb, olive tapenade, and seasonal vegetable bruschetta.



MEDITERRANEAN FLATBREAD DISPLAY

An assortment of sliced flatbreads featuring options such as roasted vegetable and feta, tomato basil mozzarella, mushroom and caramelized onion, and chicken pesto.



CAPRESE GARDEN DISPLAY

Fresh mozzarella, heirloom and cherry tomatoes, basil, balsamic glaze, pesto, grilled vegetables, and toasted focaccia.



MEDITERRANEAN MEZZE DISPLAY

Classic hummus, roasted red pepper hummus, whipped feta, baba ghanoush, marinated olives, stuffed grape leaves, cucumber, tomatoes, roasted vegetables, warm pita, and pita crisps.



ANTIPASTO DISPLAY

Fresh mozzarella, roasted peppers, artichoke hearts, marinated mushrooms, olives, grilled vegetables, tomatoes, cured Italian meats, focaccia, and crostini.



BAKED BRIE DISPLAY

Warm baked brie finished with seasonal preserves, honey, candied nuts, and fresh herbs, accompanied by sliced baguette, crackers, apples, and pears.



SEASONAL HARVEST DISPLAY

Roasted and marinated seasonal vegetables, artisan cheeses, fresh and dried fruits, toasted nuts, spreads, crostini, and rustic breads.



PREMIUM DISPLAYS



CHILLED SEAFOOD DISPLAY

Jumbo shrimp cocktail, chilled lobster or crab selections, lemon wedges, cocktail sauce, remoulade, and seasonal accompaniments.



SMOKED SALMON DISPLAY

Smoked salmon with miniature bagels and crostini, whipped cream cheese, capers, cucumber, tomato, pickled red onion, fresh dill, and lemon.



GOURMET DIP COLLECTION

Warm spinach-artichoke dip, baked buffalo chicken dip, whipped feta, hummus, and seasonal chef-inspired dips with assorted dippers.



DESSERT GRAZING DISPLAY

Assorted miniature pastries, cookies, brownies, dessert bars, chocolate-covered strawberries, seasonal fruit, and petit sweets.



Each display is beautifully presented and designed to elevate your event experience.

Passed hors d'oeuvres available as an additional experience.