

4340 W. 96th St. #104 Indianapolis, In 46268

website: sweetsavorycatering.com

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phone: 317.802.9004



Hors d'Oeuvres

Priced per 50 Count

(some presentations will accumulate additional fees)

***items with a * are available for pick-up, and delivery as well as served events- some items are only available for served events*

Vegetarian Selections:

English Cucumber Cups* \$75.00	Cucumber Cups topped with Heirloom Tomatoes, Olive, Basil and Feta Bruschetta
Butternut Squash Risotto Bites \$85.00	Butternut Squash and Parmesan Risotto Squares, seared with an apple Cranberry & Toasted Almond Topping (Seasonal)
Seared Herbed Risotto Bites \$75.00	Parmesan and Fresh Herb Risotto Squares, seared with an Asparagus, Mushroom, Spinach, Red Pepper Pepper and Crumbled Feta Topping
Fresh Fruit Skewers* \$75.00	Served with Sweet Rebecca Sauce
Wild Rice Pancakes \$85.00	Topped with Fresh Lime and Avocado Bruschetta
Vegetarian Stuffed Mushrooms* \$85.00	Fresh Spinach, Basil, Artichokes, and Roasted Garlic Stuffed Mushrooms topped with Romano Cheese
Grapefruit & Blood Orange Bruschetta \$75.00	Fresh Basil, Red Onion, Roasted Red Pepper and Blue Cheese on Crostini Toast
Caprese Skewers* \$85.00	Fresh Mozzarella, Fresh Vine-Ripe Tomatoes, Fresh Basil Marinade, Drizzled with Balsamic Vinaigrette
Gruyere & Sun-dried Tomato Basil Gougeres* \$65.00	Loaded "Puffs" with Our Homemade Boursin Cheese
Goat Cheese and Sun-dried Tomato Pesto in Phyllo* \$65.00	Topped with Fresh Olive and Basil Tapenade



<p>Tomato Soup "Shooters" with Grilled Gruyere Toast Triangle \$110.00</p>	<p>Our Home made Tomato Basil Soup with a Grilled Gruyere Cheese "Dunker"</p>
<p>Spanakopita Triangles \$85.00*</p>	<p>Classic Phyllo/Cheese and Spinach Baked Triangles</p>
<p>Wild Mushroom, Garlic & Thyme Bouchees \$75.00</p>	<p>Flaky Pastry Shell with Sautéed Mushroom, Garlic, Shallots, Creme Fraiche and Thyme</p>
<p>Vegetable Spring Rolls* \$85.00</p>	<p>Fresh Vegetable Fried Spring Rolls with Soy Ginger Dipping Sauce</p>
<p>Variety of Vegetarian Frittantine Roulades* \$85.00</p>	<p>Veggie "Roulades": Black Olive and Ricotta with Fresh Parsley, Spinach with Boursin Cheese, & Roasted Eggplant & Stewed Tomatoes, and Cilantro and Black Bean Queso with Lime Avocado Bruschetta</p>
<p>Lemon Marinated Tortellini Skewers with Roasted Tomato & Basil* \$85.00</p>	<p>Ricotta Filled Tortellini with Lemon Vinaigrette and roasted Tomato and Fresh Basil</p>
<p>Mini Pizzettes \$75.00</p>	<p>~Roasted Eggplant & Red Pepper with Pesto & Fresh Mozzarella ~Classic Margherita</p>
<p>Mini Black Bean & Avocado Taco Bites \$65.00</p>	<p>Mini Taco Shells with Black Beans, Fresh Tomato, Garlic, Onion, Avocado, Creme Fraiche and Cilantro</p>
<p>Mediterranean Stuffed Tomatoes \$90.00</p>	<p>Quinoa, Feta, Artichokes, Garlic, Kalamata Olives</p>
<p>Boursin & Apple Salad Stuffed Endive \$90.00</p>	<p>With Pecans and Maytag Blue Cheese</p>

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Poultry & Pork Selections:

Signature Mini BLTs*
\$65.00

Toasted Sourdough Bread Round with our Signature Bacon Aioli, Vine Ripe Tomato & Fresh Parsley

Mini Deli Variety Roulades*
\$65.00

Varieties: Oven Roasted Turkey, Ham and Havarti, Italian Stallion, Veggie, and Southwest Club

Cheddar and Chive Loaded Mini Muffins*
\$75.00

Homemade Miniature Muffins served with Smoked Ham and House Made Jam, or Turkey and Cranberry Jam

Gruyere & Boursin Toasts*
\$65.00

Topped with fresh Chopped Bacon

Stuffed Ham & Cheddar Gougeres*
\$65.00

Cheddar "Puffs" with Ham Salad & Chopped Eggs

Southwestern Tequila Chicken Taco Bites*
\$75.00

Grilled Seasoned Chicken, Black Beans, Tomatoes, Avocado, onions, Cilantro & Creme Fraiche

Home Made Chicken Fingers- Variety
\$75.00

~Seasoned Southern Style with House BBQ on the Side
~Tossed in Buffalo Sauce with Blue Cheese and Celery
~Lemon Parmesan with Marinara
~Tossed in Thai Sauce with Soy Ginger Dipping Sauce
(no more than 2 varieties in one order)

Almond Crusted Chicken Roulades
\$80.00

Our Farmer's Market Chicken Salad in a roulade and coated in Toasted Almonds

Mini Twice Baked Potatoes-Variety*
\$75.00

~Bacon, Sharp Cheddar and Chives
~Smoked Pork, Scallions & BBQ (\$10 upcharge)

Smoked Chicken & Avocado Crostini
\$90.00

~Pulled Smoked Chicken with Bacon & Tomato Cheese, Topped with Avocado Salsa on Crostini Toast

Smoked Pork & Sriracha Crostini
\$90.00

Pulled Smoked Pork with Fresh Bacon & Feta Slaw, Drizzled with Sriracha on Crostini Toast



Thai Chicken Skewers \$80.00	Thai Marinated Chicken Skewers with Scallions & Thai Dipping Sauce
Smoked Bacon Wrapped Jalapeños \$65.00	Stuffed with Fresh Queso Fresco, wrapped in Bacon & Slow Smoked
Smoked Pork Belly with Peach Demi- Glaze \$120.00	Served on top of Micro-Greens, Spicy Bourbon Pecans and Peach Demi- Glaze (on a mini plate)
Mini Chicken Parmesan Roulade \$80.00	Chicken Roulade stuffed with Ham & Fresh Mozzarella, sliced & Served with Fresh Marinara (on a mini Plate)
Stuffed Mushrooms* \$75.00	Stuffed with Sausage, Artichokes, Mushrooms, Garlic & Parmesan
Smoked Pork Sliders \$120.00	Smoked Pulled Pork Sliders with Slaw & BBQ Drizzle, Skewered with a Mini Pickle
Grilled Chicken Sliders \$120.00	With Bacon, Smoked Gouda, Chipotle Dressing, Skewered with a Black Olive
Roasted Pork Tenderloin* \$120.00	Chipotle~Lime Marinated & Roasted. Sliced & Served at Room Temperature on Buns, or with Buns on the Side, Chipotle Aioli

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From the Sea Selections:

Grilled Shrimp and Bacon Slaw \$90.00	Blackened & Grilled Shrimp with Bacon & Feta Slaw (served on a mini Plate)
Mini Shrimp and Grits \$110.00	Cajun Style Cheddar Cheese Grits Topped with Sautéed Shrimp, Andouille, Mushrooms, Asparagus, and Parmesan Cheese (served on a Mini Plate)
Shrimp and Andouille Skewers* \$90.00	Grilled & Seasoned Cajun Style Shrimp & Andouille Skewers with Cajun Butter Dipping Sauce
Shrimp Cocktail* \$75.00	Shrimp Cocktail Served on a Bed of Ice, Lemons and Greenery with Horseradish Cocktail Sauce on the side(in a "Shooter"- upcharge \$10)
Black Sesame Crusted Sashimi Tuna \$110.00	Served in a Wonton Cup with Asian Veggies
Louisiana Crab Cakes* \$110.00	with Cajun Remoulade on the side
Smoked Salmon Skewers \$90.00	Slow Smoked Skewers with our Tomato Chutney Dipping Sauce
Smoked Salmon Crostini \$75.00	Topped With Cucumber Dill Sauce & Fresh Dill
Smoked Scallops \$110.00	With Black Eyed Peas & Micro-Greens (served on a mini Plate)
Bacon Wrapped Scallops \$140.00	with Roasted Tomato & Served on a Rosemary Skewer
Tuna Ceviche \$110.00	Tuna, Mango, Red Onion, Cilantro, Green Chilis in a Corn Tortilla Cup
Seafood Ceviche \$110.00	Crab & Shrimp Lime Poached with Bloody Mary Tomatoes (martini glass)
Smoked Salmon Cakes \$110.00	Tender Salmon Cakes with Lemon Aioli



Beef Selections:

BBQ Meatballs* \$65.00	Seasoned Meatballs in Slow Simmered BBQ Sauce
Mini Meatball "Sub" \$100.00	Mini Meatballs with Marinara & Mozzarella in a Mini Sub Bun
Cheeseburger "Sliders" \$140.00	Mini Burger Sliders with Gouda Cheese, Tomato, "Kicked Up" Sauce, and pickled with a Mini Pickle
Meatloaf Cupcakes \$100.00	Slow Roasted Mini Meatloaf on a Bed of Mashed Potatoes (served in a Mini Plate)
Herb Roasted Beef Tenderloin* \$130.00	Seasoned Herb & Garlic Crusted Roasted Beef Tenderloin Sliced and Served either on Mini Buns, or presented on a Tray with Buns and Horseradish on the Side (serves 15-20 guests as appetizer)
Grilled Beef Tenderloin "Slider" \$180.00	Grilled Beef Tenderloin on Slider With Horseradish & Picked with Banana Pepper
Beef Tenderloin in an Asian Spoon \$180.00	Soy Ginger Glazed Beef Tenderloin Grilled & Presented with Asian Veggies (presented in an Asian Spoon)
"Meat & Potatoes" \$90.00	Slow Roasted Beef with Mushroom Gravy, Topped in a Yukon Gold Mini Potato with Microgreens
Carne Asada Grilled Beef Tenderloin Skewer \$110.00	Carne Asada Rubbed Grilled Beef Tenderloin Skewer with Roasted Tomato & Tomatillo Dipping Sauce
Beef Tenderloin Croustade with Dried Cherry Chutney \$160.00	Roasted & Sliced Beef Tenderloin with Almond Peppercorn Cup, Dried Cherry Chutney & Microgreens ..

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