

Sweet & Savory Catering
4340 W. 96th St. #104
Indianapolis In 46268



website:
sweetsavorycatering.com
email: melissamudd@me.com
317.802.9004

Hors d'Oeuvres

*Priced per 50 Count 25 Count available on select items
(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 (50 count) \$37.50 (25 count)**

Cucumber Cups topped with Heirloom Tomatoes, Olive, Basil and Feta Bruschetta

***Fresh Fruit Skewers \$75.00 (50 count) \$37.50 (25 count)**

Served with Sweet Rebecca Sauce

***Vegetarian Stuffed Mushrooms \$85.00 (50 count) \$42.50 (25 count)**

Fresh Spinach, Basil, Artichokes, and Roasted Garlic Stuffed Mushrooms topped with Romano Cheese

***Caprese Skewers \$85.00 (50 count) \$42.50 (25 count)**

Fresh Mozzarella, Fresh Vine-Ripe Tomatoes, Fresh Basil Marinade, Drizzled with Balsamic Vinaigrette

Mini Taco Bites Black Bean & Avocado \$65.00 (50 count) \$32.50 (25 count)

Mini Taco Shells with Black Beans, Fresh Tomato, Garlic, Onion, Avocado, Creme Fraiche and Cilantro

Mediterranean Stuffed Tomatoes \$90.00 (50 count) \$45.00 (25 count)

Quinoa, Feta, Artichokes, Garlic, Kalamata Olives

Mini Quiche \$90.00 (50 count) \$45.00 (25 count)

Mushroom, Artichoke, Spinach and Parmesan

Deviled Eggs \$75.00 (50 count) \$37.50 (25 count)

Chef Selection of topping: Roasted Vegetable, Salmon, Bacon, Beef Tenderloin

***Spanakopita Triangles \$85.00 (50 count)**

Classic Phyllo/Cheese and Spinach Baked Triangles

***Gruyere & Sun-dried Tomato Basil Gougers \$65.00 (50 count)**

Loaded "Puffs" with Our Homemade Boursin Cheese

Goat Cheese and Sun-dried Tomato Pesto in Phyllo \$65.00 (50 count) (Served Events Only)

Topped with Fresh Olive and Basil Tapenade

Wild Rice Pancakes \$85.00 (50 count)

Topped with Fresh Lime and Avocado Bruschetta



Butternut Squash Risotto Bites \$85.00 (50 count) (Served Events Only)

Butternut Squash and Parmesan Risotto Squares, seared with an apple Cranberry & Toasted Almond Topping (Seasonal)

Seared Herbed Risotto Bites \$75.00 (50 count)

Parmesan and Fresh Herb Risotto Squares, seared with an Asparagus, Mushroom, Spinach, Red Pepper Pepper and Crumbled Feta Topping

Tomato Soup “Shooters” with Grilled Gruyere Toast Triangle \$110.00 (50 count) (Served Events Only)

Our Home made Tomato Basil Soup with a Grilled Gruyere Cheese “Dunker”

Wild Mushroom, Garlic & Thyme Bouchees \$75.00 (50 count) (Served Events Only)

Flaky Pastry Shell with Sautéed Mushroom, Garlic, Shallots, Creme Fraiche and Thyme

***Vegetable Spring Rolls \$85.00 (50 count)**

Fresh Vegetable Fried Spring Rolls with Soy Ginger Dipping Sauce

Mini Pizzettes \$75.00 (50 count)

~Roasted Eggplant & Red Pepper with Pesto & Fresh Mozzarella

~Classic Margherita

Boursin & Apple Salad Stuffed Endive \$90.00 (50 count)

With Pecans and Maytag Blue Cheese

Mini Parfait Shots \$ 85.00 (50 count)

Vanilla Bean Yogurt, House made Granola, and Fresh Berries

Mini Veggie Shooters with House Ranch \$ 85.00 (50 count)

Shot Cups with Celery, Carrots, Grape Tomatoes, Radish Slice

Poultry & Pork Selections:

***Signature Mini BLTs \$65.00 \$65.00 (50 count) \$32.50 (25 count)**

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

***Mini Deli Variety Roulades \$65.00 (50 count) \$32.50 (25 count)**

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

***Cheddar and Chive Loaded Mini Biscuits \$75.00 (50 count) \$37.50 (25 count)**

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

***Southwestern Tequila Chicken Taco Bites \$75.00 (50 count) \$37.50 (25 count)**

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

***Mini Twice Baked Potatoes-Variety \$75.00 (50 count) \$37.50 (25 count)**

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



Almond Crusted Chicken Roulades \$80.00 (50 count) \$40.00 (25 count)
Our Farmer's Market Chicken Salad in a roulade and coated in Toasted Almonds

Smoked Chicken & Avocado Crostini \$90.00 (50 count) \$45.00 (25 count)
~Pulled Smoked Chicken with Bacon & Tomato Cheese, Topped with Avocado Salsa on Crostini Toast

Thai Chicken Skewers \$80.00 (50 count) \$40.00 (25 count)
Thai Marinated Chicken Skewers with Scallions & Thai Dipping Sauce

Home Made Chicken Fingers- Variety \$75.00 (50 count) \$37.50 (25 count)
~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)

***Stuffed Mushrooms \$75.00 (50 count) \$37.50 (25 count)**
Stuffed with Sausage, Artichokes, Mushrooms, Garlic & Parmesan

Mini Quiche \$90.00 (50 count) \$45.00 (25 count)
Ham, Fresh Heirloom Tomato and Swiss ~ Bacon, Sun Dried Tomato, Baby Swiss and Feta ~ Sausage, Mushroom, Onion and Cheddar

***Gruyere & Boursin Toasts \$65.00 (50 count) \$32.50 (25 count)**
Topped with fresh Chopped Bacon

***Stuffed Ham & Cheddar Gougers \$65.00 (50 count)**
Cheddar "Puffs" with Ham Salad & Chopped Eggs

Smoked Pork & Sriracha Crostini \$90.00 (50 count) (Served Events Only)
Pulled Smoked Pork with Fresh Bacon & Feta Slaw, Drizzled with Sriracha on Crostini Toast

Smoked Bacon Wrapped Jalapeños \$65.00 (50 count)
Stuffed with Fresh Queso Fresco, wrapped in Bacon & Slow Smoked

Smoked Pork Belly with Peach Demi-Glaze \$120.00 (50 count) (Served Events Only)
Served on top of Micro-Greens, Spicy Bourbon Pecans and Peach Demi-Glaze (on a mini plate)

***Lemon Marinated Tortellini Skewers \$85.00 (50 count) \$42.50 (25 count)**
Ricotta Filled Tortellini with Lemon Vinaigrette and roasted Tomato, Salami and Fresh Basil

***Roasted Pork Tenderloin \$120.00 (50 count)**
Chipotle~Lime Marinated & Roasted. Sliced & Served at Room Temperature on Buns, or with Buns on the Side, Chipotle Aioli



From the Sea Selections:

Grilled Shrimp and Bacon Slaw \$90.00 (50 count) \$45.00 (25 count)
Blackened & Grilled Shrimp with Bacon & Feta Slaw (served on a mini Plate)

Mini Shrimp and Grits \$110.00 (50 count) (Served Events Only)
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 (50 count) \$45.00 (25 count)**
Grilled & Seasoned Cajun Style Shrimp & Andouille Skewers with Cajun Butter Dipping Sauce

***Shrimp Cocktail \$75.00 (50 count)**
Shrimp Cocktail Served on a Bed of Ice, Lemons and Greenery with Horseradish Cocktail Sauce on the side (in a "Shooter"- upcharge \$10)

***Louisiana Crab Cakes \$110.00 (50 count)**
with Cajun Remoulade on the side

Smoked Salmon Cakes \$110.00 (50 count) (Served Events Only)
Tender Salmon Cakes with Lemon Aioli

Smoked Salmon Skewers \$90.00 (50 count) (Served Events Only)
Slow Smoked Skewers with our Tomato Chutney Dipping Sauce

Smoked Salmon Crostini \$75.00 (50 count)
Topped With Cucumber Dill Sauce & Fresh Dill

Smoked Scallops \$110.00 (50 count) (Served Events Only)
With Black Eyed Peas & Micro-Greens (served on a mini Plate)

Bacon Wrapped Scallops \$140.00 (50 count) (Served Events Only)
with Roasted Tomato & Served on a Rosemary Skewer

Black Sesame Crusted Sashimi Tuna \$110.00 (50 count) (Served Events Only)
Served in a Wonton Cup with Asian Veggies

Tuna Ceviche \$110.00 (50 count) (Served Events Only)
Tuna, Mango, Red Onion, Cilantro, Green Chilis in a Corn Tortilla Cup

Seafood Ceviche \$110.00 (50 count) (Served Events Only)
Crab & Shrimp Lime Poached with Bloody Mary Tomatoes (martini glass)

Beef Selections:



***BBQ Meatballs \$65.00 (50 count) \$33.95 (25 count)**

Seasoned Meatballs in Slow Simmered BBQ Sauce

Mini Meatball “Sub” \$100.00 (50 count) (Served Events Only)

Mini Meatballs with Marinara & Mozzarella in a Mini Sub Bun

***Herb Roasted Beef Tenderloin \$130.00 (50 count)**

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)

Meatloaf Cupcakes \$100.00 (50 count) (Served Events Only)

Slow Roasted Mini Meatloaf on a Bed of Mashed Potatoes (served in a Mini Plate)

Beef Tenderloin in an Asian Spoon \$180.00 (50 count)

Soy Ginger Glazed Beef Tenderloin Grilled & Presented with Asian Veggies (presented in an Asian Spoon)

“Meat & Potatoes” \$90.00 (50 count)

Slow Roasted Beef with Mushroom Gravy, Topped in a Yukon Gold Mini Potato with Microgreens

Carne Asada Grilled Beef Tenderloin Skewer \$110.00 (50 count)

Carne Asada Rubbed Grilled Beef Tenderloin Skewer with Roasted Tomato & Tomatillo Dipping Sauce

Beef Tenderloin Croustade with Dried Cherry Chutney \$160.00 (50 count) (Served Events Only)

Roasted & Sliced Beef Tenderloin with Almond Peppercorn Cup, Dried Cherry Chutney & Microgreens

Sliders:

Grilled Portobello Sliders \$120.00 (50 count) (Served Events Only)

With Pesto Mayo & Picked with Banana Pepper

Smoked Pork Sliders \$120.00 (50 count) (Served Events Only)

Smoked Pulled Pork Sliders with Slaw & BBQ Drizzle & Skewered with a Mini Pickle

Grilled Chicken Sliders \$120.00 (50 count) (Served Events Only)

With Bacon, Smoked Gouda, Chipotle Dressing & Skewered with a Black Olive

Grilled Pork Tenderloin Slider \$140.00 (50 count) (Served Events Only)

With Honey Mustard Sauce & Picked with an olive

Cheeseburger Slider \$140.00 (50 count) (Served Events Only)

With Gouda Cheese, Tomato, “Kicked Up” Sauce, & picked with a Mini Pickle

Crab Cake Slider \$180.00 (50 count) (Served Events Only)

With Remoulade Sauce & Picked with Banana Pepper

Grilled Beef Tenderloin Slider \$180.00 (50 count)

With Horseradish & Picked with Banana Pepper

****We are able to modify some recipes to accommodate allergies & Intolerances. Prices and menu options are subject to change based on market availability and pricing fluctuations. Served Events will have custom sizes available.**