



4340 W. 96th St. #104

Indianapolis In 46268

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Hors d'Oeuvres

50 Count minimum

(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**

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

*** Fresh Fruit Skewers \$75.00 50 count**

Served with Sweet Rebecca Sauce

*** Vegetarian Stuffed Mushrooms \$85.00 50 count**

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

*** Caprese Skewers \$85.00 50 count**

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

Mini Taco Bites Black Bean & Avocado \$65.00 50 count

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

Mediterranean Stuffed Tomatoes \$90.00 50 count

Quinoa, Feta, Artichokes, Garlic, Kalamata Olives

Mini Quiche \$90.00 50 count

Mushroom, Artichoke, Spinach and Parmesan

Deviled Eggs \$75.00 50 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

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)(Seasonal)

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

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”

***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

Poultry & Pork Selections:

***Signature Mini BLTs \$65.00 50 count**

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

***Mini Deli Variety Roulades \$65.00 50 count**

Choose 2 Varieties per 50count:

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

***Cheddar and Chive Loaded Mini Biscuits \$75.00 50 count**

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

***Mini Grilled Chicken Taco Bites \$75.00 50 count**

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

***Mini Twice Baked Potatoes-Variety \$75.00 50 count**

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

Almond Crusted Chicken Roulades \$80.00 50 count

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

Smoked Chicken & Avocado Crostini \$90.00 50 count

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



Thai Chicken Skewers \$80.00 50 count

Thai Marinated Chicken Skewers with Scallions & Thai Dipping Sauce

Home Made Chicken Fingers- Variety \$75.00 50 count

(Choose one flavor per 50 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

***Stuffed Mushrooms \$85.00 50 count**

Stuffed with Sausage, Artichokes, Mushrooms, Garlic & Parmesan

Mini Quiche \$90.00 50 count

Ham, Fresh Heirloom Tomato and Swiss ~ Bacon, Sun Dried Tomato, Baby Swiss and Feta ~ Sausage, Mushroom, Onion and Cheddar

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

***Lemon Marinated Tortellini Skewers \$85.00 50 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

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**

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

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**
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 \$180.00 (per tenderloin)**
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 an appetizer)

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)

Carne Asada Grilled Beef Tenderloin Skewer \$180.00 50 count
Carne Asada Rubbed Grilled Beef Tenderloin Skewer with Roasted Tomato & Tomatillo Dipping Sauce

Beef Tenderloin Croustade with Dried Cherry Chutney \$180.00 50 count (Served Events Only)
Roasted & Sliced Beef Tenderloin with Almond Peppercorn Cup, Dried Cherry Chutney & Microgreens



Sliders:

Require on site preparation and grill chef

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.