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## Hors d'Oeuvres

*50 Count minimum*

*Some presentations will accumulate additional fees*

*Some items are only available for served events*

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.

Served Events will have custom sizes available.

## Vegetarian Selections:

**English Cucumber Cups \$75.00 50 count**

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

**Brie, Bourbon Pecan, Apple, Fig & Berry Jam Wontons \$85.00 50 count**

Served with Rebecca Sauce

**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

**Sweet Corn Fritters \$65.00 50 count**

With Peppercorn Buttermilk Ranch Dipping Sauce

**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 Gougiers \$65.00 50 count**

Loaded "Puffs" with Our Homemade Boursin Cheese

**Wild Rice Pancakes \$85.00 50 count (Served Events Only)**

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 (Served Events Only)**

Parmesan and Fresh Herb Risotto Squares, seared with an Asparagus, Mushroom, Spinach, Red 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 (Served Events Only, Oven needed on site)**

~Roasted Eggplant & Red Pepper with Pesto & Fresh Mozzarella

~Classic Margherita

**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 Roulades \$65.00 50 count**

Choose one variety per 50count:

Oven Roasted Turkey, Ham, Southwest Club and Veggie

**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 Chicken Mignon \$75.00 50 count**

Bacon wrapped Chicken with Soy Sriracha Dipping Sauce



**Mini Fried Chicken & Waffles \$125.00 50 count (served Events Only)**

With Sriracha & Maple Drizzle

**Mini Twice Baked Potatoes. \$75.00 50 count**

Bacon, Sharp Cheddar and Chives

**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 (Served Events Only)**

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

**Thai Chicken Skewers \$90.00 50 count**

Thai Marinated Chicken Skewers with Scallions & Thai Dipping Sauce

**Curried Coconut Chicken Skewers \$90.00 50 count (Served Events Only)**

Curry & Coconut Milk Dipped and Coated with Fresh Coconut with Pina Colada Dipping Sauce

**Sausage & Artichoke 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 & Slaw on Sweet Polenta \$90.00 50 count (Served Events Only)**

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

**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 with Buns on the Side, Chipotle Aioli

**From the Sea Selections:**

**Lobster Beignets \$130.00 50 count**

With Avocado Horseradish Cream

**Mini "Fish & Chips" \$125.00 50 count (Served Events Only)**

Mini Fried Cod Bites with Fresh Pickled Tartar Sauce and a Potato Cake Star



**Grilled Shrimp and Bacon Slaw \$130.00 50 count (Served Events Only)**  
Blackened & Grilled Shrimp with Bacon & Feta Slaw (served on a mini plate)

**Mini Shrimp and Grits \$130.00 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 \$140.00 50 count**  
Grilled & Seasoned Cajun Style Shrimp & Andouille Skewers with Cajun Butter Dipping Sauce

**Shrimp "Puppies" \$110.00 50 Count**  
Shrimp, Lemons, Vidalia Onion dipping Sauce

**Shrimp Cocktail \$75.00 50 count**  
Lemons and Greenery with Horseradish Cocktail Sauce on the side

**Shrimp Cocktail Shooter \$85.00 50 count**  
Shrimp Cocktail served in a "Shooter" with Horseradish Cocktail Sauce

**Bacon Wrapped Shrimp \$140.00 50 count (Served Events Only)**  
Served on a skewer with house made Remoulade Sauce

**Mini Louisiana Crab Cakes \$130.00 50 count**  
with Cajun Remoulade on the side

**Smoked Salmon Crostini \$110.00 50 count**  
Topped With Cucumber Dill Sauce & Fresh Dill

**Black Sesame Crusted Sashimi Tuna \$130.00 50 count (Served Events Only)**  
Served in a Wonton Cup with Asian Veggies

**Tuna Ceviche \$130.00 50 count (Served Events Only)**  
Tuna, Mango, Red Onion, Cilantro, Green Chilis in a Corn Tortilla Cup

**Seafood Ceviche \$130.00 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

**Herb Roasted Beef Tenderloin \$220.00 (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)

**Brisket "Cheesesteak" Eggrolls \$110.00 50 count**  
With Queso Cheese Dipping Sauce

**Smoked Brisket on Pan Seared Yukon Potato Cakes \$125.00 (Served Events Only)**  
With Boursin Cream Sauce



**Mini Filet Mignons \$150.00 50 count**  
Beef Tenderloin Filets wrapped in Bacon served with Horseradish Dipping Sauce

**Beef Tenderloin in an Asian Spoon \$180.00 50 count (Served Events Only)**  
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 (Served Events Only)**  
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**

**Grilled Beef Tenderloin Slider \$220.00 per tenderloin (Served Events Only)**  
With Horseradish & Picked with Banana Pepper

**Crab Cake Slider \$180.00 50 count (Served Events Only)**  
With Remoulade Sauce & 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

### **Require on site preparation and grill chef**

**Grilled Portobello Sliders \$120.00 50 count (Served Events Only)**  
With Pesto Mayo & Picked with Banana Pepper

**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

**Grilled Cheeseburger Slider \$140.00 50 count (Served Events Only)**  
With Gouda Cheese, Tomato, "Kicked Up" Sauce, & picked with a Mini Pickle