



The Fancy Fig

C a t e r i n g & C a f e

Cocktail Party Menu

- Stationary Display
- Imparted & Domestic Fruit & Cheese Display
- Crudities served with Roasted Red Pepper Humus, Spinach Dip Olive Tapenade, Pita Triangles & Flatbread
 - Charcuterie Display
- Assortment of Meats, Olives, Mustards and Sliced Baguettes

Passed Hors D'oeuvres Selection

- Beef Tenderloin Crostini with Caramelized Onion Jam & Crumbled Blue Cheese
- *Beef Sliders topped with Cheddar Cheese & Tomato Preserves
 - *Raspberry Brie Tartlets
 - *Fig Walnut & Blue Cheese Purses
 - Thai Curry Vegetable Samosa
 - Truffle Edamame Wantons
- Tomato Bisque Soup Shooter with a Aged Gouda Crouton
 - *Chicken Satay with a Sesame Ginger dipping sauce
 - Cucumber Cup filled with Herb Cream Cheese & Lox
 - *Cucumber Cup filled with Curry Chicken Salad
- Polenta Squares topped with Goat Cheese & Olive Tapenade
 - Tuscan Tomato & Basil Bruschetta
 - *Mini Crab Cakes topped with a Herb Aioli
- Black & White Sesame Crusted Ahi Tuna topped a Citrus Wasabi served on a Rice Cracker or Cucumber Disk
 - *Bacon Wrapped Scallops
 - Coconut Shrimp with a Pineapple Jalapeño Jam
 - *Philly Cheesesteak Spring Roll

- *Buffalo Chicken Spring Roll
 - *Veggie Spring Roll
 - Mini Flat Bread
- Margarita, Veggie, Fig Walnut & Goat Cheese, Asiago Broccoli Rabe & Sausage
 - Fresh Ricotta Cheese, Fig & Honey Crostini
- Mini Chicken Taco's topped with Black Bean Corn Salsa
 - Mini Hot Dogs in a Puffed Pastry
 - Day After Thanksgiving Tart
 - Mini Beef Wellington
 - Cocktail Meatballs
 - Duck Pate Toasts topped with Cherry Conserves
 - Deviled Eggs topped with Pickled Mustard Seeds
 - Lobster Toasts with Avocado & Espelette Pepper
 - Mushroom & Parmesan Palmiers
 - *Mini Chicken Pot Pie Bites

Please send us an email with any inquiries regarding pricing, dietary restrictions, or other ideas.