
OVERWOOD CATERING MENU

FEATURED HORS D'OEUVRES

The following are priced per piece w/ a 25 piece minimum

- Balsamic Basil Tomato Bruschetta (\$1.50)**
- Homemade Meatballs w/ Fresh Marinara (\$1.50)**
- Spicy Chicken Wings (\$1.75)**
- Chicken Satay w/ spicy peanut sauce(\$2.00)**
- Beef Satay w/ spicy peanut Sauce (\$2.25)**
- Shrimp Tempura w/ jalapeno aioli(\$2.50)**
- Smoked Salmon & Fresh Mozzarella Bruschetta(2.75)**
- Prosciutto & Melon (\$2.75)**
- Risotto Crouquet w/Gorgonzola & Truffle Oil(\$2.75)**
- BBQ Chicken Quesadilla(\$2.00)**
- Deviled Eggs (\$.65)**
- Mac & Cheese Croquets(\$2.00)**
- Mini Jumbo Lump Crab Cake (\$4.00)**
- Large Shrimp Cocktail (\$2.95 per piece)**
- Mixed Bruschetta (\$1.75)**

FEATURED PLATTERS

The following are priced as marked (each platter serves 25-40 people)

- Fresh Seasonal Fruit Platter (\$85.00)**
- Sesame-Garlic Hummus w/ Pita Points & Roasted Veggies (\$80.00)**
- Fresh Tomato, Mozzarella and Basil Caprese Salad Tray (\$85.00)**
- Fresh Vegetable Crudite w/ Buttermilk Ranch (\$75.00)**
- Artisan Cheese and Cracker Platter (\$105.00)**
- Roasted Eggplant Dip w/ Herb Pita Points (\$85.00)**
- Chilled Roast Beef w/ Fresh Horseradish Cream (\$95.00)**
- Artisan Smoked Salmon Platter w/ Traditional Garnish (\$110.00)**
- Country Mixed Olives w/ Cornichon and Pepperoncini (40.00)**
- Mixed Spicy Nuts w/ Cashew, Almond, Peanut, Pistacchio, Pecan & Raisin(\$50.00)**
- Mediterranean Salade de Jardin(\$85.00)**
- White Beans & Avocado Dip w/ Parmesan Pita Points(\$90.00)**
- Grilled Vegetable Antipasto (\$95.00)**
- Specialty Imported Meat Antipasto(\$145.00)**
- Dessert Platter (\$4.00 per person)**