

Ugly Apple Reception Catering Menu



- Savory Cream Puffs: Cheddar puffs filled with chive sour cream - \$15/doz
- Mushroom and herb crostini: Roasted mushrooms sauteed with garlic and herbs, served with goat cheese on toasted baguette - \$15/doz
- Berry Feta Puffs: Seasonal fresh berries and feta cheese in pastry shells topped with arugula (available seasonally) - \$15/doz
- Pesto Chicken Caprese crostini: Pesto roasted chicken, fresh mozzarella and tomato bruschetta on a toasted baguette - \$16/doz
- Bacon Cheddar Potato Bombs: Crispy fried loaded potato bombs served with chipotle mayo or chive sour cream dip - \$18/doz
- Gazpacho Shooters - Spicy, cold gazpacho topped with lime crema - \$15/doz
- Add a poached shrimp to each: \$1.50 additional
- Roasted squash soup shooters topped with pepitas - \$15/doz
- Roasted pork loin with spiced apple relish: Pork tenderloin medallion sliced thin and topped with sweet and savory apple relish, served on rye toast. - \$18/doz

Sweets

- Mini flourless chocolate torts - \$15/doz
- Chocolate chip blondie bars - \$14/doz
- Pumpkin cupcakes (available seasonally) - \$16/doz
- Fresh Fruit Tarts (available seasonally) - \$16/doz
- Apple cider donut holes - \$7/doz