



WILMA LOTT CATERING

Appetizers [Individual Appetizers]

HOT

- **Chicken Skewer Styles:** mild Thai peanut sauce, teriyaki glaze, or sweet chili glaze
- **Shrimp Skewer Styles:** chili-garlic-lime, teriyaki bbq with pineapple & bell pepper, or garlic marinated
- **Beef Skewer Styles:** marinated with onion & mushroom, orange-sesame, teriyaki, or garlic-butter marinated with mushroom
- **Lamb Skewer Styles:** curried with vegetables, mint jelly glaze, or almond-mint pesto glaze
- **Salmon Skewer Styles:** orange-miso glazed or lemon-dill-butter
- **Meatball Styles:** bbq pineapple, sweet & sour, Italian, Mac N Cheese, or bourbon-glazed
- **Crab Cakes:** with mango coulis, tomato-ginger jam, or orange-saffron aioli topping
- **Polenta Cups filled with:** jerk chicken topped with coconut aioli, or sundried tomato-pesto-goat cheese
- **Mini Fish Tacos:** corn tortilla with cod, slaw, salsa, cilantro, & chipotle aioli
- **Mini Quesadillas:** chicken-pepper jack & green chile, classic cheese, or Jamaican jerk chicken
- **Quiche or Frittata Squares:** *please inquire about flavor options*



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- **Puff Pastry with filling:** mixed vegetable **or** mixed organic mushrooms in cream sauce
- **Mini Hot Dogs:** all-beef hotdogs in puff pastry, **or** classic mini hot dog in a bun
- **Mini Brie en Cruet:** melted brie with apricot, raspberry, fig, pomegranate, or lemon marmalade; wrapped in puff pastry
- **Bourbon Glazed Pork Belly Bites:** cubed pork belly in bourbon sugar chili glaze topped with a cucumber ribbon on a toothpick
- **Mini BBQ Pulled Pork Sliders:** featuring homemade slider buns, coleslaw, and homemade bbq sauce (pulled chicken available)
- **Flatbread Squares:** homemade flatbread with caramelized onion, pancetta, goat cheese, & whole fried sage, **OR** peach-prosciutto-brie topped with honey & balsamic reduction drizzle
- **Strudel Flavors:** artichoke-garlic-parmesan, sundried tomato-goat cheese-herbs, spinach & feta, or mushroom-gruyere-onion
- **Egg Rolls Flavors:** vegetarian, shrimp, or pork (*ask about dipping options*)
- **Slider Options:** hamburger, cheeseburger, or grilled chicken with spicy coleslaw on our homemade slider buns
- **Knishes** - authentic Jewish potato stuffed pastry



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- **Potato Latkes:** topped with apple sauce, sour cream, apple & cinnamon, or a combination of these (*not available for events with more than 150 guests*)
- **Crab Puffs:** toasted crab imperial in white bread; rolled with parmesan, -butter & toasted
- **Bacon Wrapped Items:** dates stuffed with bleu cheese & glazed with maple, tater tots, dehydrated apricots, pineapple, water chestnuts marinated in soy, sausages, scallops, or shrimp
- **Tart Flavors:** honey-walnut-brie, spinach & artichoke, pear & bleu cheese, beet & feta, or caramelized onion with gruyere
- **Dolmas:** stuffed grape leaves with beef or lamb, rice & herbs
- **Fried Plantain Chips:** topped with jerk beef or chicken & a dollop of coconut aioli, or mango-corn salsa with vegan coconut aioli
- **Mini Tacos:** filled with meat, slaw, cilantro, & pico de gallo
- **Kielbasa Pineapple Bites:** kielbasa sausage atop a pineapple bite with teriyaki-chili-honey glaze on a toothpick
- **Bacon Onion Marmalade Crostini:** with parmesan slice on top



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COLD

- **Mixed Heirloom Tomato Bruschetta on crostini:** with or without balsamic reduction drizzle
- **Watermelon-Feta-Mint Skewers:** with lime vinaigrette or balsamic reduction drizzle
- **Stuffed Potato Options:** lox-cream cheese-caper-chive, or sour cream-bleu cheese-bacon-chive
- **Smoked Salmon Rounds:** black bread round topped with lemon cream cheese, smoked salmon, dill & caper garnish
- **Ahi Tuna Skewers:** lightly seared ahi tuna with toasted black sesame seeds and a dollop of wasabi aioli
- **Deviled Egg Flavors:** old-fashioned, cajun, bacon, or smoked salmon
- **La Vash:** Armenian flatbread stuffed with marinated vegetables, cream cheese or hummus
- **Tea Sandwich Flavors:** BLT, chicken salad with cranberry, tuna salad, ham & gouda with caramelized onion, or frozen bleu cheese with lemon marmalade
- **Bocaccini Skewers:** tomato, basil, mozzarella with balsamic reduction drizzled atop
- **Italian Sausage Skewers:** sausage, basil, roasted red pepper, sundried tomato, & artichoke heart
- **Grilled Tri-Tip Crostini:** cold grilled tri-tip & arugula on crostini with garlic horseradish aioli & crumbled bleu cheese



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COLD

- **Cheese Tortellini Skewers:** tortellini, tomato, mozzarella, olive, and basil with balsamic reduction drizzled atop
- **Strawberry Crostini:** sliced strawberries, ricotta cheese, basil, chives, honey & balsamic reduction atop crostini
- **Pear Pancetta Crisp:** sliced pear topped with crispy pancetta (*bacon*) and creamy goat cheese dollop
- **California Rolls:** rice, nori (seaweed wrap), cucumber, crab meat, avocado & sesame seeds (*ask about dip options*)
- **Salmon Rolls:** rice, nori (seaweed wrap), cucumber, lox, mango, avocado, cream cheese & sesame seed (*ask about dip options*)
- **Mango Curry Shrimp:** in a phyllo cup with parsley garnish
- **Mango Prawn Skewers:** sweet chili glazed jumbo shrimp atop a mango cube on toothpick
- **Blueberry Goat Cheese Crostini:** crostini topped with vanilla whipped goat cheese, fresh blueberries & balsamic reduction
- **Cajun Shrimp Guacamole Bites:** rice cracker topped with a sweet potato round, guacamole, and cajun-marinated shrimp



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LARGE STATIONARY PLATTERS

- **Fresh Fruit Platter:** strawberries, watermelon, grapes, honeydew, cantaloupe, and pineapple
- **Gourmet Cheese Platter:** 4 types of cheese with assorted crackers
- **Antipasto Platter:** salami, olives, tomatoes, artichoke hearts, peppers, and cheese
- **Crudit  Platter:** celery, tomato, carrot, snow pea, bell pepper, and broccoli with dill and hummus dips
- **Prawns Over Ice:** large prawns with homemade cocktail sauce

NOTE: Stationary Platters are priced at a higher rate than individual appetizers