



SAMPLE CATERING MENU

HORS D'ŒUVRES

BOARDS & TABLES

Our Boards and Grazing Tables feature a thoughtful mix of domestic and imported cheeses, charcuterie and fresh and dried fruits, nuts, crackers and spreads and house pickled veg, thoughtfully balanced to please the eye and the palate. We are happy to customize Boards and Tables upon client request. To suit any style of event, our Boards and Tables can be displayed on our locally made rustic boards or our sleek, modern metal serving ware. The following is a sample of the ingredients our chefs prefer to use:

CHEESE: Cumberland Tomme | Drunken Goat | Red Dragon | Manchego | Cahill's Porter Cheddar | Saint Andre | Buttermilk Blue

CHARCUTERIE: Prosciutto | Genoa Salame | Pepperoni | Sopressata | Dry Cured Chorizo | Finochhiona

ACCOMPANIMENT: Black Mission Figs | Marcona Almond | Dried Apricot | House Mustard | Castelvetro Olive | House Pickled Vegetables | Local Honey | Cracker Assortment | Spinach and Feta Tartlet | Dried Fruit Mostarda | Fresh Seasonal Vegetable | House made Jam |

PLANT-BASED BOARD

Seasonal Veg | Pita | House Hummus | Mixed Olive | House Pickled Veg | Crispy Chickpeas | Dried Fruit

SWEET BOARD

Seasonal Fruit | Honey Yogurt | Chocolate Brownie | Yogurt Covered Pretzel | Assorted Cookies

SOUTHERN BOARD

Candied Benton's Bacon in Mason Jar | House Pimiento Cheese | Benton's Ham | House Pickled Veg | Cracker Assortment | Deviled Eggs

ASIAN INSPIRED

Spring Roll Vegetarian | Teriyaki Grilled Chicken Skewer | Pickled Cucumber | Crab Rangoon OR Coconut Shrimp

SIMPLE CHEESE AND CRACKER BOARD

Fresh Fruit



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Beef Tenderloin on Black Pepper Biscuit | Tomato Jam

Beef Slider | American Cheese | Pickle

Mini BLT on House Pretzel Roll

Hand Pies - Turkey OR Short Rib

Southern Fried Chicken Bites with Assorted Dipping Sauce

Mini Nathan's Coney Island Dog

Crispy Mac and Cheese Ball

Deviled Egg Ideas: Traditional | Crispy County Ham | Truffled

Smoked NY Strip Crostini | Blue Cheese

Mini Reuben Puff | House Russian

Crispy Asparagus Asiago Roll

Spinach Feta Tartlet

Smoked Trout Rilletes | Cornmeal Griddle Cake

Spanakopita

Pimiento Pinwheel



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HORS D'ŒUVRES

Shrimp Ceviche | Avocado Mousse

Smoked Salmon | Cucumber | Dill | Lemon | Caper

House Crab Cake | Remoulade

Carolina Style Barbecue Pork Slider

Honey Fig Tart | Blue Cheese Mousse

Chicken & Waffle | Maple Syrup Drizzle

Brie | Pear | Almond | Phyllo

Compressed Melon | Prosciutto

Brie En Croute | House Seasonal Jam (serves 25)

Tea Sandwich Tray | Choice of Cucumber | Pimiento | Chicken Salad |
Ham and Swiss

Something you love not listed?

Let us know — we're happy to accommodate
most menu requests!

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