



Hors d'oeuvres

Contact us: info@michellescatering.com / 973-952-9000
622 RTE. 10 WEST UNIT #3. WHIPPANY, NJ
Catering orders require a minimum of 48 hours notice on most items



Hors d'oeuvres:



Antipasto Kabob: Mozzarella Cheese Skewered with Sun-Dried Tomato, Artichoke Heart, Basil and Kalamata Olive -

Arancini with Gouda Riceballs: An Italian Riceball with a Gooey Gouda Cheese in the center and Coated in Panko Breading with Marinara Dipping Sauce -

Artichoke & Parmesan in a Beggar's Purse: Herbed Marinated Chunks of Artichoke Blended with Parmesan Cheese Encrusted in a Beggar's Purse -

Assorted Cracker w/ Crabmeat dip: Assorted Crackers Generously Topped with our Delicious Crabmeat Stuffing -

Avocado Crostini: Avocado and Tomato on Toasted Whole Grain -

Beef en Croute Ala Wellington Large or Mini: Beef Tenderloin Accented with Mushroom Duxelle Wrapped in a Puff Pastry -

Beef Fajitas: Tender Bits of Beef, Peppers, Onions, Monterey Jack Cheese Rolled in a Flour Tortilla-

Beet Salad in an Endive: Individual stuffed Endive with Beet and Walnut Goat Cheese -

Caramel Apple & Goat Cheese: Made with Apples, Goat Cheese, Walnuts and Caramel on a toasted crostini -

Cherry Blossom Tart: Flavors of Black Cherries, Goat Cheese and Clover Honey -

Chicken Kabobs with Pineapple: Tender Chicken Breast with Crispy Red and Green Peppers and a Pineapple Chunk on a 6" Skewer -



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Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon: Chorizo Wrapped in Dates and Draped with Hickory Smoked Bacon -

Cocktail Franks: Jumbo Hot Dogs Wrapped in Pastry Dough and Hand Rolled and Sliced

Coconut Chicken: Chicken Breast Strips Dipped in a Coconut Batter and Rolled in a Mixture of Shredded Coconut and Breadcrumbs -

Coconut Shrimp: Shrimp Dipped in a Coconut Batter and Rolled in a Mixture of Shredded Coconut and Breadcrumbs -

Crudité Grazing Platter: Tray Includes Carrots, Cucumbers, Celery, Peppers, Beet, Mushroom, Radish, and Snap Peas. Served with Hummus and Roasted Garlic -



Chicken and Waffle Stack with Chipotle Aioli: Mouthwatering Morsel of Hand Battered Fried Chicken atop a Decadent Buttermilk Waffle with Hints of Honey and a Touch of Smokey Chipotle Spice -

Deviled Eggs: Stuffed with Chive and Bacon



Empanadas: Choice of Beef, Chicken, Lobster or Vegetable: A Mouth-Watering mix of Shredded Seasoned Beef, Juicy Tomatoes, Black Beans, Cheddar Cheese, Onions, Jalapenos and Exotic Spices Wrapped in Empanada Dough. -

Fancy Cheese Platters: An Impressive Selection of Imported and Domestic Gourmet Cheeses Garnished with Fresh Fruit and Served with Assorted Crackers and Breads -

Fig & Goat Cheese: A Fig Lover's Delight. Double Fig and Goat Cheese in a Phyllo Beggars Purse -

Florentine Spinach Dip with Feta Cheese in Bread Bowl: Served with Sliced Baguette in a Bread Bowl -

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Kale and Vegetable Dumplings: Asian Potsticker Loaded with Kale, Spinach, Corn, Tofu, Cabbage, Carrots, Edamame, Onions with a Touch of Sesame Oil -

Lamb Kabob: Moroccan Lamb Tenderloin with a mix of Figs, Apricots, and Peppers Placed on a Skewer. – *Gluten Friendly* -

Lobster Pot Pie: Luscious Lobster Meat along with a Creamy Bisque in a Buttery Pastry Shell -

Mac and Cheese: Our Famous Home Made 3 Cheese Goopy Pasta Delight served in individual Ramekins

Maryland Style Crab Cakes: White Lump Crabmeat with Old Bay Seasoning -

Mini Slider Burgers: With Smoked Bacon & Sharp Cheddar Served on a Potato Roll -

Mini Quiche Assortment: Baked in a Flaky Crust with a Cheesy, Eggy Center. 4 Types included: [Spinach, Bacon, Mushroom and Ham]

Mini Reuben: A Perfect Blend of Lean Corned Beef, Sauerkraut and Swiss Cheese on Mini Dark Rye

Mini Taco: Beef, Chicken, Vegetable or Fish... Delish

Mushroom Caps with Sausage: A Large Whole Mushroom Cap Filled with a Spicy, Italian Sausage Stuffing -

Nona's Meatball Sliders: **Homemade** Nona's Meatballs Topped with Fresh Mozzarella Served on a Potato Roll with Fresh Basil Garnish -

Peking Roasted Duck Spring Roll: Tender Duck and Scallion Filling Seasoned with Garlic and Hoisin Sauce Wrapped into a Spring Roll Wrapper -

Prosciutto Wrapped Melon: Cubed Fresh Seasonal Melon Wrapped with Prosciutto and Skewered with Grapes and Fresh Mint -



Roasted Eggplant and Garlic Dip: Served with Toasted Pita Crisps Displayed on a Platter -

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Roasted Root Vegetable Kabob: Ruby Red Beets, Golden Sweet Potatoes, Caramelized Carrots, Silky White Parsnips Seasoned with Rosemary, Thyme and Himalayan Pink Salt -

Roasted Tomato & Yellow Pepper Bruschetta: Hand Sliced French Bread, layered with Kalamata Olive Tapenade, Roasted Red Tomatoes and Roasted Yellow Peppers -

Salmon Satay: Fresh Atlantic Salmon Seasoned with Southwest Chili Lime and Spices on a 6' Skewer -

Scallops Wrapped in Bacon: Our Scallops are Delicately Seasoned with a Touch of Herbs, Spices, Lemon, Garlic and Wrapped in Bacon -

Seafood Medley in a Beggar's Purse: A Succulent Blend of Shrimp, Scallops, and Crab in a Phyllo Beggar's Purse -

Shrimp & Andouille Sausage Kabobs: Jumbo Shrimp and Andouille Sausage Skewered with a Delicate Dusting of Old Bay Seasoning and Grilled Onion -

Colossal Shrimp Cocktail: Chilled to perfection served with Lemon Wedges and Cocktail Sauce

Sirloin and Gorgonzola: Wrapped in Bacon -

Southwestern Shrimp Taco Bowl: Whole Shrimp Seasoned with Southwest Spices, Jalapenos and Topped with Pepper Jack Cheese. Served in Mini Crunchy Tortilla Bowls -

Spanakopita: A Flaky Triangle Phyllo Pastry Filled with Spinach, Zesty Feta Cheese and Tantalizing Spices -

Thai Peanut Chicken Satay: Chicken Skewers with Spicy Peanut Sauce -



Quinoa and Zucchini Fritter: Vegetarian and Gluten Free Quinoa and Zucchini Fritter with Crumbled Pine Nuts, Feta Cheese, Lemon Juice, Fresh Parsley and Dill -

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