



FAR OUT

CATERING ✕

Holiday Appetizers & Desserts



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Appetizers

(Minimum 25 people)

Package 1 : 3 appetizer options per person
(Includes: 1 protein, 1 vegetarian, and 1 soup or salad)

Package 2 : 4 appetizer options per person
(Includes: 1 protein, 1 vegetarian, soup or salad, and 1 slider)

Package 3 : 5 appetizer options per person
(Includes: 1 protein, 1 vegetarian, 1 soup, 1 salad, and 1 slider)

Package 6 : 6 appetizer options per person
(Includes: 2 protein, 1 vegetarian, 1 soup, 1 salad, and 1 slider)

Note: Any additional appetizers ask for a quote

LEGEND

- Vegetarian (V)
- Vegan (VE)
- Gluten-free (GF)
- Dairy-Free (DF)

PROTEIN APPETIZERS (1 OF 2)

* Maple Bourbon Chicken Lollipops
(2 per person)

Chicken drumettes glazed in a maple bourbon sauce.

* Pork Belly Bruschetta w/ Tomato Jam
(2 per person)
Crispy pork belly, slow-cooked tomato jam topped with arugula.

* Bacon Wrapped Scallops
(2 per person)

With a raspberry chipotle drizzle.

* Smoked Shrimp Cocktail Cups
(1 per person)
With Chipotle Orange Sauce



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PROTEIN APPETIZERS (2 OF 2)

*** BBQ Meatballs**
(2 per person)

Ground Beef & Ground pork blended with italian herbs and tossed in our house BBQ Sauce. Also available in 100% Beef

*** Antipasto Skewers**
(2 per person)

Fresh Cheese Tortellini, Italian Salami, Sun Dried Tomatoes, Fresh Mozzarella, and Green Olives.

*** Pancetta Truffle Macaroni and Cheese Bites**
(2 per person)

A blend of mild cheddar, monterey jack, sharp cheddar, and parmesan cheese with a hint of white truffle powder and truffle oil. Topped with crispy pancetta.

VEGETARIAN/VEGAN APPETIZERS

*** Cranberry Brie Twist**
(1 per person)

Flaky pastry dough wrapped in housemade cranberry jam and French brie cheese.

*** Pea Chimichurri and Goat cheese Bruschetta (V)**
(1 per person)

A twist on a classic, herb goat cheese spread on a toasted crostini, topped with a fresh pea chimichurri.

*** Hot Spinach Artichoke Dip (V)**

Sauteed spinach and diced artichoke hearts blended with fresh garlic, cream cheese, mozzarella, and asiago cheese, served with crispy crostini.

*** 5 Cheese Macaroni and Cheese Bites (V)**
(2 per person)

*** Traditional Bruschetta (V)**
(1 per person)

With tomatoes, garlic, and basil on Crostini.

*** Stuffed Mushrooms GF (V)**
(2 per person)

With fromage blanc, roasted leeks and drizzled with truffle oil.

*** Spanakopita (V)**
(2 per person)

Filo pastry stuffed with spinach & feta cheese.

SALADS

* Christmas Wreath Caprese (V)

(1 per person)

With a Balsamic Reduction drizzle.

* Heirloom Tomato Herb Salad Cups (VE)

(1 per person)

Cherry tomatoes, fresh herbs tossed with champagne dressing. Served in a clear 5 oz cup with tiny silver forks.

* Strawberry Arugula Salad Cups (VE)

(1 per person)

With sliced almonds and champagne vinaigrette.

SLIDERS

*** Flank Steak Sandwich**
(1 per person)

On mini toasted buns with havarti cheese, caramelized onions, and pesto aioli.

*** Impossible Burger Slider (V)**
(1 per person)

With provolone cheese (optional), caramelized onions, and garlic aioli.

Note: sliders could be vegan without cheese.

*** Mini Cheeseburger Sliders**
(1 per person)

With provolone cheese (optional), caramelized onions, and garlic aioli.

Note: sliders could be vegan without cheese.

SOUPS

* Tomato Soup Shooters with Mini-Grilled Cheese Croutons (V)

Non-dairy creamy tomato soup topped with sourdough grilled cheese.

* Hot Pumpkin Soup (V)

Seasonal (October to December).

This sweet and spicy earthy soup is served with creme fraiche and candied pepita seeds.

* Za'atar Butternut Squash Soup (V)

Mediterranean spiced soup with a tahini yogurt drizzle and crispy chickpea croutons.



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INDIVIDUAL GRAZING CUPS

* Cheese Grazing Cup · Minimum 12

Includes:

Assorted Cheese Selection: Manchego, Edam, Gouda, and Brie.

Additional Pairings: Grapes, Strawberries, House-Marinated Olives, House-Roasted Spicy Almonds, Local Pickles, Peperoncinis, 5 Seasonal Fresh Fruit, Dried Fruit, Assorted Crackers, and Grissini.

* Cheese and Charcuterie Grazing Cup · Minimum 12

Includes:

Assorted Cheese Selection: Manchego, Edam, and Gouda.

Charcuterie: Prosciutto, Italian salami, and Italian Sopressata .

Additional Pairings: Grapes, Strawberries, House-Marinated Olives, House-Roasted Spicy Almonds, Local pickles, pepperoncinis, 5 Seasonal Fresh Fruit, Dried Fruit, Assorted Crackers, and Grissini.

* Veggie Crudite Cup · Minimum 12

Includes:

Seasonal Veggies: Carrots, Celery, Snap Peas, Cucumber, Bell Pepper, and Cherry Tomatoes.

Dipping Sauce: Ranch or Hummus.

Desserts

(Minimum order amount is 24)

Package 1 : Includes 1 Dessert Cup + 1 Cookie.

Package 2 : Includes 1 Tart + 1 Cookie.

Package 3 : Includes 1 Tart + Dessert Cup + 1 Cookie.

Tax and service are not included

LEGEND

· Vegan (VE)

COOKIE FLAVORS

- * Chocolate Chip Cookie Dough Truffles.
- * Peanut Butter Blossoms.
- * Classic Peanut Butter.
- * S'mores Cookies.
- * Whiskey Chocolate Chip with Sea Salt.
- * Snowball Walnut Cookies.

COOKIE FLAVORS

- * Red Velvet and White Chocolate Chip.
- * Confetti Cookie.
Fall Season: Orange and brown confetti.
Christmas Season: Green and red confetti.
- * Snickerdoodles
- * Peppermint Brownie Cookies
- * Peppermint French Macarons
- * Peruvian alfajores
(Shortbread cookies with dulce de leche)



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DESSERT CUPS

(Served in 5 oz clear disposable cups with a mini silver spoon)

- * Chocolate Chip Cookie and Milk Shooters.
- * Tres Leches.
- * Hot Chocolate Mousse.
- * Gotta have S'more Pudding Cups.
- * Peppermint Brownie Trifle.
- * Pumpkin Mousse.
- * Tiramisu.
- * Skinny Peanut Butter Mousse (VE)

FRENCH TARTS

- * Blueberry Almond.
- * Pear Almond.
- * Lemon Meringue.
- * Pecan.
- * Pumpkin Pie.
- * Apple Tart.
- * Mini Chocolate Almond.
- * Fresh Mixed Berries.



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Holiday Appetizer & Dessert Packages



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