



# FAR OUT

CATERING ✕

Wedding Appetizers & Late Snack Packages





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(Minimum 30 people)

**Package 1 : 2 appetizer options per person**  
(Includes: 1 protein and 1 vegetarian)

**Package 2 : 3 appetizer options per person**  
(Includes: 1 protein, 1 vegetarian, and 1 soup or salad)

**Package 3 : 4 appetizer options per person**  
(Includes: 1 protein, 1 vegetarian, 1 soup, and 1 salad)

*Tax and service are not included*

*Note: Any additional appetizers ask for a quote*

## LEGEND

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

## PROTEIN APPETIZERS (1 OF 2)

\* Sicilian Arancini - Risotto Croquettes  
(2 per person)

Prosciutto and mozzarella risotto inside with pesto aioli.

\* Fritto Misto - Jalea  
(1 per person)

Fried Calamari, octopus, and shrimp with seasonal veggies, lime-marinated onion and tomato salad served in Chinese take-out containers with chopsticks.

\* Smoked Salmon Rillettes  
(2 per person)

Smoked salmon tossed with creme fraiche, lemon juice, mustard seed, and fresh dill.

\* Pork Belly Bruschetta w/ Tomato Jam  
(2 per person)

Crispy pork belly, slow-cooked tomato jam topped with arugula.

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## PROTEIN APPETIZERS (2 OF 2)

### \*Chicken Satay (GF) (2 per person)

Skewered chicken breast marinated with thai spices with peanut dipping sauce.

### \*Korean Beef Skewers (1 per person)

Skewered premium flank steak marinated in Korean gochujang sauce.

### \*Parship - Potato Latkes (2 per person)

A crispy Jewish potato hash brown pancake topped with smoked salmon and a touch of horseradish creme fraiche.

### \*Bacon Wrapped Scallops (2 per person)

With a raspberry chipotle drizzle.

### \*Cold Prawns Cocktail Cups (1cup per person)

Tail on prawns boiled and chilled in a Cajun seasoning with whole peppercorn and bay leaf, served with housemade cocktail sauce and a lemon wedge.

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

Ground beef & pork blended with Italian herbs and tossed in our BBQ sauce.

### \*Peruvian Causa (1 per person)

A cold potato puree flavored with Peruvian amarillo chilli sauce served in ceramic spoons topped with grilled octopus, black olive aioli and micro greens.

### \*Prosciutto Melon Skewer (2 per person)

Prosciutto, cantaloupe with Fig balsamic drizzle.

## VEGETARIAN/VEGAN APPETIZERS

\*Traditional Bruschetta (V)

(2 per person)

With tomatoes, garlic, and basil on Crostini.

\*Pea Chimichurri and Goat cheese Bruschetta (V)

(2 per person)

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

\* Stuffed Mushrooms GF (V)

(2 per person)

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

\* Peruvian Huancaína Cup (VE)

(1 cup per person)

Roasted baby potatoes with a spicy creamy aji amarillo sauce.

\* 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.

\* Wild Mushroom Ceviche Cup

(1 cup per person)

Wild mushrooms with lime-marinated, red onions and Cilantro.

\*Margherita Flatbread (V)

(1 per person)

Hand tossed flatbread, with house marinara sauce, mozzarella, and sliced tomato and fresh basil.

\*Four Cheese Macaroni and Cheese Bites (V)

(2 per person)

A blend of mild cheddar, monterey jack, sharp cheddar, and parmesan cheese with a hint of smoke paprika.

\*Crispy Root Vegetable Latkes with Beet Puree (VE)

(2 per person)

A crispy Jewish potato hash brown pancake topped with a beet puree.

\* Watermelon Feta Caprese Bites (V)

(1 per person)

Drizzled with fig balsamic reduction. Seasonal (June to August).

\* Brazilian Cheese Bread (Pão de Queijo)(V)

(2 per person)

Small golden cheese puffs with a crunchy crust and light and fluffy center naturally gluten free made with Tapioca flour

\* Spanakopita (V)

(2 per person)

Filo pastry stuffed with spinach & feta cheese.

The background of the entire page is a top-down view of various fresh ingredients on a white marble surface. At the top, there are several bright red cherry tomatoes. To the right, a small wooden bowl contains a mound of white salt. On the left, a small glass bowl is filled with fresh green basil leaves. In the center, a large white plate holds several skewers of food, including cherry tomatoes, mozzarella balls, and basil. To the right of the plate, a single skewer with a yellow cherry tomato and a mozzarella ball is visible. At the bottom right, a small glass jar contains a dark liquid, likely balsamic vinegar, with a silver spoon resting inside. The overall aesthetic is clean, fresh, and gourmet.

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## SALADS

\* Greek Salad Skewer (V)  
(1 per person)

Cherry tomatoes, artichoke, green olive, cucumbers, feta cheese crumbles.

\* Caprese Skewers(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.

\* Beet Salad Cups  
(1 cup per person)

Cold beet salad with a citrus balsamic vinaigrette, goat cheese cream topped with fresh arugula and pistachios.



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## SOUPS

### \* Vegan Creamy Cashew Carrot Ginger Soup (VE)

It's a creamy refreshing fall favorite made with the simplest of ingredients.

### \* Za'atar Butternut Squash Soup (V) (1 per person)

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

### \* 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.



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## INDIVIDUAL GRAZING CUPS

### \* Cheese Grazing Cup • Minimum 12

Includes:

**Cheese Selection:** Manchego, Edam, Caprese skewer.

**Additional Pairings:** Grapes, Strawberries, House-Marinated Olives, Local pickles, pepperoncinis, Dried Fruit, Assorted Crackers, and Grissini.

### \* Cheese and Charcuterie Grazing Cup • Minimum 12

Includes:

**Assorted Cheese Selection:** Manchego and Edam.

**Charcuterie:** Italian salami.

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

### \* Veggie Crudite Cup • Minimum 12

Includes:

**Seasonal Veggies:** Carrots, Celery, Snap Peas and Cherry Tomatoes.

**Dipping Sauce:** Ranch or Hummus.



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## LATE SNACKS

### Sliders

\* Flank Steak Sandwich  
(1 per person)

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

\* Pulled Pork Sliders  
(1 per person)

Braised slow cooked pork shoulder, tossed in our house made BBQ sauce on a toasted bun with crispy onions.

\* Fried Chicken Slider  
(1 per person)

With dill pickle slaw and spicy mayo.

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

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

**Note: sliders could be vegan without cheese.**

### FRENCH FRIES CUPS

Classic Cut French Fries and Sweet Potato fries

Served with Ketchup.



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