



# FAR OUT

CATERING ✕

## Appetizer Packages



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(Minimum 30 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, 1 soup or salad, and 1 slider or tea sandwich)

**Package 3: 5 appetizer options per person**

(Includes: 1 protein, 1 vegetarian, 1 soup, 1 salad, and 1 slider or tea sandwich)

**Package 6: 6 appetizer options per person**

(Includes: 2 protein, 1 vegetarian, 1 soup, 1 salad, and 1 slider or tea sandwich)

*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)

Smoke 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.



## 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.

\* **Prosciutto Melon Crostini**  
(2 per person)

Prosciutto wrapped cantaloupe with mascarpone cheese and blossom honey on toasted crostini.

\* **Peruvian Causa**  
(2 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.

\* **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.

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

With a raspberry chipotle drizzle.

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

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

## VEGETARIAN/VEGAN APPETIZERS

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

With tomatoes, garlic, and basil on Crostini.

**\*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.

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

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

**\* Peruvian Huancaína (VE)**  
(1 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**  
(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 high-quality, top-down photograph of various fresh ingredients on a white marble surface. At the top, several bright red cherry tomatoes are arranged. To the right, a small wooden bowl contains a mound of white, flaky sea salt. On the left, a small glass bowl is filled with fresh, vibrant green basil leaves. In the center, a large, shallow white bowl with a gold rim is filled with a colorful salad of cherry tomatoes (red and yellow), mozzarella balls, and green basil leaves, some of which are skewered with wooden toothpicks. At the bottom right, a small glass jar contains a dark, thick balsamic reduction, with a silver spoon resting inside it. The overall aesthetic is clean, bright, and gourmet.

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## SALADS

### \* Greek Salad on a Stick (V)

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 (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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## 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.

## TEA SANDWICHES

### \* Chicken Salad (1 per person)

Shredded chicken breast mixed with celery and homemade mayonnaise topped with arugula.

### \* Cucumber Dill Cream Cheese (V) (1 per person)

Dill Cream cheese and English cucumber. Available on white, whole wheat or Gluten Free bread.

### \* Triple Sandwiches (1 per person)

Fresh tomatoes, avocado, boiled eggs and homemade mayonnaise. Available on white, whole wheat or Gluten free bread.

### \* Smoked Salmon Sandwiches (1 per person)

Smoked salmon, cream cheese and microgreens. Available on white, whole wheat or Gluten Free bread.

### \* Chicken, Bacon and Spinach Tea Sandwiches (1 per person)

Available on white, whole wheat or Gluten Free bread.





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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.

### \* Hot Pumpkin Soup (V)

(Seasonal only Oct. to Dec.)

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

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

Non-dairy creamy tomato soup topped with sourdough grilled cheese

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

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, pepperoncinis, 5 Seasonal Fresh Fruit, Dried Fruit, Assorted Crackers, and Grissini.

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

Includes:

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

**Charcuterie:** Prosciutto and Italian salami.

**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 and Cherry Tomatoes.

**Dipping Sauce:** Ranch or Hummus.





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