

FAR OUT

CATERING ✕

Wedding Appetizer 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 or 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)

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.

*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.



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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.

* 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:

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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