




WestMichiganCaterer.com

West Michigan Caterer

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### **HORS D'OEUVRES MENU**

*Hors d'oeuvre pricing is based on BUFFET style service with nice plastic ware.*

*25% service fee will be incurred for PASSED service.*

*(V) = VEGAN; (VG) = VEGETARIAN; (GF) = GLUTEN FREE*

### **WARM HORS D'OEUVRES**

*priced per piece, unless indicated (minimum 25pc)*

**BACON WRAPPED DATES**, *mint mojito glaze (GF)...*\$2.50

**BEEF SATAYS**, *choice of Sweet Bourbon, Sesame Teriyaki or Spicy BBQ Sauce...*\$2.50

**MEATBALLS**, *ground beef & pork meatballs with choice of sauce: BBQ, Swedish, Marinara ...*\$1.25

**CRAB CAKES**, *handmade with peppers, onions, Old Bay Seasoning, served with Roasted Garlic Aioli...*\$3.00

**SHRIMP SCAMPI**, *in white wine, garlic butter sauce (GF)...*\$3.00

**BEEF WELLINGTON**, *puff pastry surrounding grilled steak, served sliced with Whole Grain Mustard Sauce...*\$3.25

**BACON WRAPPED SCALLOPS (GF)...**\$3.00

**MUSHROOM POLENTA CAKES**, *topped with parmesan cheese (VG/GF)...*\$2.00

**MASHED POTATO PUFFS**, *cheddar & parmesan cheeses, bacon, topped with sour cream & scallions (GF)...*\$2.00  
*(can be made Vegetarian w/o bacon) (GF)...*\$1.75

**CHICKEN SATAYS**, *choice of Sesame Teriyaki, BBQ or Spicy Peanut Sauce....*\$2.25

**MINI QUICHE**, *Chef's selection variety...*\$1.75

**STUFFED MUSHROOMS**, *choice of Italian Sausage stuffed, Spinach & Artichoke stuffed (VG)...*\$2.00

### **WARM DIPS & DISPLAYS**

*Priced per person*

*All dips are Gluten Free. Additional Gluten Free Crackers or Celery Sticks are available by pre-order (+\$)*

**PARMESAN PEPPERONCINI DIP**, *a rich blend of pepperoncini, roasted garlic, herbs & parmesan cheese, served warm with flatbread crisps (VG)....*\$3.50

**CRAB DIP**, *served warm with gourmet cracker assortment...*\$3.75

**BUFFALO CHICKEN DIP**, *a creamy blend of smoked chicken, Michigan blue cheese & Franks Red Hot, served warm with crackers & celery sticks....*\$3.75

**SMOKED GOUDA BAR CHEESE DIP**, *served warm with pretzel bites (VG)...*\$3.50

**SPINACH & ARTICHOKE DIP**, *served warm with gourmet cracker assortment (VG)...*\$3.50

**BUFFALO CAULIFLOWER**, *roasted cauliflower tossed in Buffalo Sauce, served with Blue Cheese Dip (VG/GF)...*\$2.00

**JALAPENO BACON DIP**, *served warm with gourmet cracker assortment (VG)...*\$3.50

## **COLD HORS D'OEUVRES**

*priced per piece, unless indicated; based on buffet style service (minimum 25pc)*

**CUCUMBER ROUNDS**, with hummus & paprika (V/GF)...\$1.75

**ASIAN CHICKEN LETTUCE WRAP**, with sweet & spicy dressing (contains soy) ...\$2.25

**FETA CRANBERRY PINWHEEL**, spinach wrap pinwheel, with feta cream cheese & cranberry (VG) ...\$1.50

**CAPRESE SKEWER**, fresh mozzarella, grape tomatoes & basil,  
finished with balsamic reduction(VG/GF)....\$2.75

**CHERRY PEPPER CROSTINI**, Boursin spread, balsamic reduction (VG)...\$1.75

**BUFFALO CHICKEN MINI NAAN**, shredded chicken, buffalo sauce, blue cheese crumbles, micro greens...\$2.25

**DELI SKEWERS**, stacked salami & cheese with dill pickle or green olive (GF)...\$2.25

**TOMATO BASIL BRUSCHETTA**, parmesan, balsamic reduction (VG)...\$1.75

**SHRIMP COCKTAIL**, served with Classic Cocktail Sauce & lemon wedges...\$3.00

**CARIBBEAN SHRIMP**, blackened & served with Lime Crème Fraiche...\$3.00

**ULTIMATE BAR CHEESE SHOOTERS**, zippy cheese spread with bacon & a kick, served in shooter cup with pretzel sticks for dipping....\$3.00

## **COLD PLATTERS, DIPS & DISPLAYS**

*priced per person, unless indicated (minimum 20 guests)  
available for buffet service only*

**CHARCUTERIE & GOURMET CHEESE DISPLAY**, chef's selection of artisan cheeses & cured meats,  
marmalade, served with crostini & assorted gourmet crackers....\$9.00

**SLICED CHEESE TRAY**, Sharp Cheddar, Colby-Jack, Munster & Provolone  
with gourmet cracker assortment (VG)....\$3.50

**FRESH SEASONAL FRUIT PLATTER**, seasonal fruits & berries (V/GF)....\$3.75

**GOURMET CHEESE DISPLAY**, chef's selection of artisan and imported cheeses, marmalade  
and assorted gourmet crackers (VG)....\$6.50

**ANTIPASTO DISPLAY**, marinated artichokes, grape tomatoes & mushrooms presented along with salami,  
prosciutto, fresh mozzarella, olives & baguette slices....\$6.50

**GRILLED VEGETABLE PLATTER**, asparagus, zucchini, summer squash, colored bell peppers, portobello mushrooms,  
cherry tomatoes (V/GF)...\$4.50 (add roasted garlic aioli dip + \$.50pp)

**VEGGIES & DIP**, a seasonal selection of fresh crisp vegetables, with choice of creamy ranch dip  
or hummus dip (V/GF)....\$2.75

**HOUSEMADE POTATO CHIPS**, choice of caramelized onion dip, blue cheese dip (VG)...\$2.50

**SALSA TRIO**, Classic "Mild" Tomato Salsa, Pineapple Cilantro Salsa & Black Bean Corn Salsa,  
served with house made corn tortilla chips....\$4.00

**SMOKED SALMON DISPLAY**, with capers, red onion, diced egg, dill cream cheese, mini bagels....  
Order: SMALL or LARGE (small display for 25 or less; large display for 50 or less) \$ market price

*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*Some menu items not marked (GF) can be considered gluten free without crackers or breads included. Items marked (GF) are still prepared in a facility that includes wheat and gluten products. Guests with Celiac Disease, must advise the event planner prior to the event date for special meal preparation.*