

Hors D'oeuvres

Vito's Catering offers a wide variety of hors d'oeuvres to compliment any type of event. Whether casual or upscale, we take pride in providing the best selection and quality for your event. All pieced hors d'oeuvres are priced per 100 pieces, but can be ordered in smaller quantities. Please allow 72 hours notice and a 50-piece minimum for all hors d'oeuvres orders.

Poultry Hors D'oeuvres

Applewood Smoked Chicken Breast \$225.00
Sliced on a cocktail water cracker and topped with mango-mint relish.

Apricot-Honey-Chicken Mousse \$225.00
Served in an English cucumber roundel, then garnished with dried apricot and toasted pecan.

Chicken Artichoke Mousse \$225.00
Served with a shiitake leek garnish and served in a barquette.

Chicken Roulades \$195.00
Chicken breast pounded thin and rolled with roasted red pepper, spinach, and gorgonzola filling; then thinly sliced and placed on a cracker.

Chicken Saté \$195.00
Chicken breast lightly pounded and marinated, then skewered and served with a savory peanut-coconut sauce.

Coconut Chicken Skewer \$225.00
Chicken breast rolled in a coconut batter then topped with fresh coconut and breadcrumbs.

Smoked Chicken Mousse Roundels \$195.00
English cucumber roundel with a piped topping of hickory smoked chicken mousse.

Curried Chicken Canapés \$195.00
Pureed chicken with Middle Eastern flavor served in a mini phyllo shell, then garnished with raisins.

Santa Fe Chicken Beggar's Purse \$250.00
Southwestern smoked chicken, salsa, crushed chili peppers, and spices in a phyllo beggar's purse.

Sesame Chicken Skewer \$195.00
Chicken tenderloins marinated in sesame oil, then coated with sesame seeds and Japanese breadcrumbs.

Southwest Chicken Brochette \$225.00
Southwest Seasonings give these roasted chicken skewers a kick – served with pineapple mango salsa.

Southwest Chicken Skewer \$295.00
Seasoned chicken tenderloin skewered with jalapeno cheese and red, green, and yellow peppers.

Wings \$125.00
Your choice of flavor: smoked barbecue, cayenne hot pepper, or Asian – served with bleu cheese and celery.

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Beef Hors D'oeuvres

Beef Tenderloin Medallions \$350.00
Beef tenderloin, cooked medium rare, then chilled and sliced and served on a cracker with blue cheese mousse.

Cocktail Meatballs \$125.00
Bite-size meatballs in your choice of sauce: barbecue, Swedish, or marinara.

Mini Beef Wellington \$295.00
Beef tenderloin and mushroom duxelle in a puff pastry.

Mini Reuben en Croute \$250.00
Lean corned beef, sauerkraut, and Swiss cheese in a flaky rye puff pastry – served with Thousand Island dressing.

Peppered Petit Beef Kabobs \$225.00
Marinated beef tenderloin cubed and skewered with green onion and red pepper.

Roast Beef & Gherkin Roulades \$195.00
Thinly sliced roast beef rolled with sweet gherkin pickle slices and Dijon-cream cheese spread – served on a skewer.

Beef Hors D'oeuvres (cont.)

Salami Cornets \$195.00
Italian salami rolled with Vito's house-made herbed cream cheese.

Sirloin, Gorgonzola, Bacon Brochette \$295.00
Juicy and rich! Bacon wrapped sirloin and gorgonzola skewer.

Southwest Steak Skewer \$295.00
Seasoned sirloin skewered with jalapeno cheese and red, green, and yellow peppers.

Pork or Lamb Hors D'oeuvres

Andouille Sausage en Crouste \$250.00
Andouille sausage and pommery mustard baked in a flaky puff pastry.

Antipasto Skewers \$295.00
A colorful display of tri-colored tortellini, prosciutto, oven-roasted tomato, and fresh mozzarella – topped with a balsamic vinaigrette drizzle.

Ham and Cheese Pinwheels \$195.00
Thinly sliced German ham rolled with an herbed cream cheese spread and served on a cracker.

Italian Sausage in Marinara \$120.00
Pieced Italian sausage seasoned with garlic and fennel and cooked in our homemade marinara sauce.

Sausage Stuffed Mushrooms \$225.00
Mushroom caps stuffed with a blend of mild Italian sausage, crushed red pepper flakes, and provolone and mozzarella cheeses.

Petite Lamb Chops \$350.00
Petite lamb chops drizzled with mustard and rosemary au jus and served with a red onion confit.

Petite Medallions of Pork \$225.00
Topped with a sweet leek and apple compote and served on a water cracker.

Prosciutto Wrapped Asparagus \$195.00
Freshly steamed asparagus spears, chilled, then wrapped with tomato and thinly sliced Italian ham.

Water Chestnuts Wrapped in Bacon \$225.00
A delightful blend of East meets West – tossed in a bourbon-maple glaze.

Roasted Wild Mushroom Tapenade \$225.00
Served on toast point and garnished with crumbled pancetta.

Seafood Hors D'oeuvres

Shrimp Cocktail \$295.00
Jumbo shrimp served over ice with lemon slices, cocktail sauce and spicy garlic aioli.

Shrimp Shooters \$295.00
Jumbo shrimp dipped in a shot glass with cocktail sauce and garnished with finely diced cucumber.

Asian Glazed Shrimp Cocktail \$295.00
Poached in a ginger court bullion, then tossed with soy and honey.

BBQ Shrimp Wrapped in Bacon \$325.00
Jumbo shrimp lightly flavored with lemon-pepper seasoning, encased with bacon, then topped with a caramelized barbeque glaze.

Butter Pecan Shrimp Skewers \$375.00
Butterfly shrimp dipped in a butter pecan batter, then rolled in pecans, coconut, and breadcrumbs and hand treaded on a skewer.

Mini Shrimp Salad Canapés \$225.00
Petite shrimp salad with tarragon stuffed in mini puff pastry shells.

Crabmeat Mushroom Caps \$350.00
Mushroom caps stuffed with jumbo lump crabmeat seasoned with tarragon and roasted garlic.

Crab Salad in Puff Pastry \$295.00
Lump crabmeat tossed in our own special dressing and stuffed in mini puff pastry shells.

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Seafood Hors D'oeuvres (cont.)

Lobster & Tarragon in Phyllo \$295.00
Lobster and tarragon in a béchamel sauce wrapped in delicate phyllo dough.

Mini Crab Cakes \$295.00
Maryland jumbo lump crabmeat mixed with breadcrumbs, scallions, and seasonings – served with roasted corn relish and spicy remoulade.

Scallops Wrapped In Bacon \$325.00
Sea scallops coated in a bourbon glaze and wrapped in bacon.

Shrimp Beggar's Purse \$325.00
Blend of shrimp, cream cheese, fresh herbs, garlic, and seasonings in a phyllo beggar's purse.

Vegetarian Hors D'oeuvres

Assorted Mini Quiches \$195.00
Mini quiches filled with vegetables and cheeses.

Crostini with Pomodoro Salsa \$195.00
Toasted French baguette slices topped with a fresh salsa of basil, tomatoes, garlic, and aged balsamic vinegar.

Ratatouille Croustade \$195.00
A ragout of simmered zucchini, squash, tomatoes, onions, garlic, and eggplant filled in pastry shells.

Cucumber Boursin Cheese Rosette \$195.00
English cucumber roundel with a piped topping of sun-dried tomato boursin cheese – garnished with toasted pine nuts.

Feta & Sun-dried Tomato Phyllo \$195.00
Sun-dried tomatoes and feta cheese wrapped in delicate phyllo dough.

Fig & Gorgonzola Cheesecake \$225.00
Served in a savory shell and flavored with port wine.

Four Cheese Roasted Garlic Puff \$195.00
Roasted garlic infused with a blend of montasio, feta, ricotta, and parmesan cheese.

French Phyllo \$195.00
Blend of brie, raspberry, and almond in a phyllo shell.

Smoked Salmon on Cocktail Rye \$295.00
Thinly sliced salmon with sour cream, capers, and onions on mini rye squares.

Smoked Salmon Tartar Style \$295.00
Finely chopped smoked salmon marinated in citrus and served on toast points.

Stuffed Potatoes with Caviar \$250.00
Hollowed new potato halves stuffed with a crème fraiche-potato filling and topped with oestra caviar.

Fruit Skewers \$195.00
Skewers of strawberry, pineapple, cantaloupe, and honeydew melon.

Gazpacho Shots \$225.00
Creamy style gazpacho served in an English cucumber shot glass.

Kalamata Olive & Artichoke Tart \$225.00
Served in a petite tartlet shell and garnished with Sonoma county goat cheese.

Parmesan Breaded Artichoke \$225.00
Artichoke hearts topped with goat cheese and rolled in a delicious parmesan breading.

Cucumber Goat Cheese Flatbread \$195.00
A blend of goat and cream cheese, chopped cucumber, and red onions on a mini focaccia round.

Polenta Crouton \$195.00
Seared golden-brown and topped with caponata and shaved parmesan.

Puree of Orange Enhanced Brie \$225.00
Served in a canapé and garnished with candied orange zest.

Raspberries & Brie en Croute \$250.00
Brie cheese and raspberries in a delicious puff pastry shell.

Vegetarian Hors D'oeuvres (cont.)

Spanakopita \$195.00
Mini phyllo triangles stuffed with feta cheese, spinach, and pine nuts.

Stuffed Dates \$195.00
Mini dried dates stuffed with honey mascarpone cheese and topped with toasted almonds.

Tortellini Skewers with Pesto Sauce \$195.00
Tri-colored cheese tortellini skewered and brushed with a fresh basil pesto sauce.

Vegetable Samosa Triangle \$195.00
An Indian classic of potatoes, peas, and selected eastern spices.

Vegetable Stuffed Mushrooms \$195.00
Fresh mushroom caps stuffed with a blend of cream cheese and brunoise vegetables
*Bleu cheese stuffed mushrooms also available.

Wild Mushroom Tart \$225.00
Mini tartlet topped with sautéed wild mushroom and flavored with Swiss cheese.

Sweet Bread & Honey Mascarpone \$195.00
Assorted fresh baked sweet bread slices with a piped topping of honey mascarpone.

Displays, Dips & Salsas

Our trays, dips, and salsas are priced per item and serve approximately 35 to 55 people depending on other foods being provided. Smaller and larger versions are available upon request depending on event size. Please allow 72 hours notice on all orders.

Trays & Display Platters

Cheese Display \$109.50
Assorted domestic cheeses displayed beautifully on a tray and served with assorted crackers.

Crudités Display \$99.50
A colorful display of carrots, broccoli, cauliflower, celery, cucumber, tomatoes, and garnishment – served with your choice of dill or sun-dried tomato and roasted red pepper dip.

Fresh Fruit Display \$114.50
A colorful assortment of fresh pineapple, cantaloupe and honeydew melon, grapes, and strawberries decoratively displayed on a tray.

Cheese & Crudités Display \$109.50
Assorted domestic cheeses with a variety of colorful vegetables - served with your choice of sun-dried tomato & roasted red pepper or dill dip and assorted crackers.

Cheese & Fruit Display \$109.50
Assorted domestic cheeses with a colorful combination of fresh seasonal fruits – served with assorted crackers.

Italian Antipasto Display \$149.50
Marinated artichoke hearts, pepperoni, Genoa salami, assorted cheeses and olives, marinated mushrooms, and roasted red peppers.

Roasted Vegetable Platter \$139.50
Zucchini, yellow squash, balsamic asparagus, red peppers, tomatoes, eggplant, and fresh mozzarella cheese – all roasted with fresh herbs, garlic, and olive oil; then displayed beautifully on a tray and served with sliced sourdough bread.

Specialty Cheese Display \$159.50
A decorative display of domestic and imported cheeses, including sage derby, tomato-basil fontina, brie, smoked cheddar, bleu cheese, and others – served with assorted crackers.

Dips & Salsas

Bruschetta \$94.50
Fresh chopped tomatoes, onions, and garlic tossed with herbs and olive oil – served with herb asiago crostini.

Trio of Hummus Dip \$99.50
Traditional, roasted red pepper, and black bean – served with baked pita wedges.

Spinach Dip in Pumpernickel \$89.50
A savory blend of white wine, shallots, sour cream, cream cheese, and fresh spinach served in a hollowed pumpernickel round – served with pumpernickel bread cubes and crackers.

Black Bean Dip \$84.50
A spicy blend of black beans, garlic, and bacon – served with tri-colored corn tortilla chips.

Baba Ghanoush Dip \$94.50
A traditional Middle Eastern dip of roasted eggplant, cumin, olive oil, and seasonings – served with pita wedges.

Olive Tapenade \$94.50
A paste of black & kalamata olives, garlic, onions, parsley and herbs – served with toasted baguette slices.

Homemade Salsa \$64.50
A bowl of salsa that includes fresh tomatoes, onions, peppers, and cilantro – served with tri-colored corn tortilla chips.

Pineapple-Mango Salsa \$89.50
Mouthwatering salsa made with fresh pineapple, mango, red onion, jalapeno peppers, and cilantro – served with tri-colored corn tortilla chips.

Spinach & Artichoke Dip \$104.50
An irresistible blend of white wine, cream cheese, artichoke hearts, and fresh herbs - mixed with sautéed spinach and served warm with tri-colored corn tortilla chips and sliced baguette.

Seafood Au Gratin \$169.50
An aromatic blend of shrimp, crab meat, cream cheese, white wine, garlic, and spices – served warm with sliced baguette.

Vegetarian Tex-Mex Dip \$84.50
A meatless dip with corn, refried beans, sour cream, cheddar cheese, lettuce, onions, tomatoes, scallions, and black olives – served with tri-colored corn tortilla chips.

Tex-Mex Dip \$94.50
South of the border flavor with ground beef, beans, cheese, lettuce, onions, and sour cream – topped with jalapenos and served warm with tri-colored corn tortilla chips.

Specialty Platters

Brie EnCroute \$169.50
Whole wheel of soft ripened brie wrapped in puff pastry and baked with fresh berries – served with assorted baguette slices.

Beef Tenderloin with Mushrooms \$375.00
Beef tenderloin marinated in fresh herbs and cooked medium-rare, then chilled and sliced thin – accompanied by oven-roasted tomatoes, balsamic-mushroom relish, pesto aioli, and petite rolls.

Roasted Turkey \$179.50
House-roasted chilled turkey breast slices accompanied by dried fruit chutney, fresh sage aioli, and petite rolls.

Chicken & Salmon Combo \$199.50
Roasted and chilled chicken breast slices coupled with pieces of baked salmon – accompanied by dill aioli, honey-Dijon sauce, and petite rolls.

Specialty Platters (cont.)

Chilled Roasted Pork Tenderloin \$179.50
Rubbed with cumin, coriander, and brown sugar; then roasted, chilled, and sliced thin. Served on a platter with black bean, corn, and tomato relish and accompanied by ancho aioli and petite rolls.

Horseradish Crusted Tuna \$225.00
Cooked medium-rare, then chilled and sliced thin – served on a bed of sweet jasmine rice and aside a soy-glazed vegetable salad.

Roasted Duck \$255.00
Marinated and roasted to medium-rare, then chilled and sliced thin. Accompanied by a dried fruit, raspberry, and sprout salad as well as lingonberry sauce and petite rolls.

Whole Table Displays

Our whole table displays are priced per item and serve up to 100 people depending on other foods being provided.

Flowing Fruit, Cheese & Vegetable Display \$395.00
An artistic display of fresh pineapple, cantaloupe and honeydew melon, grapes, and strawberries flowing aside a colorful assortment of carrots, broccoli, cauliflower, celery, cucumber, squash, zucchini, and tomatoes. Complimented by an assortment of domestic and imported cheeses and served with a variety of breads, crackers, and dips.

Specialty Fruit, Cheese, and Vegetable Display \$595.00
Same as our regular flowing display but also accompanied by our Trio of Hummus, Bruschetta, and Olive Tapenade – served with asiago cheese crostini, baked pita chips, and toasted baguette slices.

Smoked Salmon Display \$325.00
Norwegian smoked salmon displayed with traditional accompaniments including hard boiled eggs, capers, parsley, herbed cream cheese, and cocktail rye.

Whole Poached Salmon \$350.00
Whole poached salmon elegantly displayed on a mirror and accompanied by English cucumber slices, piped herbed cream cheese, diced hard boiled eggs, capers, lemon aioli, and cocktail rye.

C A T E R I N G