



NIBBLERS

YOUR GO-TO CORPORATE CATERER

SPECIALTY BITES

All menus have a 35 person minimum and a 23% operations charge is applied to events after 3pm and on weekends.



MENU 1 16.95pp

CAPRESE KEBAB
with grape tomato, fresh mozzarella, fresh basil

THAI CHICKEN PEANUT TORTILLA WHEELS

APPLE REISLING-GLAZED CHICKEN SKEWERS

GERMAN SAUSAGE MEATBALLS
with whole grain mustard sauce

CRISP & CRUNCHY VEGETABLES
with caramelized onion dip

CHEESE & FRUIT PLATTER
ARTISAN BREAD & LAVOSH
MINI COOKIES



MENU 2 18.95pp

FRIED MAC & CHEESE BITES
BRISKET SLIDERS
with horseradish cream

CRISP & CRUNCHY VEGETABLES
with caramelized onion dip

BAKED CRAB & SPINACH DIP

ARTISAN BREAD & LAVOSH
CANDIED GINGER & ORANGE SPICED CHICKEN SKEWERS
CHEESE & FRUIT PLATTER
CAKE TRUFFLES



MENU 3 22.95pp

MEYER LEMON & MOZZARELLA FRIED RISOTTO BITES
with fresh tomato sauce

GRILLED & CHILLED VEGETABLE PLATTER
with saffron aioli

MINI KOREAN BARBECUE BEEF SANDWICH BAR
with pickled carrot and daikon, soy mayo

CHEESE TORTELLINI & OLIVE SKEWER
CHARCUTERIE BOARD
with imported & domestic cheeses, kielbasa, tavern ham, genoa salami, fresh & dried fruit, roasted nuts, whole grain mustard and orange jam

PETITE DESSERT BITES



HOLIDAY APPETIZERS 19.95pp

HOISIN-GLAZED BEEF TENDERLOIN SKEWERS

served with

- cranberry salsa, roasted walnut cream cheese dip with crostini & crackers
- Italian salad cups with three-cheese tortellini, salami, pepperoni, black olives, marinated peppers, cheddar & asiago

FLORENTINE CHICKEN MEATBALLS WITH VODKA CREAM SAUCE

- roasted garlic hummus & pita
- grilled vegetables with aged balsamic
- grilled pineapple & shrimp skewers
- candy cane panna cotta cups
- chocolate-dipped chocolate mousse bites

**FOR MORE INFORMATION
CALL US AT 602.266.8100
OR VISIT NIBBLERSCATERING.COM**

