



SISTERS & FRIENDS CATERING

Georgetown and Lexington
Mary Helen Slone, Owner 859-489-7116

APPETIZER SELECTIONS

Choose any 3 items list A and 2 items from list B for \$14.50 per person
Additional items \$3.00 per person or customized pricing based on list selection
Special menu items priced upon request

List A

Mini Pork Tenderloin sandwiches - Choose honey mustard or Caribbean tenderloin on cheese Biscuits or rosemary rolls

Mini Smoked Turkey sandwiches - smoky turkey breast served on Orange Muffins with fruity chutney

Tomato-Goat Cheese Torte - A savory torte of cream cheese, goat cheese, herbs and sun-dried tomatoes with cracker selection

Filled phyllo cups - Choose from warm crab-horseradish or spinach-artichoke filling or choose half and half

Twisted chicken - Choose from teriyaki or sesame ginger chicken threaded onto skewers

Salmon spread - Creamy smoked salmon spread dotted with capers and served with cracker assortment

Hot meatballs - Classic Sweet and sour meatballs or Kentucky-kickin' bourbon glazed meatballs

Savory cheesecake - Elegant herb cheesecake or spiced-up taco cheesecake served with crackers or tortilla chips

Shrimp skewers - Cold shrimp and snow pea pod threaded on skewers and served with pepper jelly for dipping

Texas firecrackers - Pepperoncini peppers stuffed with chicken breast and jack cheese, wrapped in phyllo pastry

Cornbread crepes - Miniature cornbread with warm goat cheese filling

Stuffed cucumber cups - English cucumber cups filled with olive nut spread

Prices and menu items subject to change.

Please feel free to ask about other items or your specific party needs.

London Broil – Olive Oil brushed Crostini topped with tender, succulent cuts of beef accented with zesty horseradish cream sauce

Chicken Liver Pate – Buttery smooth pate, freshly made, served on toasted Crostini

Cheese and Cracker Assortment – Gourmet Selection of Cheeses and assorted crackers

Burger Babies – Miniature burgers with cheddar or bleu cheese toppers served on party buns

Country Ham and Biscuits – Old Kentucky Ham served on fresh made buttermilk biscuits

Miniature Hot Browns – Turkey, white sauce, cheese and bacon on toasted crostini

Chicken Salad Cups – Fresh made chicken salad served in baked wonton cups

SPANISH TAPAS – Traditional Spanish appetizers for a more continental flair!

(List A) Tortilla Española (Spanish omelet) – A traditional favorite of Spain, a savory torte made of eggs, chorizo, potatoes and peppers baked golden and scrumptious

(List A) Tortillitas de Camarones – (Shrimp Fritters) – Crispy fritters dotted with shrimp scallions and fresh parsley

(List B) Patatas Bravas (Fiery Potatoes) or– Olive-oil-fried potatoes smothered in a fiery red pepper sauce

(List B) Patatas Alioli - potatoes marinated in a creamy garlic and olive oil sauce

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LIST B

Corn-Jalapeno Fritters - Crunchy fritters, slightly spicy, served with chipotle butter

Tomato Hummus - Homemade Creamy sun dried tomato hummus served with assorted crackers or bagel chips

Olive Poppers – Green Olives encased in a tender cheese crust

Cream Cheese Spread – Cream Cheese topped with pepper Jelly served with assorted crackers

Miniature croquettes - Baby salmon croquettes served with creamy dill sauce

Spoon bread triangles - Spoon bread grit triangles covered with savory mushroom sauce

Apple dippers – crisp apple wedges served with blue cheese or creamy caramel dip

Vegetable tray – Asparagus, grape tomatoes, whole green beans, a rainbow of bell peppers, radishes and broccoli with garlic cream sauce and ranch sauce for dipping

Mexican Fiesta Dip – Layered Mexican favorites served with tortilla chips

Cheddar Corn Dip – Another taste of Mexico seasoned with cumin and fresh lime juice, served with tortilla chips

Spinach Artichoke Dip - Served warm with tortilla chips or vegetables

Warm Bleu Cheese Dip with garlic and Bacon – Creamy, warm bleu cheese dip served with olive oil crostini

Fruit-n-Cheese - Skewers of Brie and fresh fruit accompanied by a sweet dipping sauce

Filled New Potatoes – Topped with Herbed Cream Cheese or Olive Nut Spread

Sweet Treats – Assorted baked treats to round out your savory selections

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Drinks

Coffee, Tea and Bottled Water - \$1.25 per person

Soft Drinks - \$1.25 per person

Fruit Punch - \$15.00 per gallon

Cappuccino Punch - \$20.00 per gallon

ALSO AVAILABLE:

Chocolate Dipping Fountain with assorted dippers

Elegant chocolate fountain with a wide variety of fun dippers. Always a crowd pleaser!

Base Price: \$275.00 plus \$2.00 per person.

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