835 South Second Street Springfield, IL 6270

www.connscatering.net

catering <u>Revents</u>

APPETIZER MENU HOLIDAY

Minimum 50 pieces/servings per item

217.523.4466

PLATTERS AND DISPLAYS

Winter Crudité Platter...\$5.25 Fresh Carrots, Radish, Cucumber Spears, Thin Sliced Raw Beets, Snap Peas, Broccoli & Cauliflower Florets and Cherry Tomatoes served with Green Goddess Dip (v,gf)

Bruschetta Platter...\$3.50

Chopped Roma Tomato, Fresh Basil, Olive Oil & Garlic topped with Balsamic Glaze, served with Parmesan-Garlic Toasted Crostini (v)

Charcuterie Display...\$7.75 Cured Meats and Imported Cheeses with Marinated Olives and Artichoke Hearts, Sweet Bell Peppers, served with Gourmet Mustard, Preserves and Toasted Crostini

Conn's Signature Parmesan Artichoke Dip...\$4.25 Creamy Blend of Parmesan and Cream Cheese with Chopped Artichokes topped with Fresh Grated Parmesan, served with House Fried Pita and Crackers (v)

> Breadsticks with Dip...\$3.25 Warm Parmesan-Garlic Breadsticks served with choice of dipping sauce: Alfredo, Marinara or Vodka Sauce

Baked Brie en Croûte Platter...\$5.75 Flaky Puff Pastry wrapped around warm, creamy Baked Brie with homemade Cranberry-Orange Sauce and Candied Walnuts, served with Crackers and Sliced Baguette

> Sweet Pretzel Rolls...\$3.25 Bavarian Pretzel Rolls brushed with Butter and Cinnamon & Sugar, served with warm, Sweet Cream Cheese Dipping Sauce (v)

HOT ITEMS

Toasted Cheese Ravioli...\$3.25 Garnished with Grated Parmesan Cheese and Served with Marinara Dipping Sauce (v)

Cajun Sausage Puffs...\$3.25 Andouille Sausage baked in Puff Pastry, served with Creole Honey Mustard Dipping Sauce

Sticky Maple-Bourbon Chicken Skewers...\$3.25 Sprinkled with Sesame Seeds (gf)

Buffalo Chicken Eggrolls...\$3.75 Fried Wonton filled with a blend of Shredded Chicken, Cream Cheese and Buffalo Sauce, served with Ranch Dipping Sauce

Mini Italian Beef...\$4.00 Sliced Roasted Beef in a Spicy Jus with Peppers and Onion, served with Mini Crusty Hoagie Rolls

> Bourbon Glazed Jumbo Shrimp...\$3.50 Garnished with Fresh Green Onion (gf)

Balsamic Beef Skewers...\$4.25 Drizzled with a Creamy Bleu Cheese Sauce (gf)

Wild Mushroom, Parmesan & Sweet Potato Arancini...\$3.75 Topped with Garlic-Thyme Cream Sauce and Grated Parmesan (v

> Bacon Wrapped Water Chestnuts...\$2.50 with Sweet Orange Glaze (gf)

Holiday Cocktail Meatballs...\$2.25 with Spicy Cranberry BBQ Sauce

COLD ITEMS

New Orleans Style Shrimp Cocktail...\$3.25 Jumbo Shrimp with Cajun Spices served with fresh Lemon Wedges and a Cajun Cocktail Sauce (gf)

GBT Bites...\$3.00 Grape Tomato Stuffed with a creamy blend of Goat Cheese, Parmesan and Crispy Bacon (gf)

Italian Marinated Cheese Tortellini, Salami, Cherry Tomatoes, Olives and Artichokes, with Fresh Mozzarella and Basil (gf)

Goat Cheese & Fig Crostini...\$2.25 Toasted Crostini with Whipped Goat Cheese, Fig Jam and Caramelized Onion (v)

Holiday Pinwheels...\$3.50 Flour Tortilla Roll Ups with Ranch Cream Cheese, Chopped Salami and Red & Green Peppers (v)

Mini Caprese Skewer...\$2.25 Fresh Mozzarella Skewered with a Juicy Cherry Tomato and Fresh Basil, Drizzled with Balsamic Glaze (v,gf)

Cool Veggie Triangles...\$3.00 Flaky Crust with Herbed Cream Cheese, Shredded Cheddar Cheese, Crisp Veggies and Bacon

DESSERTS

Mini Red Velvet Cupcakes with Cream Cheese Frosting and Chocolate Sprinkles..\$36.00 per dozen

Mini Vanilla Bean Cupcakes with Sweet Vanilla Frosting and Holiday Sprinkles...\$36.00 per dozen

Gourmet Dessert Bar Trio: Pecan, Pumpkin and Chocolate Peanut Butter...\$48.00 per dozen

Hot Chocolate Bar...\$29.95 per gallon Includes Whipped Cream, Marshmallows, Candy Canes and Holiday Sprinkles

Silver Dollar Chicken Salad Rolls...\$2.50 Creamy Chicken Salad with Shredded Chicken, Diced Celery, Green Onion and Dried Cranberries, served on a Silver Dollar Roll

Fancy Deviled Eggs...\$2.25 topped with Crispy Bacon (gf)

Antipasto Skewers...\$3.25