THE CATERING COMPANY

HALLOWEEN

Sample Menu



HORS D'OEUVRES

SWEENY TODD'S MEAT PIE
Flaky puff pastry cups filled with "heart"y beef & bean chili, topped with cheddar-jack cheese and baked to perfection (vegetarian option available upon request)

DRAGON CLAWS! (GLUTEN-FREE)
Herb-steamed sweet prawns decoratively arranged, served with blood red cocktail sauce for dipping

STICKY BAT WINGS (GLUTEN-FREE)
Chicken wings tossed in our house made honey-sesame sauce

WITCH'S HAT CHEESE BALL (VEGETARIAN)
A spooky good cheese ball made with shredded cheddar, cream cheese, ranch seasoning, and rolled in black poppy seeds; with crackers, carrots & celery on the side

HAUNTED HEAT BITES WITH GHOSTLY GREEN RANCH
Lightly breaded in rice flower, flash fried to crispy perfection and tossed in Frank's Red Hot Sauce, served with green buttermilk ranch for dipping **cauliflower bites = vegan/gluten-free, ranch = vegetarian**

MOLDY MAC 'N CHEESE BITES (VEGETARIAN)
Rich & creamy 4-cheese mac covered in "moldy", seasoned breadcrumb crust and fried until golden brown

PUMPKIN PATCH VEGETABLE CRUDITÉS (VEGETARIAN)
Fresh cut veggies arranged to look like a giant pumpkin and served with ranch & roasted red pepper hummus

(CONTINUE TO NEXT PAGE...IF YOU DARE!)

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DESSERTS

PUMPKIN CHEESECAKE BARS
House-made pumpkin cheesecake on a classic graham cracker crust

GREEN GOBLIN COOKIES
Soft, chewy crinkle cookies complete with googly eyes

PUMPKIN PATCH BROWNIES
Decadent chocolate brownies, topped with Oreo “dirt”, frosting vines, and candy pumpkins



BEVERAGES

SWAMP WATER
A mix of limeade and lemon-lime soda, topped with sherbet ice cream

DRACULA’S PUNCH
Blood-red fruit punch mixed with apple and cranberry juices, with a splash of ginger ale



INCLUDED WITH THE ABOVE MENU ARE THE FOLLOWING:
All necessary serving utensils and equipment
Heavyweight sugarcane plates, 100% recycled napkins, and plant starch cutlery
Linen table cloths and Oktoberfest themed decorations for buffet tables
Delivery, set-up and pick-up of equipment

*Pricing determined by guest count, event timing, and other factors.
Please give us a call for a custom proposal.*

www.ordercatering.com
P: 425.825.7230