

# FUGET ABOUT IT CATERING

## APPETIZERS

### Moules-Frites

*Steamed mussels with Pomme Frite, a Belgian specialty!*

### Fresh Prawns

*Style choices:*

- Diablo (Red sauce with white wine, garlic, siren peppers)
- Tequila-lime
- Fried (Cajun style)
- Coconut
- Traditional Scampi
- Tempura

### Bacon Wrapped Scallops

### Chicken Wings

- Style choices (all GF):*
- Buffalo (grilled or fried)
  - Fried with Cajun rub

### Meatballs

*Style choices:*

- Marinara
- Teriyaki
- BBQ
- Half Teriyaki, half BBQ

### Filet Mignon Bites

*In a creamy peppercorn sauce*

### Roasted Garlic with Crostinis

### Toasted Ravioli with Marinara

### Assorted Trays

*Style choices:*

- Loaded vegetable with dipping sauce
- Fresh fruit
- Antipasto

### Calamari

*Style choices:*

- Sauteéd with white wine and garlic
- Fritti
- Fries

### Steamed Shellfish

*Choice of Mussels or Clams*

### Jerry's Famous Ceviche

*Served with homemade chips*

### Seared Ahi Tuna

*Served atop crisp English cucumber with Crème Fraîche*

### Homemade Italian Meatballs with Marinara

*Serve over creamy polenta*

### Sliders

*Style choice:*

- Chicken with creamy pesto on a Hawaiian sweet roll
- Tri-tip with chipotle aioli on yeasty roll
- Sirloin with crumbled bleu cheese on Hawaiian sweet roll

### Fried Eggplant Bites with Marinara

### Traditional Bruschetta

### Homemade Tortilla Chips

*Served with choice of:*

- Homemade Red Salsa
- Homemade Green Salsa
- Guacamole

### Lamb Chops with Mint Chutney