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## CATERING MENU:

### *Appetizer Selections*

ITALIAN BRUSCETTA – Topped with Pesto, fennel and red pepper  
White beans, tomato and caper  
Salami, provolone and basil

SMOKED SALMON PLATTER – with dilled sour cream, red onion, caper and lemon

BAKED BRIE EN CROUTE – with apricot mustard, spiced blueberry-apple chutney and fresh seasonal fruit

STROMBOLI – with salami, pepperoni, sweet peppers, provolone and marinara sauce

CURRIED RED LENTIL & ROASTED CORN, BLACKBEAN AND CHIPOTLE DIPS – with tortilla chips and fresh lime

MINI PHYLLO CUPS – With seafood salad, dill and Old Bay or  
Curried chicken, pecan and currants  
Baby shrimp, feta, tomato and olive  
Mediterranean vegetable medley

ASIAN APPETIZER PLATTER – egg rolls, pot-sticker dumplings, hoisin chicken wraps peanut noodles and spicy pickled cucumbers. Served with apricot dipping sauce, soy and fresh lime

MEDITERRANEAN APPETIZER PLATTER – fresh mozzarella, sun-dried tomato and basil, white bean-fennel dip, tapenade, cured meats and cheeses, olive medley and crostini

MIDDLE EASTERN APPETIZER PLATTER – hummus, Tatziki, Tabouleh, olive medley and pita toasts, fresh lemon and parsley sprigs.

MINI-MEX QUESADILLAS – with shredded beef or chicken, black beans, roasted corn and cheddar-jack cheese. Served with salsa, sour cream and fresh lime

THAI STYLE SATAY – skewered beef and chicken, Thai peanut-chili sauce, lettuce leaves and fresh lime

MARINATED LONDON BROIL – sliced and served on toasted baguettes with Dijon-horseradish sauce, caramelized red onion and tomato relish.

CAPONATA – roasted eggplant, tomato, basil, caper, pine nuts and sweet peppers. Served with olive medley and homemade foccacia.

PETITE CHICKEN SALTIMBOCA – fresh sage, prosciutto and mozzarella. Marsala wine demi-glace.

PROSCIUTTO WRAPPED SHRIMP – mango-ginger glaze. Served over mixed greens with fresh fruit garni.

BACON WRAPPED SHRIMP – maple-mustard glaze. Served over fresh greens with fresh fruit garni.

POLENTA CAKES – prosciutto, fontina cheese, sun-dried tomato and fresh basil.

APPETIZER SIZED MEATBALLS – marinara / orange-bbq / sweet & sour / teriyaki / Swedish meatball sauce. Served with sliced baguettes.

MINI-CLUB SANDWICHES – Montreal Smoked Meat w/ grain mustard & onions  
Turkey w/ orange-cranberry mayo  
Black Forest Ham w/Dijon-apple mustard  
Roast Beef w/roasted garlic-artichoke dressing  
Genoa Salami w/provolone and pesto mayo  
Seafood salad w/shrimp, dill and Old Bay  
Curried-mango or Cranberry-pecan chicken salad

ROAST PORK LOIN MEDALLIONS – Hoisin, scallion and sesame  
Apple, horseradish and chive dipping sauce  
Served with mini rolls and cabbage slaw

CHICKEN ROULADES – artichoke, Genoa salami, provolone and caper. Served with homemade foccacia and olive medley.

MINI ITALIAN SAUSAGE & PEPPER HOAGIES – balsamic onions and roasted garlic

GRILLED SUMMER VEGETABLE PLATTER – baby eggplant, yellow squash, zucchini, fennel, red onion and other seasonal fare. Dressed with sea salt, extra virgin olive oil, fresh lemon and herbs de Provence. Served with sliced baguettes.

FRIED PLANTAINS – mango-papaya relish and fresh greens.

ESCABECHE OF SHRIMP – fresh avocado, chilies, roasted pineapple and sweet peppers. Served with pita toasts and fresh lime

SOUTHWESTERN FAJITA BAR – shredded beef, chile rubbed chicken, two pepper medley and onions. Served with soft tortillas, salsa, guacamole and chips. Can also be done as a vegetarian preparation.

TROPICAL FRESH FRUIT / VEGETABLE CRUDITE PLATTER w/ DIP

IMPORTED CHEESE, FRESH FRUIT AND CRACKER MIRRORS

PEANUTS, PRETZELS, CHIPS & DIP