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**Appetizers**

Chicken salad with grapes and fresh herbs on mini croissant

Chicken salad in martini glass garnished with a skewer of grape tomatoes

Fruit display with French crème

Fruit Kabobs with strawberry French crème

Crudités with creamy herb dip and crackers

Cheese display – this will usually include assorted artisan cheese and gourmet crackers which is displayed beautifully

Shrimp display with homemade cocktail sauce

Roasted shrimp cocktail served in martini glasses with lemon wedge garnish

Shrimp shooters – shrimp served in a shot glass with your choice of dressing

Asparagus wrapped in prosciutto with a creamy dressing

Creamy Smoked salmon dip served with crudites and crackers

Mixed berries with a mascarpone cream topping in a mini phyllo cup

Olive and cheese skewers (2 combinations – kalamata olive with cube of feta cheese and grape tomato; black olive with mozzarella ball and grape tomato with a balsamic herb drizzle

Southern deviled eggs

Meatballs –cooked in a sweet and spicy sauce

Spinach and artichoke dip with tortilla chips

Pork tenderloin on roll – these are served on silver dollar rolls with a lemon and herb mayonnaise

Jamaican jerk seasoned pork tenderloin with mango salsa and roll

Pulled pork sliders topped with cole slaw

Beef tenderloin on roll – these are served on silver dollar rolls with a creamy horseradish sauce and spicy mustard

Mini twice baked red potatoes –creamy twice baked potatoes with sour cream, butter, and cheddar cheese

Tomato canapés –mini phyllo cups with Italian seasoned tomatoes and bacon baked with mozzarella on top

Raspberry pork tenderloin on crostini with arugula and raspberry relish

Pork tenderloin on crostini with strawberry balsamic sauce and herbed cheese spread

Roasted pepper and goat cheese with pesto sandwich

Veggie wraps with dill spread

Sun dried tomato dip with crudités and crackers

Hot chicken sliders

Homemade guacamole with tortilla chips

Tomato goat cheese tarts

 Stuffed mushrooms with sage infused sausage and parmesan

Mini crab cakes with remoulade sauce

Petite ham and biscuit with raspberry honey mustard

Mini Open-faced BLT - tomato, bacon, basil-garlic aioli
Ham & Cheddar Scones with Raspberry Dijon

Strawberry bruschetta

Mini cucumber sandwiches with a sun dried tomato dip or creamy herb dip

Baked brie with cranberry apricot topping

Mini marinara meatball on crostini

**Appetizer stations**

**Salad station**

Broccoli salad with bacon, cheese and a sweet and creamy vinaigrette

Southern red potato salad

Corn salad – corn, tomatoes, jalapenos, cilantro with a lime vinaigrette

Greek Pasta salad – tri color pasta with tomatoes, feta cheese, herbs, red onion, green, red and yellow peppers with a Greek inspired vinaigrette

Mixed green salad with blueberries, strawberries, glazed pecans, and feta cheese with a strawberry balsamic vinaigrette

Mixed green salad with apples, toasted walnuts, dried cranberries, blue cheese with an apple cider vinaigrette

Garden salad with cucumbers, tomatoes, and carrots with ranch and balsamic

Caesar salad

Southern grape salad – green and red grapes tossed with a cream cheese dressing with candied pecans

Roasted vegetable with quinoa salad

**Shrimp and grits station** – Scoop out your grits and shrimp into martini glasses and top with accompaniments your guests will love to include: chopped bacon, cheddar cheese, Parmesan cheese, sundried tomatoes, and scallions

**Slider station** – Choose an assortment of some of our signature sliders!

Regular hamburger and cheeseburgers with all the toppings and sauces

Pulled pork sliders topped with cole slaw

Brisket sliders

Pork tenderloin sliders on silver dollar rolls and herb mayo

Jamaican jerk seasoned pork tenderloin with mango salsa and roll

Hot chicken sliders

We also do a great fruit and cheese display and it displays really beautifully!

**Mashed potato bar**

This is served with martini glasses with two types of potatoes – Yukon gold and red skin mashed; The toppings include – cheddar cheese, mushroom marsala gravy, scallions, sour cream, bacon

**Breads and spreads station – any selection of 3-4 dips would be great!**

Vegetables with a creamy herb dip

Cheese display

Creamy Smoked salmon dip served with crackers

Spinach and artichoke dip with pita chips

Sun dried tomato dip with crudites

Warm caramelized onion dip with kettle chips

Roasted eggplant dip with pita chips

Mozzarella, tomato, and basil on crostini

**Mini desserts –**

**Dessert shooters** – special desserts served in plastic tumbler glasses

banana pudding, chocolate mousse with raspberry, cheesecake, key lime pie

Brownie bites with peanut butter frosting

Chocolate cake bites with ganache and strawberry

Fruit tarts

Individual mini pies (key lime, coconut, chocolate, peanut butter, mixed berry)

(ordered by the dozen)

For Pricing please email us at wildberry.catering@gmail.com