

Totally Cooked Catering

Holiday Cold Hors D'Oeuvres

Cranburkey Shmuffin

Corn bread squares dressed with tart cranberry sauce, topped with sliced smoked turkey, drizzled with a chipotle mayo and garnished with a fresh sprig of cilantro
2-dozen minimum

Prosciutto Wrapped Asparagus

Cold prosciutto slices wrapped around citrus grilled asparagus spears served with a balsamic reduction
2-dozen minimum

Fat Figs

Dried figs dipped in a brown sugar, cumin and goat cheese spread then rolled in sliced toasted almonds
2-dozen minimum

Garlicky Beef Crostini

Garlic crusted shaved beef tenderloin on crisp crostini topped with horseradish mustard and caper garnish
2-dozen minimum

Mushroom and Derby Cups

A hearty Mushroom Duxelle topped with sage Derby Cheese in a flaky Phyllo cup
2-Dozen Minimum

Holiday Dip Display

Roasted garlic hummus, tomato basil Bruschetta, and olive medley Tapenade paired with gourmet crackers and pita chips
10-person minimum

Holiday Cheese Display

Sage derby, rustico red pepper, and smoked gouda make a colorful holiday presentation
Served with red and green grapes, toasted almonds, and gourmet crackers
10-person minimum

"Scale On" Salmon Display

Boneless filet of salmon poached in white wine, chilled, then covered with a lemon cream cheese spread and cucumber "scales"; served with gourmet crackers
1 side minimum

Savory Roasted Red Pepper Cheesecake

Creamy cheesecake with roasted red pepper pieces baked in and an apricot glaze top this savory creation
Served with gourmet crackers
1-6 inch round minimum