



# Totally Cooked Catering

## Holiday Hot Hors D'Oeuvres

### *Blue Cheese & Pancetta Baby Twice Bakers*

Classic Mashed Potatoes blended with Creamy Blue Cheese & crispy bits of Pancetta piped into a Baby Potato Cup  
2 dozen minimum

### *Orange & Honey Salmon Skewer*

Large pieces of grilled Atlantic Salmon topped with a Sweet Orange & Honey glaze  
2 dozen minimum

### *Spanikopita*

Sautéed spinach and feta cheese filling are folded into flaky phyllo dough and baked to a golden brown  
2 dozen minimum

### *Blue Cheese & Bacon Mushroom Stuffers*

A blend of blue cheese, crispy bacon, and other flavors stuffed into a silver dollar Mushroom Cap  
2 dozen minimum

### *Bourbon, Maple, & Pecan Glazed Pork Skewers*

Grilled & glazed pork tenderloin skewers drizzled generously with our succulent sauce  
2 dozen minimum

### *Beef Tenderloin Skewer with Port & Cranberries*

Tender grilled beef tenderloin drizzled with a rich port & cranberry glaze  
2 dozen minimum

### *Hot Holiday Dip Display*

A holiday combination of creamy pear and Gouda cheese dip, Asiago and Herb dip, and spinach and artichoke dip  
Served with gourmet crackers, pita chips and tortilla chips  
10 person minimum

### *Dried Cherry and Brie Pizza*

A grilled Olive Oil crust topped with sweet Dried Cherries & Creamy Brie Finished with an Apricot Glaze  
2 pizza minimum

### *Spinach, Artichoke, & Chicken Pizza*

A grilled Olive Oil crust covered in a slightly spicy Spinach & Artichoke spread topped with grilled Chicken, fresh Spinach & diced Red Pepper topped with Parmesan Cheese  
2 pizza minimum

Consult with an event coordinator for full services options.