Hors d’Oeuvres
MENU

Chef Inspired Creative Cuisine
Totally Cooked, Inc. • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • www.totallycooked.com
Hors d’Oeuvres Menu

COLD HORS D’OEUVRES

(10 person minimum per selection)

Cascading Combination Display*
Choose two:
• Domestic Cheese Arrangement
• GF ¥ Fresh Seasonal Sliced Fruit Arrangement
• GF Seasonal Grilled Vegetable Arrangement (additional cost)
• GF Seasonal Vegetable Crudité

¥ Domestic Cheese Arrangement*
May include Cheddar, Colby, Pepper Jack, Provolone, Swiss Cheeses, Almonds, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps, Red Seedless Grapes

GF ¥ Fresh Seasonal Sliced Fruit Arrangement*
Grand Marnier Fruit Dip

» ¥ Seasonal Grilled Vegetable Arrangement*
May include Marinated and Grilled Carrots, Peppers, Squash, Zucchini, Tomatoes, Asparagus, Eggplant, Crostini
Choose 1:
• Fresh Peppercorn Dill Dip IGF ¥
• Green Goddess Dip IGF ¥
• White French Dip IGF ¥
• Roasted Garlic Hummus IGF ¥

GF ¥ Seasonal Vegetable Crudité*
May include Asparagus, Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Grape Tomatoes, Peppers, Radishes, Marinated Tricolor Petite Potatoes
Choose 1:
• Fresh Peppercorn Dill Dip IGF ¥
• Green Goddess Dip IGF ¥
• White French Dip IGF ¥
• Roasted Garlic Hummus IGF ¥

Antipasto Arrangement*
May include Aged Cheddar, Bleu Afinnee, Fontina, Grand Cru, Van Gogh Gouda, Dry Cured Salamis, Hot Mustard, Jalapeño Fig Jam, Olives, Roasted Red Peppers, Giardiniera, Almonds, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps, Pita Chips, Red Seedless Grapes

¥ Hummus Plate*
Roasted Garlic Hummus IGF, Grilled Pita Bread, Bell Peppers, Kalamata Olives, Celery, Cucumbers

¥ Ohio Cheese Arrangement*
May include Smoked Cheddar, Amish Butter Cheese, Mild Goat Cheddar, Buffalo Marble Jack, Apple Slices, Crostini, Gourmet Crackers, Sesame Crackers, Rosemary Raisin Crisps, Dried Figs

*Display equipment available for full service events only.
Ask an event coordinator about display options!

GF Chilled Key West Shrimp Cocktail
Large / Jumbo
TC Fresh Horseradish Cocktail Sauce, Lemon Wedges, Lime Wedges
• Add a chef inspired ice bowl for additional cost

» Mexican Shrimp Cocktail
Combination of Avocado, Crab, Shrimp, Onion, Cilantro and Clamato Juice served with Gourmet Crackers

¥ Bruschetta topped Crostini
Tomato Bruschetta, Shaved Parmesan, Balsamic Reduction

Garlicky Beef topped Crostini
Garlic crusted shaved Beef Tenderloin, TC Horsey Mustard, Capers

Goat Cheese and Prosciutto topped Crostini
Thyme Infused Honey Goat Cheese, Jalapeño Fig Jam, Crisp Prosciutto

Hot Smoked Salmon and Avocado topped Crostini
Crumbled Feta Cheese, Sweet Drop Pepper, Pickled Onions

¥ Parmesan Artichoke topped Crostini

Cherry Pecan Chicken Salad in Phyllo Cup
Pulled Chicken, Cherries, Pecans, Fresh Parsley, Celery, Red Onion, House Mayo

Cranberrykey Schmuffin
Cornbread Square, Smoked Turkey, Chipotle Aioli, Cranberry Sauce, Fresh Cilantro

GF Fat Figs
Dried Figs, Cumin and Goat Cheese Spread, Almond

GF ¥ » Fruit Sushi
Sweet Mochi Rice topped with Fresh Fruit

GF » Mango Crab Salad topped Polenta
Smoked Avocado Sauce

» Miniature Lobster Brioche Boule
Zesty Lobster Salad

» Miniature Poké Bowls
Sesame Tuna, Avocado, Cilantro in a Phyllo Cup

¥ Roasted Pear and Gorgonzola Mousse topped Gingersnap

GF » Prosciutto wrapped Asparagus
Balsamic Reduction

GF ¥ » Sweet Potato Canapé
Sweet Potato roasted, topped with Cashew, Sundried Tomato, Artichoke, Honey

Sushi Rolls
Wasabi, Soy Sauce, Pickled Ginger
Options include:
• California ¥
• Shrimp Tempura ¥
• Vegetable ¥
• Spicy Ahi Tuna ¥
• Fried Sweet Potato ¥

GF ¥ TC Egg Stuffers
Options include:
• Traditional ¥
• Bacon and Thyme ¥
• Buffalo ¥
• Curry-Cumin ¥
• Jalapeño Bacon ¥

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HORS D’OEUVRES

(2 dozen minimum per selection)

GF Bacon wrapped Almond Stuffed Dates
Raspberry Balsamic Reduction

Carolina Mustard Pulled Pork Brioche Boule*
Vegan Cole slaw

Cheese Stuffed Jalapeño wrapped in Bacon

Chicken Tenders
Choose 1:
- Honey Mustard
- Ketchup
- Ranch (GF)
- Sweet N Sassy BBQ Sauce (GF V)

GF Grilled Shrimp and Corn Salad stuffed Potato Cups
Spicy Cilantro Cream Sauce

Hawaiian Fried Wontons
House Made Wontons filled with diced Ham, Water Chestnuts, Parsley, Egg, Red Pepper, Hoisin, Pineapple Sweet and Sour Sauce

Loaded Potato Cups
Petite Potato Cups, Crumbled Bacon, Cheddar Cheese, Scallions, Sour Cream

Lobster Fritter
Hand battered Lobster on a skewer with Honey Mustard Sauce

Maryland Blue Crab Mushroom Stuffers
Lemon Chive Cream Sauce

Miniature Beef Wellington

Miniature Chicken and Waffles
Thyme Infused Honey Drizzle, Sriracha Aioli on the side

Miniature Maryland Crab Cakes
Remoulade Dipping Sauce

Miniature Meatloaf Boule
Meatloaf, Cheddar Cheese topped with Tomato Relish and Pickled Onions

Miniature Raspberry Brie Puff Pastry
Raspberry Preserves, Fresh Raspberries

Scallops wrapped in Bacon
Tamari Glaze

Spanakopita
Greek Phyllo Pastry filled with Spinach and Feta Cheese

Water Chestnuts wrapped in Bacon
Sweet Soy Sauce

Baked Brie Round in Puff Pastry
Petite Round (serves 6-10) / Large Round (serves 25-30)
Crusty French Bread
Options include:
- Caramel and Pecans
- Dried Cherry with Candied Walnuts
- Sundried Tomato Tapenade
- Raspberry

Cocktail Meatballs
Half Pan (serves 25) / Full Pan (serves 50)
Options include:
- Marinara
- Sweet N Sassy BBQ Sauce
- Swedish
- Asian
- Sweet and Sour

Fire-Grilled Chicken Quesadilla
Smoked Gouda and Cheddar Cheeses, Smoked Chicken, Fire-Grilled Peppers and Onions. Served with Sour Cream and Salsa
*Vegetarian option available

Flatbread Pizza
2 Pizzas (serves 10) / choose 2 – 10 Pizzas (serves 50) / choose 3
Options include:
- Cheese (V)
- Pepperoni
- Sausage
- Margherita (Fresh Mozzarella Cheese, Sliced Tomatoes, Fresh Basil) (V)
- Mediterranean (Feta Cheese, Sundried Tomatoes, Artichokes, Spinach, Calamata Olives) (V)

Gourmet Slider Burgers
Brioche Slider Buns
Options include:
- Sautéed Mushrooms and Onions
- Bleu Cheese and Bacon
- Sweet N Sassy BBQ Sauce, Bacon, and Cheddar

Meatball Sliders
Miniature Ciabatta Rolls, House Meatball, House Marinara Sauce, Provolone Cheese

Mushroom Stuffers
Options include:
- Asiago Florentine Herb with Garlic Cream Sauce (V)
- Sicilian Sausage topped with Pesto Marinara Sauce
- Bleu Cheese and Bacon with Chive Cream Sauce
- Hickory Smoked Chicken and Cheddar with Sweet N Sassy BBQ Sauce

Salmon Sliders
Brioche Slider Buns, Honey Dijon Mustard, Vinegar Slaw, Lettuce, Avocado, Lime Wedges

Smokin’ Joes Jumbo Grilled Wings
Add Ranch or Bleu Cheese Dipping Sauce for an additional cost per person
Options include:
- Sweet N Sassy BBQ Sauce
- Blazin’ Bourbon BBQ Sauce
- Buffalo
- Garlic Parmesan

Sweet Italian Sausage Bites
Half Pan (serves 25) / Full Pan (serves 50)
Fire-Grilled Peppers and Onions, House Marinara Sauce

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INTERACTIVE STATIONS

(10 person minimum per selection)

» Asian Steam Bun Station*
  • Pork Belly
  • ¥ Sweet and Spicy Cauliflower
Asian BBQ Sauce, Vinegar Slaw

GF Bacon Bar
  • Applewood Maple Smoked Bacon
  • Chocolate Covered Chili Bacon
  • Pepered Bacon

GF BBQ Slider Station (additional cost per person for two proteins)
Brioche Slider Buns, Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapenos
Options include:
- Proteins (choose 1):
  • Pulled Pork (GF)
  • Pulled Chicken (GF)
  • Beef Brisket (GF) (additional cost)
  • Smoked Turkey (GF)
  • Smoked Sausage (GF)
- BBQ Sauces (choose 2):
  • Sweet N Sassy (GF VI)
  • Blazin’ Bourbon (GF VI)
  • Carolina Mustard (GF)
  • TC Horsey Mustard (GF)

» French Fry Station*
  • French Fries (GF V)
  • Tater Tots (GF VI)
  • Sweet Potato Fries (GF V)
Honey Malt Vinegar Dip (GF V), Ketchup (GF V), Chipotle Aioli (GF VI), Roasted Garlic Aioli (GF VI), Cheese Sauce (GF), Crumbled Bacon (GF)

Macaroni and Cheese Station
  • Homestyle Macaroni and Cheese (GF)
  • Smoked Gouda Macaroni and Cheese (GF)
  • Spicy Macaroni and Cheese (GF)
Caramelized Onions, Sautéed Mushrooms, Grilled Vegetables, Crumbled Bacon, Hot Sauce

» Mashed Potato Station
  • Traditional Mashers (GF)
  • Roasted Garlic and Onion Mashers (GF)
  • Sweet Potato Mashers (GF)
Turkey Gravy, Whipped Butter, Sour Cream, Crumbled Bacon, Scallions, Shredded Cheddar Cheese, Brown Sugar, Candied Pecans (GF)

» Miniature Taco Station
Proteins (choose 2):
  • Barbacoa (GF)
  • Carnitas (GF)
  • Chicken Tinga (GF)
  • Al Pastor Pork (GF)
Flour Tortillas, Cheddar Cheese, Cholula Hot Sauce, Leaf Lettuce, Red Onion, Salsa, Salsa Verde, Sour Cream

Nacho Station
  • Grilled Chicken (GF)
  • Ground Beef
  • Queso (GF VI)
Tortilla Chips (GF VI), Black Olives (GF VI), Guacamole (GF VI), Pickled Jalapenos, Scallions, Sour Cream, Zesty Salsa (GF VI), Shredded Lettuce

GF Sausage Sampler Station
  • Bratwurst
  • Knockwurst
  • Smoked Sausage
Fire-Grilled Peppers and Onions, Sauerkraut, Honey Dijon Mustard, Hot Mustard, TC Horsey Mustard

GF Shrimp and Grits Station
  • White Cheddar Grits
Shrimp, Crumbled Bacon, Roasted Garlic with Sautéed Spinach

¥ Soft Pretzel Station
  • Soft Pretzel Bites
Honey Dijon Mustard, Hot Mustard, TC Horsey Mustard, Queso, Beer Cheese

GF Mashed Potato Station
  • Traditional Mashers (GF)
  • Roasted Garlic and Onion Mashers (GF)
  • Sweet Potato Mashers (GF)
Turkey Gravy, Whipped Butter, Sour Cream, Crumbled Bacon, Scallions, Shredded Cheddar Cheese, Brown Sugar, Candied Pecans (GF)

GF Grilled Cumin Crusted Pork Tenderloin*
  • Rosemary Jus, Miniature Artisan Rolls, Apricot Chutney (GF)

GF Grilled Spice Crusted Beef Tenderloin*
  • Miniature Artisan Rolls, Thyme Jus, TC Horsey Mustard (GF)

GF Herb Crusted Turkey Breast*
  • Poulet Jus, Miniature Artisan Rolls, Honey Dijon Mustard (GF)

GF Pesto Rubbed New Zealand Lamb Chops*
  • Market price
Fresh Mint Salsa Verde

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CHICKEN KABOBS
(2 dozen minimum per selection)

Chicken Parmesan Kabob House Marinara Sauce, Parmesan Cheese

GF Gingered Chicken Kabob Thai Peanut Sauce

GF Hawaiian BBQ Chicken Kabob Pineapple, Peppers, Hawaiian Glaze

GF Jamaican Jerk Chicken Kabob Tropical Salsa

Spicy Crunchy Chicken Kabob Corn Flake Crusted Chicken, Mango Aioli Dipping Sauce

GF TC Chicken Kabob Zucchini, Onions, Peppers, Mushrooms

BEEF KABOBS
(2 dozen minimum per selection)

GF Beef Tenderloin Kabob Port and Cranberries

GF Five Spice Grilled Beef Kabob Scallion Dipping Sauce

GF TC Tenderloin Kabob Zucchini, Onions, Peppers, Mushrooms

PORK KABOBS
(2 dozen minimum per selection)

GF Maple Glazed Pork Kabob Maple, Bourbon and Pecan Glaze

GF TC Pork Kabob Zucchini, Onions, Peppers, Mushrooms

SEAFOOD KABOBS
(2 dozen minimum per selection)

GF Blackened Swordfish Kabob Smoked Avocado Sauce

GF Key West Jumbo Shrimp Kabob Citrus Dipping Sauce

GF Mahi-Mahi Kabob Lemon Turmeric Glaze

GF Pesto Rubbed Shrimp Kabob Fresh Red Pepper Coulis

GF Shrimp Spedini Kabob Raspberry Balsamic Reduction

LAMB KABOBS
(2 dozen minimum per selection)

» GF Lamb Kabob Grape Tomatoes, Tzatziki Dipping Sauce

VEGETARIAN KABOBS
(2 dozen minimum per selection)

¥ Antipasto Kabob Fresh Mozzarella, Artichokes, Tortellini, Grape Tomatoes, Calamata Olives Pesto Vinaigrette

GF ¥ Caprese Skewer Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Reduction

GF ¥ Fresh Fruit Kabob Cantaloupe, Honeydew, Pineapple, Grapes, Honey Lime Glaze

GF ¥ Grilled Seasonal Vegetable Kabob Balsamic Reduction

GF ¥ Tri-Color Roasted Potato Kabob Creamy White French drizzle

DIP DISPLAYS
(10 person minimum per selection)

¥ Seven Layer Mediterranean Dip Roasted Garlic Hummus, Tomatoes, Cucumbers, Greek Yogurt, Marinated Sweet Peppers, Feta Cheese, Scallions, Pita Chips

Create Your Own Dip Display

Choose 3:
- Baba Ganoush (GF ¥)
- Bleu Cheese and Bacon Guacamole (GF)
- Buffalo Chicken Dip (GF)
- Creamy Bleu Cheese, Bacon, and Chive Dip (GF)
- Creamy Spinach and Artichoke Dip (GF ¥)
- Fresh Bruschetta (GF ¥)
- Guacamole (GF ¥)
- Peach Edamame Guacamole (GF ¥)
- Pear and Gouda Cheese Dip (¥)
- Queso (¥) - (add Chorizo for an additional cost per person)
- Reuben Dip (GF)
- Roasted Garlic Hummus (GF ¥)
- Tabouleh (V)
- Zesty Salsa (GF ¥)

Choose 2:
- Crostini
- Pita Chips
- Tortilla Chips (GF ¥)
- House Made Kettle Chips

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**BEVERAGES**
(10 person minimum per selection)

**Assorted Canned Beverages**

**Bottled Water**

**Bottled Juices**

*GF V* **Fresh Iced Tea**
*GF V* **Fresh Lemonade**

*GF V* **Specialty Beverages**
Choice of:
- Blueberry Lemonade
- Raspberry Lemonade
- Strawberry Lemonade
- Peach Iced Tea
- Raspberry Iced Tea

*GF ¥ Coffee Station*
Regular Coffee, Decaffeinated Coffee, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

*GF ¥ Flavored Coffee Station* (30 person minimum)  
Regular Coffee, Decaffeinated Coffee, Vanilla, Hazelnut, Caramel Flavored Syrups, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

*GF ¥ Tea Station*
Hot Water, assorted Tea Packets, Sugar, Sweeteners, Honey, Lemons, Half N Half Creamers, Stir Sticks, Insulated Cups

**Back Bar Service**
Bottled Water, Assorted Sodas, Fruit and Vegetable Juice Mixers, Soda and Tonic Water, Fruit and Vegetable Garnishes, Ice, Clear Plastic Cups

**Ice Service** - 16 pound bag

**DISPOSABLE SERVICE**

**High Quality Styrofoam Disposable Service**
Available in black

**High Quality Plastic Disposable Service**
Available in white or black

**Biodegradable Disposable Service**
Light tan in color

**Clear Plate and Silver Plasticware Disposable Service**

**Clear Appetizer Plate, Silver Fork and Small Napkin**

**Disposable Chafer with Fuels**

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TERMS AND CONDITIONS

1. To place an order or request information about our catering services, please call 330.923.9964 or email us at sales@totallycooked.com.

2. Our Event Coordinators will discuss rental equipment needs. We can provide china, glassware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, tables, chairs, tents and entertainment. Please ask about other rentals that are also available.

3. Menu prices are based on food only unless otherwise stated. Totally Cooked Catering can provide professional staff for set up, guest services and clean up.

4. Once the menu, rentals, service staff and entertainment needs are discussed, an estimate will be available. Estimates will be emailed or can be mailed upon request. All full service events require a signed contract and deposit. Our contract includes one hour of planning with an Event Coordinator; consulting beyond this time is subject to an additional fee. We require all balances to be paid in full the week of the event.

5. All staffed events are subject to a 18% service charge.

6. Delivery is available at an additional charge.

7. Please consult with our Event Coordinators or Customer Service Representatives to discuss children’s menu needs.

8. Preferred method of payment is personal check, corporate check or cash. We graciously accept Visa, MasterCard, Discover and American Express.

9. Cancellation Policy: If event cancels within 48 hours of the event date, Totally Cooked has the discretion of applying a 20% service charge on food and beverage and a 10% service charge on rentals to compensate for the cancellation.