



Totally Cooked™
Event Management & Catering

Hors d'Oeuvres MENU



Chef Inspired Creative Cuisine

Totally Cooked Event Management & Catering • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • totallycooked.com



Hors d'Oeuvres Menu

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. 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.
3. 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.
4. All staffed events are subject to a service charge.
5. Delivery is available at an additional charge.
6. Payment methods: Visa, MasterCard, Discover and American Express - A 3.75% credit card processing fee will be assessed per transaction. To avoid the 3.75% credit card processing fee, we offer Automated Clearing House (ACH) transactions (electronic payment from a checking account with Account number and Routing number). Cash is also accepted.
7. Due to fluctuating food and packaging costs, pricing and minimum quantities are subject to change.



Hors d'Oeuvres Menu

COLD HORS D'OEUVRES

(25 person minimum per selection)

(4 dozen 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 (GF ¥)
- White French Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- Roasted Garlic Hummus (GF V)

GF V 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 (GF ¥)
- White French Dip (GF ¥)
- Green Goddess Dip (GF ¥)
- Roasted Garlic Hummus (GF V)

Antipasto Arrangement*

May include Aged Cheddar, Bleu Affinee, 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

V Hummus Plate*

Roasted Garlic Hummus (GF), 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 Fruits

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

GF Chilled Key West Shrimp Cocktail

Large or 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, Salsa and Cilantro 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

Cranburkey 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 V 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
- Fried Sweet Potato (¥)
- Vegetable (M)
- Spicy Ahi Tuna

GF TC Egg Stuffers

Options include:

- Traditional (¥)
- Buffalo
- Jalapeño Bacon
- Bacon and Thyme
- Curry-Cumin (¥)

GF Denotes Gluten Free • ¥ Denotes Vegetarian • V Denotes Vegan

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3



Hors d'Oeuvres Menu

HOT HORS D'OEUVRES

(4 dozen minimum per selection)

GF **Bacon wrapped Almond Stuffed Dates**
Raspberry Balsamic Reduction

Carolina Mustard Pulled Pork Brioche Boule
Vinegar Coleslaw

Cheese Stuffed Whole Jalapeños wrapped in Bacon

Chicken Tenders

Choose 1:

- Honey Mustard
- Ranch (GF)
- Ketchup
- 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

GF **Loaded Potato Cups**

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

Lobster Fritter

Hand battered Lobster on a skewer with Honey Malt 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

GF **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
- Sundried Tomato Tapenade
- Dried Cherry with Candied Walnuts
- Raspberry

Cocktail Meatballs

Half Pan (serves 25) / Full Pan (serves 50)

Options include:

- Marinara
- Asian
- Sweet N Sassy BBQ Sauce
- Sweet and Sour
- Swedish

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 (24 pieces) / choose 2 - 10 Pizzas (120 pieces) / choose 3

Options include:

- Cheese (¥)
- Pepperoni
- Sausage

Premium Flatbread Pizza

2 Pizzas (24 pieces) / choose 2 - 10 Pizzas (120 pieces) / choose 3

Options include:

- Grilled Veggie (¥)
- Margherita (Fresh Mozzarella Cheese, Sliced Tomatoes, Fresh Basil) (¥)
- Mediterranean (Feta Cheese, Sundried Tomatoes, Artichokes, Spinach, Calamata Olives) (¥)

Gourmet Slider Burgers

Brioche Slider Buns, Ketchup, Mustard, Mayo

Options include:

- Sautéed Mushrooms and Onions and Swiss
- 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 (¥)
- 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

GF **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
- Buffalo
- Blazin' Bourbon BBQ Sauce
- Garlic Parmesan

GF **Sweet Italian Sausage Bites**

Half Pan (serves 25) / Full Pan (serves 50)

Fire-Grilled Peppers and Onions, House Marinara Sauce

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4



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INTERACTIVE STATIONS

(25 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
- Peppered Bacon

GF BBQ Slider Station (additional cost per person for two proteins)

Brioche Slider Buns, Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños

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 V)
- Blazin' Bourbon (GF V)
- Carolina Mustard (GF)
- TC Horsey Mustard (GF)

French Fry Station*

- French Fries (GF V)
- Tater Tots (GF V)
- Sweet Potato Fries (GF V)

Honey Malt Vinegar Dip (¥), Ketchup (GF V), Chipotle Aioli (GF ¥),
Roasted Garlic Aioli (GF ¥), Cheese Sauce (¥), Crumbled Bacon (GF)

Macaroni and Cheese Station

- Homestyle Macaroni and Cheese (¥)
- Smoked Gouda Macaroni and Cheese (¥)
- Spicy Macaroni and Cheese (¥)

Caramelized Onions, Sautéed Mushrooms, Grilled Vegetables, Crumbled Bacon,
Hot Sauce

*Requires service staff and/or onsite chef to prepare/assemble
food item, may require rental of food cooking equipment

CHEF CARVED STATIONS

(25 person minimum per selection)

Onsite Chef required for carving stations

chef per hour to include setup, service, and tear down time

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

GF Mashed Potato Station

- Traditional Mashers (¥)
- Roasted Garlic and Onion Mashers (¥)
- Sweet Potato Mashers (¥)

Turkey Gravy, Whipped Butter, Sour Cream, Crumbled Bacon, Scallions,
Shredded Cheddar Cheese, Brown Sugar, Candied Pecans (V)

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 (¥)

Tortilla Chips (GF V), Black Olives (GF V), Guacamole (GF V), Pickled Jalapenos,
Scallions, Sour Cream, Zesty Salsa (GF V), 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

SALMON DISPLAYS

Cold Smoked Salmon (serves 20 - 25)

Gourmet Crackers, Cucumber Slices, Cream Cheese, finely chopped
hard cooked Egg, Red Onion

Hot Smoked Salmon (serves 20 - 25)

Gourmet Crackers, Capers, Cucumber Slices, finely chopped hard
cooked Egg, Creamy Mustard Sauce

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5



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CHICKEN KABOBS

(4 dozen minimum per selection)

Chicken Parmesan Kabob

Chicken Thighs, House Marinara Sauce, Parmesan Cheese

GF Gingered Chicken Kabob

Chicken Thighs, Thai Peanut Sauce

GF Hawaiian BBQ Chicken Kabob

Chicken Thighs, Pineapple, Peppers, Hawaiian Glaze

GF Jamaican Jerk Chicken Kabob

Chicken Thighs, Tropical Salsa

Spicy Crunchy Chicken Kabob

Corn Flake Crusted Chicken Thighs, Mango Aioli Dipping Sauce

GF TC Chicken Kabob

Chicken Thighs, Zucchini, Onions, Peppers, Mushrooms

BEEF KABOBS

(4 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

(4 dozen minimum per selection)

GF Maple Glazed Pork Kabob

Maple, Bourbon and Pecan Glaze

GF TC Pork Kabob

Zucchini, Onions, Peppers, Mushrooms

SEAFOOD KABOBS

(4 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

(4 dozen minimum per selection)

GF Lamb Kabob

Grape Tomatoes, Tzatziki Dipping Sauce

VEGETARIAN KABOBS

(4 dozen minimum per selection)

¥ Antipasto Kabob

Fresh Mozzarella, Artichokes, Tortellini, Grape Tomatoes, Calamata Olives
Pesto Vinaigrette

GF ¥ Caprese Skewer

Fresh Mozzarella, Grape Tomatoes, Pesto, Balsamic Reduction

GF ¥ Fresh Fruit Kabob

Fresh Seasonal Fruit, Honey Lime Glaze

GF V Grilled Seasonal Vegetable Kabob

Balsamic Reduction

GF ¥ Tri-Color Roasted Potato Kabob

Creamy White French drizzle

DIP DISPLAYS

(25 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 V)
- Guacamole (GF V)
- Peach Edamame Guacamole (GF V)
- Pear and Gouda Cheese Dip (¥)
- Queso (¥) - (add Chorizo for an additional cost per person)
- Reuben Dip (GF)
- Roasted Garlic Hummus (GF V)
- Tabouleh (V)
- Zesty Salsa (GF V)

Choose 2:

- Crostini
- Pita Chips
- Tortilla Chips (GF V)
- Kettle Chips

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9/9/22

6



Hors d'Oeuvres Menu

BEVERAGES

(25 person minimum per selection)

Assorted Canned Beverages

Bottled Water

Bottled Juices

GF V **Sweetened Iced Tea with Lemons**

GF V **Unsweetened Iced Tea with Lemons**

GF V **Fresh Lemonade**

GF V **Blueberry Lemonade**

GF V **Raspberry Lemonade**

GF V **Strawberry Lemonade**

GF V **Peach Iced Tea**

GF V **Raspberry Iced Tea**

GF ¥ **Coffee Station**

Regular Coffee, Decaffeinated Coffee, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

GF ¥ **Flavored Coffee Station**

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

High Quality Plastic Disposable Service

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 Two-Hour Fuels

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7