Better Quality, Better Taste Since 1986

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COCKTAIL FARE

Crudité Display

featuring fresh vegetables, an assortment of chef's choice dips (i.e., Buffalo Chicken, Vegetable), Assorted Cheeses, Gourmet Crackers and Assorted Breads Garnished with Fresh Fruit

\$8.00 per person

Mediterranean Display

Assorted Humus, Kalamata Olives, Grilled Eggplant and Red Pepper, Feta Cheese, House Marinated Mushrooms and Grilled Pita

\$8.00 per person

Charcuterie Display

Chef's Choice of Meats, Chef's Choice of Cheeses, Roasted Red Peppers, Olives Bruschetta, Gourmet Crackers and Assorted Breads

\$10.00 per person

Passed Hors d'Oeuvres

(MINIMUM PIECE COUNT REQUIRED BASED ON FINAL GUEST COUNT, TO BE DETERMINED AT BOOKING)

ITEMS WITH 'V' CAN BE MADE VEGAN

Standard Selection - \$3.00 per piece

Mini Meatballs Shooters Beef Teriyaki Skewers
Mini Shepherd's Pie Pigs in a Blanket with Honey Mustard
Sesame Chicken Skewers with Sweet Chili Sauce
Coconut Chicken with Orange Rum Sauce
Buffalo Chicken Bites with Bleu Cheese Garnish
Our Signature Classic Stuffed Mushrooms (v)
Vegetarian Bruschetta (v) Buffalo Cauliflower Bites (v)
Caprese Skewers (Mozzarella, Tomato & Basil with Balsamic Glaze)(v)

Premium Selection - \$4.00 per piece

Jumbo Shrimp Cocktail Mini Clam "Stuffie"
Bacon Wrapped Scallops Mini Crab Cakes
Mini Beef Sliders Mini Signature BBQ Pulled Pork Sliders
Chef's Choice Flatbreads Mini Beef Wellingtons

RAW BAR AVAILABLE UPON REQUEST

We can accommodate any food allergy or dietary restriction with prior notice. All events are subject to a 20% taxable administrative fee and local/state meals taxes as applicable