



Passion for taste...pursuit of perfection.



Cocktail Hour & Hors d'oeuvres Highlights

Handcrafted | Homemade | Chef-Curated

From passed bites to stunning displays, our hors d'oeuvres are scratch-made using premium ingredients — never mass-produced or stored. Each piece is a statement of flavor, presentation, and Floribbean flair.

Minimums:

Minimums:

- On-site events: \$2,000 food minimum
- Pickup/Delivery: 400-piece minimum
- All items must be ordered in 50-piece increments
- Plus tax and 20% production fee (waived for drop-offs)



Chef Winston's Picks

Signature bites with bold flavors and local love. These always deliver:

- Tamarind Jerk Chicken Mini Kabobs
- Mini Crab Cake w/ Orange Horseradish Sauce
- Tropical Conch Salad Martini
- Conch Fritters w/ Lemon Pepper Sauce
- Mini Beef Wellington



Classic Favorites

Crowd-pleasers that blend familiarity with finesse:

- Franks in a Blanket w/ Mustard Sauce
- Spanakopita
- Tomato Mozzarella Bites



Passion for taste...pursuit of perfection.

- Melon & Prosciutto
-

Vegetarian Selections

Colorful, bold, and flavor-forward — no meat required:

- Vegetable Spring Rolls w/ Pineapple Soy Shooter
 - Wild Mushroom Tart
 - Watermelon & Mint Feta Bits
 - Olive Tapenade on Crostini w/ Fig Goat Cheese Spread
-

Premium Upgrades

Elevate your experience with these luxe indulgences:

- Mini Lobster Rolls (Open-Faced)
 - Shrimp Casino
 - Lollipop Lamb Chops w/ Mint Jelly
 - Coconut Lobster Tail
-

Looking for More?

This is just a taste — our full cocktail menu features over **70 handcrafted hors d'oeuvres**, from vegan to shellfish to global fusions.

 **Contact us now to request the full menu**

 <https://www.cateringcc.com/contact-us/>