

Alexa's Catering

Appetizers

Fruit and Veggie Landscape

Our signature Edible Landscape of raw and blanched Vegetables along with fresh seasonal Fruits. Served with our homemade Curry dipping Sauce.

3.50 per Guest

Cheeseboard

a selection of soft and hard Cheeses, beautifully displayed with fresh Grapes. Served with a variety of Crackers

3.75 per Guest

Brie en Croute

round of Brie wrapped in Puff Pastry and baked to golden brown

2.25 per Guest

Brie en Croute with Pears and Sweet Onions

sauteed Red Pears with sweet Onions in Olive Oil and Garlic, wrapped in Puff Pastry

2.50 per Guest

Brie en Croute with Apricot Preserves and Toasted Almonds

2.50 per Guest

Brie en Croute with Bacon Jam

2.75 per Guest

Skewered Cheese Tortellini

bathed in warm Pesto and rolled in Parmesan Cheese ... yummy!

3.25 per Guest

Greek Skewers

English Cukes, Kalamatas, Cherry Tomatoes and Feta Cheese marinated in Oregano Viniagrette

2.25 per Guest

Caprese Skewers

Cherry Tomatoes, Mozzarella cubes and fresh Basil, drizzled with Balsamic

2.25 per Guest

Watermelon Skewers

Watermelon, Feta and Mint

2.25 per Guest

Roasted Potato Cups

hollowed out Baby Red Potatoes garnished with Sour Cream and fresh Dill

2.75 per Guest

Deviled Eggs

2.00 per Guest

Stuffed Mushrooms

filled with Sausage, Cream Cheese and Herbs

2.25 per Guest

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests. *In other words:* vegan, vegetarian, and gluten-free are no problem. What also sets us apart is our commitment to the earth. We have won awards for our recycling efforts! Please ask us for a quote on the use of compostable paper goods. We carry them, and luckily, as more people request them, they are becoming more affordable!

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French Onion Stuffed Mushrooms

Stuffed with sautéed Onions and Gruyere
2.25 per Guest

Tomato Basil Shooter

served with a Grilled Cheese bite
4.50 per Guest

Caramelized Pear Crostini

with Goat Cheese and fresh Rosemary
3.00 per Guest

Polenta Rounds

*with Marinara, sautéed Mushroom,
Garlic and Parmesan*
2.50 per Guest

Beef Tenderloin Crostini

*thin sliced Beef Tenderloin with Horseradish
on a soft Baguette*
4.50 per Guest

Pancetta Wrapped Melon Slices

Honeydew and Cantaloupe wrapped in Pancetta
3.00 per Guest

Grilled Prosciutto Crostini

with Goat Cheese, Fig Jam and fresh Basil
3.25 per Guest

Prosciutto Wrapped Asparagus

*Asparagus spears wrapped in Prosciutto, grilled, and
topped with a light Lemon Cream Sauce*
4.00 per Guest

Mini Mac & Cheese Bites

2.50 per Guest

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Appetizers - Spreads & Dips

Bruschetta with marinated Tomato Bits

topped with Roasted Red and Yellow Pepper and sprinkled with Goat Cheese

2.25 per Guest

Creamy White Queso Dip

a bit of Cream Cheese, Mayonnaise and three kinds of Cheese, speckled with Green Chiles, served hot with homemade Tortilla Chips

1.75 per guest

Hummus

with chopped Tomato, Kalamata Olives, diced Cucumber, served with warm Pita Triangles

2.00 per Guest

Artichoke Dip

a blend of Artichokes, Mayonnaise and Sour Cream seasoned with Lemon Juice, Garlic and Parmesan Cheese, served with Crustini.

1.75 per Guest

with Crab added, 2.25 per Guest

Smoked Salmon Mousse

with Baguettes or Cucumber slices

2.75 per Guest

Spinach & Parmesan Dip

served with Crostini and soft Baguettes

1.75 per Guest

Ricotta and Herb Spread

with Chives, Cilantro and Parsley. Served with Crostini

1.75 per guest

Whipped Feta with Cucumbers

the taste of the Mediterranean shines through in this airy Feta spread that's served with Olive Oil-marinated Cucumbers and Pita

1.75 per Guest

Deviled Egg Spread

served with soft Baguette slices

2.00 per guest

Cream Cheese Torte

three layers of Cream Cheese enveloped with Salami, Cheddar and Green Onions.

Served with an assortment of Crackers

2.25 per guest

Crab Dip

sweet fresh Crab mixed in with Cream Cheese, Green Onions, Herbs and Spices.

Served with an assortment of Crackers

2.75 per Guest

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🌿 Appetizers - Sandwiches & Such 🌿

Mini Croissants

Choose between:

- homemade Honey Mustard Chicken Salad
- Dill Smoked Salmon Salad

2.25 per Guest

Rustic Pastry

Choose between:

- Caramelized Apple, and Red Onion, topped with fresh Goat Cheese
- Feta, Kalamata, Red Onion and Roasted Red Peppers

3.00 per Guest

Focaccia Sammies

Choose between:

- Pesto, Ham and Roasted Peppers
- Roast Beef, Horseradish Mayo, along with Spring Greens and fresh Tomato

2.75 per Guest

Sliders

Baby Burgers (Painted Hills Natural Ground Beef) and buns with Cheddar, Sautéed Mushrooms, Chipotle Mayo, Maple Bacon and Baby Greens

3.95 per Guest

Tea Sandwiches

Choose between:

- Turkey, baby Greens and Cream Cheese
- Smoked Salmon, Cucumbers and Cream Cheese
- Pesto, Ham, and Cream Cheese

3.00 per Guest

Pulled Pork Sliders

served on sweet Hawaiian Rolls with fresh Coleslaw

3.95 per Guest

Quiche Tarts

- fresh Basil, Mozzarella and Tomato
- Spinach, Feta and Mushroom

2.00 per Guest

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🍷 Appetizers - Meats 🍷

Chicken Saté

*Chicken Breast marinated in Curry and Coconut Milk,
then skewered and grilled,
served with homemade Peanut Sauce*

3.25 per Guest

Grilled Flank Steak Skewers

*teriyaki glazed, thinly sliced, served medium rare
with Teriyaki Aioli*

3.95 per Guest

Kalbi Beef Skewers

*marinated in Brown Sugar, Garlic, Green Onions,
and Sesame Oil*

3.95 per Guest

Buffalo Wings

*tangy, spicy and just like you remember them,
served with chilled Blue Cheese Dressing*

2.00 per Guest

Meatballs

*with Barbecue Sauce
2.50 per Guest*

Greek Turkey Meatballs

*taste the Mediterranean in every bite!
ground Turkey with Greek Spices
topped with a light Feta Cheese Sauce*

2.75 per Guest

Kielbasa Sausage

*wrapped in Puff Pastry, sliced and served with a
Honey Mustard Dipping Sauce*

2.50 per Guest

Antipasto Platter

*Italian Meats, Cheeses, Olives, Roasted Peppers
and thick sliced Italian Breads*

5.75 per Guest

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🦋 Appetizers - Seafood 🦋

Prawns

peeled and chilled Prawns beautifully presented and served with a Cilantro and Lime Cocktail Sauce

4.25 per Guest

Thai Prawns

marinated in Chili Soy Sauce and served with a sweet dipping Sauce

4.25 per Guest

Cilantro Spiced Prawns

with Paprika, Lime and Cilantro served with a Chipotle Crema

4.25 per Guest

Teriyaki Smoked Salmon

fresh King Salmon fillet marinated in a sweet Teriyaki Sauce, with fresh Garlic, served with a variety of Crackers

4.00 per Guest

Lox Rounds

Cucumber slices topped with Cream Cheese, Lox and fresh Dill

2.50 per Guest

Ceviche

Prawns, Cilantro, Lime, Tomato and Avocado served with Tortilla Chips

3.50 per Guest

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