

GREEN ZEBRA CATERING CO.



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Hors D'Oeuvres

We cater to *your* personal tastes - if there is something you would like that you don't see, just let us know and we will make it! We can also address any and all dietary needs (vegetarian, vegan, gluten free, low sodium, diabetic, etc...) so please ask.

Dips

Served with a choice of farmers market crudités for \$5.00 per person or assorted crisps (pita, wonton and tortilla) for \$4.00 per person. Add an additional dip for \$1.50 each per person

- Chunky blue cheese and chive
- Buttermilk ranch
- Green goddess
- Guacamole (+ \$2.00 per person)
- Sweet pea and roasted garlic
- Muhammara
- Sweet potato and miso
- Edamame hummus

Skewers and Forks (wooden)

\$2.00 per piece

- Pesto grilled veggie, pesto cream dipping sauce
- Miso marinated portabello mushroom
- Tropical fruit, honey yogurt dip
- Sesame tofu, sweet chili sauce
- Tandoori chicken
- Asian BBQ shrimp (+ \$2.00)
- Buttermilk fried chicken, rosemary maple syrup
- Shishimi Togarashi crusted Ahi tuna, ginger soy aoli (+ \$2.00)
- Grilled beef tenderloin, chimmichurri sauce

Crostini

\$1.75 per piece

- Eggplant caponata
- Gorgonzola, pine nut and Asian pear
- Olive and herb tapenade
- Tomato, Parmesan and micro basil
- Curried winter squash and apple
- Beef tenderloin, horseradish, micro greens (+ \$1.00)
- Roasted red peppers, feta, capers
- Peach, brie, balsamic syrup

Pancakes and Blini

\$2.50 per piece

- Wild rice pancake, duck confit, cranberry compote (+ \$1.00)
- Wild rice pancake, avocado, mango, cilantro-lime vinaigrette
- Corn pancake, pulled pork, pickled onion, cilantro
- Zucchini pancake, heirloom tomato, feta, mint
- Potato pancake, creme fraiche, smoked salmon, dill
- Potato pancake, applewood bacon, cheddar, scallion
- Beet pancake, smoked trout, horseradish cream
- Buckwheat blini with caper cream cheese and smoked salmon

Purses and Packages (wonton or phyllo)

\$2.00 per piece

- Truffled mushroom
- Creamy curried chicken and almond
- Asian shitake and cabbage
- Blue cheese, cranberry, pear
- Spinach, feta, scallion
- Artichoke, ricotta, lemon
- Butternut squash samosa
- Roasted summer veggies and feta

Puffs, Twists and Palmiers

\$1.00 per piece

- Smoked salmon rugalach (+ \$1.00)
- Olive and herb rugalach
- Cheddar cheese straws
- Parmesan and garlic straws
- Chorizo gougeres
- Oil cured tomato palmiers
- Pesto palmiers
- Prosciutto palmiers (+ \$1.00)

Pizzas - made on grilled flatbread and cut into rustic bites

\$ 2.00 per piece

- Potato, rosemary, olive oil
- Caramelized red onion, anchovy and thyme
- Roasted red pepper and olive and fresh mozzarella
- Wild mushroom, tallegio and almonds
- Tomato, mozzarella, micro basil
- Eggplant, goat cheese, harissa, pine nut

Cakes, Fritters, Crisps

\$2.50 per piece

- Maryland crab cake, old bay remoulade (+ \$1.00)
- Asian crab cake, tomato ginger jam (+ \$1.00)
- Almond crusted shrimp cake, lemon soy aoli (+ \$1.00)
- Eggplant-pine nut fritter, arugula pesto
- Sweet potato cake, chipotle cream, fresh corn salad
- Chickpea socca, charred eggplant, za'atar and pomegranate

Mini Sandwiches and Sliders

\$4.00 per piece

- Beef tenderloin, watercress, blackberry aoli, potato roll (+ \$1.00)
- Crispy Asian chicken, slaw, pickled ginger, sesame roll
- Pork Belly, pickled cucumber, hoisin sauce, steamed bun (+ \$1.00)
- BBQ pulled pork, homemade dill pickles, coleslaw, potato roll
- Brined turkey breast, micro greens, cranberry chutney, corn muffin
- Country ham, cheddar, honey mustard, buttermilk biscuit
- Classic cheese burger, homemade dill pickles, iceberg, special sauce, sesame seed bun
- Roasted veggies, pesto, foccacia
- Lobster salad, celery, tarragon, toasted new England roll (+ \$2.00)
- Chicken salad, red grapes, celery, toasted pecans, mini pita
- Falafel, tahini yogurt, pickled onion, micro greens

Veggie Vehicles

\$2.00 per piece

- Cucumber cup, Asian shrimp salad, pickled ginger (+ \$1.00)
- Cucumber cup, smoked salmon tartare, capers, red onion, dill creme (+ \$1.00)
- Endive spoon, goat cheese, pickled beet, Asian pear, candied walnut
- Endive spoon, curried chicken salad, radish-apple slaw
- Endive Spoon, Caesar salad, parmesan, croutons
- Cocktail tomato, herbed goat cheese, jicama, micro greens
- Cocktail tomato, applewood bacon, romaine, scallion aoli
- Cocktail tomato, feta, kalamata olive, lemon-herb salad

- New Potato, creme fraiche, caviar, chive (+ \$1.00)

Tartlets and Quichelets and Crackers

\$1.75 per piece

- Shrimp ceviche, corn tortilla shell (+ \$1.00)
- Ahi tuna tartare, avocado, ponzu, black sesame, wonton cracker (+ \$1.00)
- Black bean, peach and corn salsa, corn tortilla shell
- Chicken tostada, pickled onion, mango, avocado crème, corn tortilla shell
- Lobster, celery, tarragon aoli, micro greens, wonton cracker (+ \$2.00)
- Tomato and corn quichelet
- Wild mushroom and herb quichelet
- Caramelized onion and applewood bacon quichelet
- Asparagus and goat cheese quichelet