



APPETIZER MENU 2026

THE FOLLOWING MENU SHOWCASES ALL OF OUR FABULOUS APPETIZER OFFERINGS. THESE ITEMS ARE PERFECT FOR AFTERNOON RECEPTIONS, SHOWERS, CORPORATE FUNCTIONS, AND MANY MORE!

ITEMS FEATURED INCLUDE OUR FANCY FINGER SANDWICHES, WARM AND COLD HORS D'OEUVRES, AND OUR SIGNATURE PLATTERS. WE ALSO SHARE A VARIETY OF ADD ONS.

ITEMS FROM THIS MENU MAY ALSO BE ADDED TO OUR COLD AND WARM LUNCH AND DINNER BUFFET OFFERINGS.

CATERING

ALL OF THE FOLLOWING MENU ITEMS ARE PRICED PER GUEST AND OFFERED À LA CARTE. QUANTITIES WILL VARY DEPENDING ON THE ITEM SELECTED. FOR LARGER EVENTS WITH MORE EXTENSIVE MENUS, WE'RE HAPPY TO EXPLORE BUNDLED PRICING OPTIONS.

FANCY FINGER SANDWICHES

“THE MASSACHUSETTS”

OVEN ROASTED CHICKEN BREAST, STUFFING, CRANBERRY, MAYO, HAWAIIAN OR WHITE ROLL

CHICKEN, EGG, OR TUNA SALAD
ON CHOICE OF MINI FLAKY CROISSANT, WHITE OR WHEAT BREAD, OR FRUIT BREAD

HAM & CHEESE

BAKED HAM, CHEDDAR, LETTUCE, TOMATO, HONEY MUSTARD, ON HAWAIIAN ROLL

CORNED BEEF

DELI STYLE CORNED BEEF, SWISS CHEESE, 1000 ISLAND, ON LIGHT OR MARBLE RYE TRIANGLES

ROAST BEEF

DELI STYLE ROAST BEEF, PROVOLONE CHEESE, LETTUCE, TOMATO, ONION, HORSE RADISH MAYO, ON MINI BRIOCHE
IF DESIRED, YOU MAY UPGRADE TO TENDERLOIN FOR AN ADDITIONAL FEE.

ITALIAN PINWHEEL

HAM, SALAMI, PROVOLONE, LETTUCE, TOMATO, ONION, PARMESAN, ITALIAN DRESSING, SOFT FLOUR WRAP

MINI LOBSTER ROLL + MKT PRICE UPCHARGE

LOBSTER MEAT, MAYO, ON MINI BRIOCHE BUN

ROAST BEEF CROSTINI

ALOUETTE CHEESE, CARAMELIZED ONION, ROASTED RED PEPPER, MICROGREENS GARNISH, ON CROSTINI
IF DESIRED, YOU MAY UPGRADE TO TENDERLOIN FOR AN ADDITIONAL FEE.

FIG AND PROSCIUTTO CROSTINI

FIG JAM, GOAT CHEESE SPREAD, FRESH PROSCIUTTO, GARNISH

CAPRESE BRUSCHETTA

TOMATO, MOZZARELLA, FRESH BASIL, ON CROSTINI

GOAT CHEESE & SUN-DRIED

TOMATO BRUSCHETTA
ON GRILLED CROSTINI

CHOPPED DATE & CREAM CHEESE

CHOPPED DATES, CREAM CHEESE, ATOP SLICED FRUIT BREAD

TEA TIME CUCUMBER SANDWICH

CUCUMBER, CREAM CHEESE, ON PUMPERNICKEL OR CROSTINI

VEGGIE TARTLET

HERBED CREAM CHEESE, JULIENNED CARROT, BROCCOLI, RED PEPPER, ONION, ON CRESCENT DOUGH

(GF) - GLUTEN FREE

SOME ITEMS CAN BE MADE DAIRY FREE OR GLUTEN FREE WITH SIMPLE OMISSIONS.

HORS D'OEUVRES

MAJORITY OF COLD AND WARM ITEMS ARE AVAILABLE AS
BOTH A PASSED HORS D'OEUVRE OR AS A STATIONARY DISPLAY.

COLD

FRUIT & CHEESE SKEWER (GF)
STRAWBERRY, GRAPE, CHEESE

ANTIPASTO SKEWER (GF)
*SALAMI, ARTICHOKE HEART, KALAMATA
OLIVE, CHEESE*

CAPRESE SKEWER (GF)
*GRAPE TOMATO, MOZZARELLA PEARL, FRESH
BASIL, BALSAMIC GLAZE*

PROSCIUTTO & MELON SKEWER (GF)

GAZPACHO SOUP SHOOTER (GF)
COLD PUREED VEGETABLES, OLIVE OIL

MINI BLT BITES
*ROMAINE, CHERRY TOMATO, CRISPY BACON,
PESTO MAYO, BITE-SIZE PRETZEL ROLL*

WARM

BACON WRAPPED DATE
*SERVED WITH SUN-DRIED TOMATO
CREAM SAUCE*

STUFFED MUSHROOM CAP
*CRAB, SAUSAGE, SPINACH & ARTICHOKE
OR SPINACH & FETA*

CHICKEN PARMESAN BITES
SERVED WITH MARINARA DIPPING SAUCE

SKEWERED PEANUT CHICKEN SATAY (GF)

SKEWERED TERIYAKI CHICKEN

SHRIMP (GF)
SERVED WITH ROASTED GARLIC AIOLI

TOMATO BISQUE SOUP SHOOTER
SERVED WITH GRILLED CHEESE CROUTON

BUTTERNUT SQUASH SOUP SHOOTER (GF)
GARNISHED WITH CINNAMON SPRINKLE

BRATWURST WELLINGTON
SERVED WITH STONEGROUND MUSTARD

BEEF WELLINGTON
SERVED WITH HORSERADISH CREAM

MEATBALLS
SWEET 'N' SOUR, BARBECUE, OR SWEDISH

PIGS IN A BLANKET
SERVED WITH KETCHUP AND MUSTARD

COCONUT CHICKEN MEDALLION
APRICOT DIPPING SAUCE

MINI QUESADILLAS
SOUR CREAM AND SALSA

GRILLED MINI REUBEN
CORNED BEEF SWISS CHEESE, 1000 ISLAND

MINI BAKED POTATO BITES
*SOUR CREAM, CHEESE, & BACON OR
TRUFFLED SWEET POTATO CRÈME*

(GF) - GLUTEN FREE

SOME ITEMS CAN BE MADE DAIRY FREE OR GLUTEN FREE WITH SIMPLE OMISSIONS.

PLATTERS/BOWLS

FRESH FRUIT PLATTER (GF)

VEGETABLE CRUDITÉ (GF)
SERVED WITH CREAMY DILL DIP

TOMATO BRUSCHETTA
*TOMATO, GARLIC, BASIL, RED ONION,
SERVED WITH GRILLED CROSTINI*

HUMMUS AND PITA

CRABMEAT COCKTAIL DIP

SHRIMP COCKTAIL (GF)

CHARCUTERIE

*CHEF'S SELECTION OF CURED MEATS,
CHEESES, JAMS, CRACKERS, AND MORE*

ADDITIONAL SELECTIONS

SALADS

FIELD GREENS SALAD (GF)
CLASSIC CAESAR
CLASSIC SPINACH (GF)
GARDEN TOSSED (GF)

*DRESSING OPTIONS: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE,
ZESTY ITALIAN, LEMON VINAIGRETTE, CHAMPAGNE VINAIGRETTE*

SIGNATURE CAVATAPPI PASTA SALAD
MEDITERRANEAN ORZO SALAD
BROCCOLI CRUNCH SALAD (GF)
FRESH FRUIT SALAD (GF)

SIGNATURE PETITE SWEETS ASSORTMENT

VARIETY DEPENDS ON NUMBER OF GUESTS

*COOKIES - CHOCOLATE CHIP, OATMEAL WALNUT RAISIN, WHITE
CHOCOLATE MACADAMIA NUT, SUGAR, LEMON WHITE CHOCOLATE*

*BAR/SPECIALTY - BROWNIES, LEMON, LEMONBERRY, CARAMEL APPLE,
MARBLE CHEESECAKE, OREO DREAM, PECAN, CHOCOLATE COVERED
STRAWBERRY (GF), CHOCOLATE DRIZZLED RICE KRISPIE TREAT (GF)*

(GF) - GLUTEN FREE

SOME ITEMS CAN BE MADE DAIRY FREE OR GLUTEN FREE WITH SIMPLE OMISSIONS.

STAFFING NOTES:

EACH DELIVERY AND SETUP WILL INCUR A DELIVERY FEE BASED ON DISTANCE AND TOLLS.

ON-SITE STAFFING IS AVAILABLE AT \$35.00/HOUR. ALL HOT BUFFET SERVICE WITH OPEN FLAME REQUIRES AT LEAST ONE ALI'S CATERING TEAM MEMBER TO REMAIN ON-SITE FOR SAFETY AND SERVICE OVERSIGHT. EVENTS WITH MORE THAN 50 GUESTS MAY REQUIRE ADDITIONAL STAFF.

DROP-OFF SERVICE IS AVAILABLE FOR WARM MEALS. IN THIS CASE, THE CLIENT IS RESPONSIBLE FOR MAINTAINING PROPER FOOD TEMPERATURE AFTER DELIVERY, EITHER BY SERVING IMMEDIATELY UPON ARRIVAL OR BY USING DISPOSABLE CHAFING UNITS.

FINAL COUNTS/CANCELLATIONS:

ALI'S CATERING APPRECIATES FINAL COUNT CONFIRMATIONS WITHIN A 10 DAY WINDOW PER OUR PRODUCT ORDERING SCHEDULE.

IF THE EVENT IS CANCELED, ALI'S CATERING WILL REQUIRE 10 DAYS ADVANCE NOTICE TO ALLEVIATE THE RISK OF WASTED PRODUCT AND UNNECESSARY ORDERING.

THANK YOU FOR CONSIDERING ALI'S CATERING! WE LOOK FORWARD TO SERVING YOU AND YOUR GUESTS, ENSURING THAT YOUR EVENT—BIG OR SMALL—IS A TRULY MEMORABLE EXPERIENCE.