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## First Impressions

At Edibles Catering we take the whetting of appetite to a whole new level with hand crafted scrumptious appetizers and hors d'oeuvres. From classics reinvented to creative, delicious and adorable popular fare we offer you this extensive menu.

### TASTY BITES

PROSCIUTTO WRAPPED FIGS WITH GOAT CHEESE AND SOPA  
BRUSCHETTA WITH ROSEMARY, ROASTED PLUM TOMATOES, RICOTTA AND  
PROSCIUTTO  
PEAR, ONION AND JACK CHEESE STRUDELS - V  
KENTUCKY TOMATO PIE BITES  
GRILLED SHRIMP AND SAUSAGE BITES WITH SMOKY PAPRIKA GLAZE  
SWEET POTATO BITES WITH AVOCADO AND SHRIMP  
INSIDE-OUT BLT'S  
ROASTED SWEET POTATOES AND CHICKEN SAUSAGE SKEWERS  
ASPARAGUS AND PROSCIUTTO BLOSSOMS  
PESTO BLEU CHEESE TARTLETS - V  
BELGIAN ENDIVE WITH GOAT CHEESE, FIG AND HONEY GLAZED PECANS -V  
CAPRESE SKEWERS WITH BALSAMIC GLAZE -V  
WILD MUSHROOM AND BLEU CHEESE CROSTINI -V  
ASSORTED STUFFED MUSHROOM CAPS – CRABBY, SPINACH & PROSCIUTTO,  
SAUSAGE, AND PESTO CHEESE  
RUMAKI – CHICKEN LIVER & WATER CHESTNUT

MINI HASSELBACK POTATOES WITH HORSERADISH SAUCE -V  
SPICY SHRIMP AND CRAB SPREAD IN BELGIAN ENDIVE OR CROSTINI  
JALPENO CHEESE BITES -V  
STUFFED BABY RED POTATOES  
BRANDY GORGONZOLA ENDIVE SPEARS -V  
SWEET CORN FRITTERS WITH SMOKEY HONEY DIPPING SAUCE -V  
CHEESE TORTELLINI SKEWERS IN BASIL-GINGER MARINADE - V  
DEVILED EGGS  
TRADITIONAL, BACON-CHEDDAR-RANCH, SPICY PESTO, HORSERADISH  
BACON AND CORN-CRAB-OLD BAY

## **POULTRY**

LEMON CHICKEN WITH COGNAC CREAM SAUCE  
CHICKEN BACON BITES WITH KOREAN SAUCE  
THAI CHICKEN SATAY WITH SPICY PEANUT SAUCE  
GRILLED CHICKEN BITES WITH CHIMICHURRI SAUCE  
GINGER-LEMON CHICKEN KAFTA WITH SPICY ORANGE DIPPING SAUCE  
CHICKEN QUESADILLAS  
THAI BASIL CHICKEN MEATBALLS  
CHICKEN WINGS – MILD, HOT, BBQ, GARLIC PARMESAN  
HOUSE BREADED CHICKEN TENDERS

## **BEEF**

SEARED FILET OF BEEF WITH TOMATO-CAPER RELISH ON CROSTINI  
CILANTRO MARINATED BEEF SATAYS  
FILET OF BEEF BITES WITH BLOODY MARY DIPPING SAUCE  
MINI BEEF WELLINGTON WITH MUSHROOM-DEMI GLACE  
FILET BEEF ON SWISS CROSTINI WITH CARAMELIZED ONIONS AND HORSY  
SAUCE  
COCKTAIL MEATBALLS  
BLACK AND BLEU FILET OF BEEF BITES

## **PORK**

MAPLE GLAZED PORK BELLY ON A MINI CORN CAKE  
PULLED PORK AND WHITE CHEDDAR GRIT CAKE WITH RASPBERRY BBQ  
SAUCE AND SMOKY SLAW  
MINI ITALIAN SAUSAGE CALZONE  
GARLIC-GINGER PORK MEATBALLS  
SPICY SPINACH-SAUSAGE BALLS WITH MUSTARD DIPPING SAUCE  
SERRANO-MANCHENGO CROQUETTES

# SEAFOOD

BOURBON AND PECAN SALMON NUGGETS  
MINI CRAB CAKES CREOLE HONEY-MUSTARD SAUCE  
COCONUT SHRIMP WITH MANGO CHUTNEY  
MINI SALMON CAKES WITH TARRAGON-CHIVE SAUCE  
GINGER MARINATED SHRIMP WRAPPED WITH SNOW PEAS  
CRAB PROFITEROLES WITH MEYER LEMON AIOLI  
BACON WRAPPED SCALLOPS WITH MAPLE CREAM SAUCE  
MAPLE SALMON SUCKERS  
SHRIMP COCKTAIL WITH HOUSE MADE COCKTAIL SAUCE  
SMOKED SALMON WITH LEMON CAPER SAUCE AND LAVOSH

# VEGETARIAN

MINI MEDITERRANEAN PIZZA  
ROASTED GARLIC CROSTINI WITH GOAT CHEESE AND APPLE CHUTNEY  
CORN CAKES WITH ROASTED RED PEPPERS AND CILANTRO SOUR CREAM  
THAI SPRING ROLLS WITH GINGER CHUTNEY DIPPING SAUCE  
SPINACH-PESTO PUFFS  
MUSHROOM RISOTTO BALLS  
ROASTED RED PEPPER AND ARTICHOKE PUFFS  
AVOCADO, ARTICHOKE, HEARTS OF PALM AND RED ONION SALAD IN MINI CUPS  
SMOKED GOUDA AND CARAMELIZED ONION QUESADILLAS  
ZUCCHINI FRITTERS WITH GREEN GODDESS SAUCE  
CARAMELIZED ONION, MUSHROOM, APPLE AND GRUYERE BITES  
ASPARAGUS CROUSTADES  
ARTICHOKE NIBBLES  
SPANAKOPITA

# SLIDERS AND SANDWICHES

CHICKEN AND CHEESE SLIDER  
PULLED BEEF BRISKET SLIDERS  
CHEESEBURGER  
PULLED PORK  
CRAB  
HERB ROASTED TURKEY-CRANBERRY SLIDER  
MINI SANDWICHES – HAM, TURKEY, ROAST BEEF, CHICKEN SALAD, HAM SALAD, TUNA SALAD AND EGG SALAD  
HERB ROASTED TURKEY WITH SHERRY MAYONNAISE ON MINI ROLLS  
MARINATED FILET OF BEEF WITH HORSEY SAUCE AND ASSORTED ROLLS  
HERB MARINATED PORK TENDERLOIN WITH JEZEBEL SAUCE ON MINI ROLLS  
HOT HAMMY SANDWICHES  
MINI REUBENS

## **MINI TACOS**

PORK CARNITAS WITH PURPLE PICKLED ONIONS  
BAHA GRILLED FISH WITH MANGO SALSA  
BRAISED SHORT RIB WITH CHIPOTLE SLAW  
TOMATILLO-CHILI GRILLED CHICKEN WITH AVOCADO

## **FLATBREADS**

SHRIMP SCAMPI  
CHICKEN FLORENTINE  
ROASTED VEGETABLE  
ANTIPASTO  
PINEAPPLE-PULLED PORK-BACON-JALAPENO-CILANTRO  
THREE CHEESE AND PESTO-SPINACH  
GOAT CHEESE-CARAMELIZED ONION  
ROASTED GARLIC AND PESTO-CHICKEN  
MUSHROOM-GOAT CHEESE & BECHEMEL  
CAPRESE  
ITALIAN SAUSAGE-ARTICHOKE-CHEESE  
THAI CHICKEN

## **DIPS**

TOMATO, FRESH PARMESAN AND FRESH BASIL BRUSCHETTA WITH CROSTINI  
- V  
ROASTED RED PEPPER DIP WITH PITA CHIPS - V  
MISSISSIPPI CAVIAR WITH TORTILLA CHIPS – V  
HOUSE MADE HUMMUS WITH PITA CHIPS - V  
BABAGANOUSH WITH PITA BREAD – V  
WARM ARTICHOKE DIP WITH ASSORTED CRACKERS - V  
CHEESY CRAB DIP WITH ASSORTED CRACKERS  
HOT VIDALLIA ONION DIP WITH MULTI GRAIN BAKED CRACKERS -V  
SPINACH DIP IN HAWAIIAN BREAD - V  
HOUSE MADE GUACAMOLE WITH FRESH TORTILLA CHIPS - V

# PLATTERS

IMPORTED CHEESE PRESENTATION WITH ASSORTED CRACKERS -V  
SUNDRIED TOMATO TORTA WITH BREMNER'S WAFERS - V  
BLEU CHEESE BALL WITH ASSORTED CRACKERS - V  
CHIPPED BEEF CHEESE BALL WITH ASSORTED CRACKERS  
PINEAPPLE CHEESE BALL WITH ASSORTED CRACKERS -V  
BRIE EN CROUTE – YOUR CHOICE OF FILLING – RASPBERRY-ALMOND,  
APRICOT, WILD MUSHROOM-HERB, CRANBERRY-PECAN, APPLE-RAISIN-  
WALNUT WITH TOASTED BAGUETTE SLICES  
GARDEN FONDUE SERVED WITH ASSORTED CRACKERS, BAGUETTE SLICES  
OR VEGGIES  
FRESH VEGETABLE PRESENTATION WITH PARSLEY HERB DIP OR HOUSE  
MADE RANCH  
FRESH FRUIT PRESENTATION WITH YOUR CHOICE STRAWBERRY CREAM DIP,  
MARSHMALLOW CREAM DIP, KAHLUA DIP OR BROWN SUGAR DIP -V  
FRESH FRUIT KABOBS -V  
CHOCOLATE COVERED FRUIT -V  
STRAWBERRIES, KIWI, PINEAPPLE, ORANGES, BANANAS AND RASBERRY  
MOUSSE CUPS