



Willy's Catering
~APPETIZER AND DESSERT MENUS~

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APPETIZER MENU

*Minimum of 25 people. Prices are per person.
Appetizers below are served butler style.*

**Fresh Mozzarella Tossed In
Pesto on Fried Pasta Skewers**

\$2.75

**House Cured Salmon
With Tomato and Caper Relish
On Idaho Russet Potato Chip**

\$3.50

**Smoked Duck Breast with
House made Cherry Chutney**

\$3.50

**Grilled Eggplant Roulade
With Roasted Red Peppers and
Goat Cheese drizzled with
reduced Balsamic**

\$2.00

**Oysters on the Half Shell
With Sherry Mignonette**

\$6.00

**Chicken and White Cheddar
Salad on Toasted Baguette**

\$3.00

**Mango and Lobster Meat
In Puff Pastry Pinwheel with
Red Pepper Relish**

\$7.00

**Caramelized Maui Onion
On Pine Nut Short Dough Crust**

\$2.75

**Roasted Vegetable Canapes
On Pesto Toast Points**

\$2.00

**American Caviar and Crème
Fraiche on Truffled Potato
Chips**

\$4.00

**Dilled Smoked Trout
On Pickled Cucumber**

\$3.25

**Tequila Flamed Prawn
With Guacamole on Jicama
Chip**

\$3.00

**Seared Peppered Ahi Tuna
With Wasabi Aioli and
Gingered Cucumber**

\$3.50

**Apple and Roquefort Salad
On Toasted Nut Bread**

\$2.00

**Caper Berry Wrapped With
Smoked Salmon and Herbed
Goat Cheese**

\$4.00

**Ahi Tuna and Prawn Ceviche
On Spicy Cucumber**

\$4.00

**Deep Sea Scallops Rapped in
Apple smoked Bacon with a
Sherry mint Drizzle**

\$4.00

APPETIZER PLATTERS

All prices are per person.

**Warm Goat Cheese, Sun Dried
Tomato and Pesto with Garlic
Rubbed Rosemary Crustinis**

\$3.75

**Curry Rice Balls in Coconut and
Lemongrass Sauce**

\$3.00

Satay Skewers

In Mild Peanut Sauce

\$2.75

**Traditional Swedish Style
Meatballs**

\$2.25

Teriyaki Chicken Wings

With Toasted Sesame Seeds

\$2.75

**Prawns with Green Curry,
Coconut and Kaffir Lime**

\$5.00

Shrimp and Smoked Sausage

**Skewers in a Cilantro and Sweet
Chili Sauce**

\$5.75

**Warm Artichoke Dip
With Crackers and Breads**

\$2.75

**Hot Dungeness Crab Dip
With Garlic Toast**

\$4.00

**Vegetable Spring Rolls
With Asian Dipping Sauce**

\$2.75

**Pork or Vegetable Potstickers
With Hoisin Ginger Sauce**

\$2.75

**Thai Chicken Spring Rolls
With Lemongrass Honey**

\$2.00

**A Whole Wheel of Baked Brie
In Puff Pastry with Balsamic
Caramelized Maui Onions,
Served with assorted breads
and Crackers**

\$4.00

APPETIZER DISPLAYS

All prices are per person.

IMPORTED & DOMESTIC CHEESE DISPLAY

SERVED WITH CRACKERS, BAGUETTES AND A FRESH FRUIT GARNISH

\$4.25

ADD BAKED BRIE (\$1.00 PER WHEEL)

\$5.25

CRUDITÉ DISPLAY

A BOUNTIFUL DISPLAY OF FRESH VEGETABLES AND DIPS

\$3.25

FRUIT, CHEESE & VEGETABLE DISPLAY

*A SAVORY COMBINATION OF THE ABOVE TWO DISPLAYS ALONG WITH FRESH
SLICED FRUIT*

\$5.25

WHOLE PLANKED SALMON

CHILLED WHOLE POACHED SALMON (12# – 14#) DISPLAY SERVED WITH CUCUMBER, TOMATO, CAPERS, DICED RED ONION, CHOPPED EGG AND CREAM CHEESE ALONG WITH ASSORTED OLD WORLD BREADS AND CRACKERS

\$5.25

ICED JUMBO SHRIMP DISPLAY

SERVED WITH CRACKERS, COCKTAIL SAUCE, MIGNONETTE SAUCE AND LEMONS

\$6.25 /3 per person

SEAFOOD DISPLAY "ON THE HALF SHELL"

AN ASSORTMENT OF EITHER – RAW, STEAMED AND CASINO STYLE CLAMS OR RAW, ROCKEFELLER AND PABLO STYLE OYSTERS

\$7.25/3 per person

ANTIPASTO DISPLAY

ASSORTMENT OF BATTISTONI ITALIAN MEATS, IMPORTED CHEESES, FRESH CAPRESE SALAD, PASTA SALADS, ASSORTED OLIVES, ARTICHOKE HEARTS, FRESH ROASTED PEPPERS, GRILLED SEASONAL VEGETABLES AND OLD WORLD BREADS, GARLIC BUTTER AND FLAVORED OLIVE OILS, PLUS OTHER ITALIAN DELIGHTS

\$5.50

DESSERTS

All dessert items may be plated or served buffet style. Dessert options are available for lunch and dinner. Prices are per person.

Assorted Petit Fours Warm

Apple Pie

(4 per person recommended) With Cinnamon Ice Cream

\$5.50

Peach and Blueberry

Cobbler

With a Cinnamon, Brown Sugar Sauce and Candied Pecans

\$5.00

Brownies and Assorted

Lemon Custard Napoleon

Cookies With Fresh Seasonal Berries and Strawberry Coulis

\$6.50

Fresh Seasonal Berry

Shortcake Toasted Almond Tort

With Orange Chantilly or Lemon Custard and Pine Nuts

\$6.00

Granny Smith Apple and Huckleberry Crisp

Tiramisu

With Coffee Ice Cream and Berries

\$5.25

Chocolate Nemesis

Flourless Chocolate Cake with Stone Fruit Compote

\$5.25

New York Style Cheesecake

Marbled with Cinnamon and Served with a Grand Manier Anglaise

\$5.50

Spiced Pumpkin Pie

With Candied Seed Brittle and Cinnamon Whipped Cream

\$5.00

Apple Tartan

With Vanilla Ice Cream

(A Traditional French Dessert with Caramelized Apples in Puff Pastry)

\$5.50

Frozen White Souffle

5 Inches Tall with Spiced Pumpkin Anglaise

\$5.50

Black Forest Coffee Cake
*Rich Chocolate Cake with Candied
Cherries and White Chocolate
Frosting*
\$5.50

Linzer Torte
*Spiced Almond Crust with
Raspberry Filling*
\$5.50

Creme Caramel
*Rich Cream Custard
with a Caramelized Sugar Top*
\$5.50

Seasonal Fruit Cobbler
*With Spiced Ginger Whipped
Cream*
\$5.00

Warm Apple Crisp
With Vanilla Ice Cream
\$5.00

**Banana Chocolate Cream
Torte**
*Similar to Banana Cream Pie, but
SO Much Better*

\$5.50

Strawberry Shortcake
*Flaky Biscuits Mounded Sky High
With Strawberries and Whipped
Cream*
\$5.00

Trio of mixed Americana Pies
Apple, Pecan, and Pumpkin pie with
spiced whipped cream
\$5.00

Petit fours
*Your choice of 5 desserts from this
menu in bite size form*
\$7.25

**Wedding and Special
Occasion Cakes**
Made to your specifications
\$5.00

GENERAL INFORMATION

DEPOSITS:

WILLY'S CATERING REQUIRES A NON-REFUNDABLE \$500.00 DEPOSIT TO SECURE A DATE. THIS DEPOSIT WILL BE APPLIED TOWARD THE FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, WILLY'S CATERING RESERVES THE RIGHT TO RETAIN THIS DEPOSIT.

GUARANTEES:

A GUARANTEED FINAL NUMBER OF GUESTS TO BE SERVED NEEDS TO BE RECEIVED BY WILLY'S CATERING AT LEAST 14 DAYS PRIOR TO THE FUNCTION.

IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL RESERVATION REQUEST WILL BE APPLIED.

SECURITY:

WILLY'S CATERING CAN NOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LEFT IN A FACILITY, PRIOR TO, DURING OR FOLLOWING THE MEETING OR BANQUET.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CHECK 7 DAYS PRIOR TO THE EVENT, SUCH AS WEDDINGS, ETC. IF YOU WISH TO EXTEND SERVICE BEYOND THE CONTRACTED TIME, WILLY'S CATERING WILL OFFER THE USE OF REQUIRED SERVICE TO DO SO.

MISCELLANEOUS:

A 9% SALES TAX AND 18% GRATUITY FEE WILL BE ADDED TO YOUR FINAL BILL. THERE IS AN ADDITIONAL LABOR CHARGE FOR ALL PARTY'S BASED UPON THE FINAL GUEST COUNT. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. MENU SELECTIONS ARE REQUIRED ONE MONTH IN ADVANCE OF THE FUNCTION. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. WILLY'S CATERING HAS A 12:00 A.M. CURFEW FOR ALL SERVICE.