



Bite Size Rolls

\$3 per piece

Lump Crab

hand rolled in tomato tortillas with fresh mango, cream cheese, lettuce, yellow tomatoes and herbs

Asparagus Tips

rolled in prosciutto ham, provolone cheese and phyllo dough baked to a golden brown

Organic Chicken

breast cutlet rolled with apple chicken sausage and a medley of fresh vegetables poached in a savory broth

Sashimi Tuna

rolled around crab tossed with lemon, basil, tomatoes and shallots

Chili Glazed Shrimp

with crunchy bean sprouts, shredded carrots, lettuce, rice noodles, cilantro and basil rolled in rice paper

Smoked Salmon

rolled with a dill cream cheese, capers, lemon zest and asparagus

Peppered Angus Beef

tenderloin rolled with spinach, goat cheese and herbs



Mini Skewers

\$3 per piece

Lemon Marinated Organic Chicken

skewered with fresh sage, fontina cheese and black forest ham

Fresh Seasonal Melon

skewered with prosciutto ham and figs

Beef

thinly sliced in a Thai marinade skewered with carrots and daikon radish

Cilantro Lime Shrimp

skewered with grape tomatoes and jalapeños

Pork Tenderloin

in a spicy peanut marinade with pineapple and red peppers

Seared Salmon Bites

skewered with white asparagus and cornichons

Sesame Seared Tuna

Rare tuna skewered with nicoise olives and summer radishes

Poached Lobster

skewered with fresh mango and baby tomatoes



Stuffers
\$3 per piece

Cherry Tomatoes

stuffed with pesto marinated fresh mozzarella,
basil and focaccia croutons

Spinach and Feta Stuffers

Crispy phyllo dough cups stuffed with feta cheese, spinach, tomato,
kalamata olives, cucumbers and a blend of fresh herbs

Twice Baked Fingerling Potatoes

stuffed with chives, apple wood smoked bacon,
lobster and white cheddar cheese

English Cucumber Cups

stuffed with boursin cheese and topped with smoked salmon,
chive and grape tomatoes

Baby Portobello Mushrooms

stuffed with smoked chicken, ham, Swiss cheese,
shallots and a blend of fresh herbs



Platters

Service for 10-15 people

Signature Platter

Chef's selection of four fine cheeses with prosciutto ham, salami, dried apricots, balsamic marinated strawberries and fresh seasonal berries with artisan breads and crackers

\$120

Fruit Platter

Chef's selection of six of the freshest seasonal fruits

\$65

Veggie Crudite

Chef's selection of six fresh garden vegetables with a trio of dipping sauces

\$50

Chocolate Fondue

served with pound cake, pretzel sticks and an assortment of fresh seasonal berries and fruits

\$60

All mealweek.com finger food deliveries include disposable reception plates and napkins

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