



SEASONAL APPETIZERS & HEARTY BITES

© Organic Roots Catering 2024-2025

SMALL BITES

Watermelon & Serrano Gazpacho (vegan) (gf)

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Cauliflower Ceviche (vegan) (gf)

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Golden Beet Caprese with Basil Vinaigrette (v) (gf)

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Roasted Vegetable Skewers with Vegan Pesto (vegan) (gf)

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Southwest Sopa (vegetarian)
black beans | cotija cheese | spicy pickled onion

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Seafood Ceviche (gf)

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Garlic Lemon Shrimp Satay (gf)

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Apple Walnut Cream Cheese Bacon Wrapped Jalapenos (gf)

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Trout Cake with Crème Fraiche & Pickled Red Onion

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Mexican Albondigas with Fire Roasted Salsa

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Chicken Satay with Mango Habanero (gf)

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BOARDS

Boards are served with toast points & crackers

Chef's Choice Charcuterie & Cheese Board

Chef's choice of assorted cured meats, gourmet & classic cheeses with dipping jams & mustard

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Gourmet Vegetable & Fruit Platter (vegan):

Gourmet Seasonal Grilled & Fresh Vegetables [marinated beets, artichokes, roasted red peppers, baby carrots, tri-color root vegetables, grilled zucchini & yellow squash], Seasonal Fresh Fruit [melons, apples, pineapple, citrus etc.].

Served with:

~Traditional Hummus (vegan) (gf)

HEARTY BITES

Roasted vegetable flatbread with herb goat cheese (v)

Seasonal roasted vegetables & fresh herb goat cheese

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Strawberry Walnut & Arugula Flatbread (v)

With arugula, goat cheese, balsamic reduction

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Chicken Curry Sliders on Seeded Flatbread (gf)

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Beef Kabobs (gf)

Red pepper, onion, seasonal squash, zucchini, tzatziki

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Shrimp Scampi Crostini | With Cherry Tomatoes

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Salmon Burgers | with Chipotle Lime Aioli

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Marinated Butternut Squash Slider | with Red Onion Marmalade (vegan)

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Beef Sliders | with Balsamic Onions & Blue Cheese