



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

Eat, Drink & Be Married

At Big City Catering, we believe the visual staging is just as important as the flavor of the fare we create, therefore, elegant and colorful presentations are our specialty, whether an exotic seafood dish or a simple bite of the most tender of tenderloin.

Consider the following selection of hors d'oeuvres as simply a starting point. If you desire an item not featured here, we will be happy to create a truly original hors d'oeuvre designed just for you.

Cold Hors D'oeuvres

Ahi Tuna Canapé

Seared Ahi, Black and White Sesame Seeds, Cucumber, Wasabi Mayo and Pickled Ginger

Ahi Tuna on Wonton

Sushi-Grade Ahi Tuna rolled in Black & White Sesame Seeds served atop a Crisp Wonton with Wasabi & Ginger



BBQ Salmon Crostini

A Garlic Crostini topped with Boursin Cheese, BBQ Salmon and fresh julienned Cucumber. Drizzled with Honey.

Big City Cheese Board

A Selection of Elegant Cheeses to include Monterey Jack, Cheddar, Swiss, and Bleu Cheeses. Garnished with assorted Crackers and Grapes

Bruschetta

Traditional Tomato Bruschetta served with Garlic Crostini's



Brie Raspberry Tartlet

Raspberry Coulis topped with Almond Puree and Triple Cream Brie in a light and flaky Phyllo Cup

Caprese Skewer

Grape Tomatoes and petite Mozzarella Balls that are marinated in an Herb Vinaigrette and served on a skewer with a drizzle of sweet Balsamic Reduction

Deviled Eggs

Mayonnaise and Creole Mustard based Deviled Eggs topped with Crumbled Bacon

Farm Fresh Crudité

Refreshingly Crisp & Colorful Array of Seasonal Vegetables served with Your Choice of Creamy Garden Dill Ranch Dip, Garlic Aioli, or Roasted Red Pepper Coulis



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Fresh Tropical Fruit Kabobs

Chunks of Pineapple, Strawberries, and Seasonal Melons presented on a wooden skewer. Served with a Tropical Dipping Sauce.

Fig & Chevre Pairing

Herbed Goat Cheese and Fig Preserves in Puff Pastry topped with Sesame Seeds then drizzled with Honey

Fresh Fruit Display

Seasonal Fresh Fruit such as Melons, Berries, and Grapes artfully displayed for easy picking



Grilled & Roasted Vegetables

Squash, Zucchini, Carrots, Red & Green Peppers, and other Seasonal Vegetables marinated, then grilled and roasted. Served with a Vinaigrette Verde Dipping Sauce



Mediterranean Hummus

Choose one of the following: Traditional Garlic Herb Hummus, Basil Hummus, or Roasted Red Pepper Hummus served with Pita Triangles

Hot Hors D'oeuvres

Asian Dim Sum

Steamed Pot stickers filled with Pork and/or Asian Vegetables served with a Ponzu Sauce

Bacon & Swiss Mushrooms

Crumbled Bacon Pieces, Swiss cheese, and Bread Crumbs baked in a Hollowed Mushroom Cap

Bacon Wrapped BBQ Chicken

Tender chunks of Chicken wrapped in Bacon drizzled in BBQ sauce

Bacon Wrapped Scallops

Tender Scallops wrapped in Bacon skewered then drizzled with a Bourbon Barbecue Glaze

Bacon Wrapped Sweet Potato

Skewered on Bamboo

Beef & Blue Skewers

Tender chunks of Beef wrapped in Bacon and served on a bed of Bleu Cheese Dressing



Beef Chimichurri Skewers

Garlic and Cilantro marinated Skirt Steak skewered and served with Chimichurri Vinaigrette

Big City Dip

Our Signature Dip consisting of Sun-Dried Tomatoes, Artichoke Bottoms, Roasted Garlic, Shallots, Mushrooms, and Cream Cheese. Served with an Assortment of Crackers for dunking



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Big City Stuffed Mushrooms

Our Signature Filling consisting of Roasted Garlic & Shallots, Artichoke Bottoms, Mushrooms, Sun-Dried Tomatoes, and Cream Cheese

Bourbon Chicken on Bamboo

Tender Chicken Bites and Bell Pepper Squares served on a Bamboo skewer with Sweet Bourbon Glaze

Buffalo Chicken Meatball

Topped your choice of Ranch or Bleu Cheese Dressing

Chicken & Waffle Bite

Southern Fried Chicken and Belgium Waffle drizzled with Maple Syrup



Coconut Shrimp

Fresh Gulf Shrimp Coated in Shredded coconut and Baked to Golden Brown. Served with Citrus Island Marmalade

Crispy Cheese Puffs

Puff Pastry with a Blend of Sharp Cheddar Cheese, Onions, Parmesan Reggiano Cheese, & Herbs served warm and bubbly



Fried Green Tomatoes

Lightly breaded and fried to a perfection then drizzled with a Lemon Garlic Aioli

Fried Ravioli

Savory Cheese filled Ravioli served with Pomodoro Sauce

Herb Sausage Stuffed Mushrooms

Savory Sausage Filling stuffed in a Mushroom Shell then topped with Shredded Parmesan Cheese and baked 'til bubbly

Hong Kong Spring Roll

A delicate blend of Asian Vegetables then lightly fried in a spring roll wrapper & served with Mango Chili Sauce

Island Empanadas

Ground Beef encased in a Flaky Turnover served with a Ancho Chili Aioli

Mac n' Cheese Bites

Creamy Macaroni and Cheese lightly breaded and baked till crisp and drizzled with a Cheddar Cheese sauce

Miniature Maryland Crabcakes

Crabmeat lightly mixed with Celery, Onions, and Peppers seasoned to perfection. Pan-fried and served with a Caper Remoulade





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Pimento Cheese & Country Ham Crostini

Cheddar, Pepper Jack and Roasted Red Pepper Pimento Cheese Topped with Crisp Country Ham

Polynesian Meatballs

Seasoned Ground Angus Beef and rolled into balls, baked and then glazed with Polynesian Sauce

Pulled Pork Sliders

BBQ Pulled Pork served on a bite-sized bun

Sliders

Mini Beef Burgers served on bite-sized Buns with Lettuce and a Dollop of Secret Sauce.

Southwest Chicken Spring Rolls

Southwestern-style Chicken Spring Rolls stuffed with Black Beans & Roasted Corn Salsa served with a Spicy Chipotle Sauce

Spanakopita

Crisp Buttery Pastry filled with Spinach & Feta Cheese then baked 'til golden brown

Spinach Artichoke Bite

Artichoke Hearts blended with Spinach, Parmigiano-Reggiano Cheese, & Cream Cheese in a Phyllo Cup



Taco Tart

Taco seasoned Ground Beef stuffed in a Tart Shell and topped with shaved Cheddar and Pepper Jack Cheese

Tequila-Lime Pulled Pork

Tequila marinated Pork shredded and served on crisp Fried Plantains topped with a Mango Chipotle Salsa

Twice Baked Potato Taster

Tender twice-Baked New Potatoes fully loaded with Shredded Cheddar Cheese, Scallions, and Bacon Bits, topped with Cheddar Cheese



Premium Hors D'oeuvres

Antipasta Bellissimo

A Lovely Selection of Marinated Artichokes, Roasted Peppers, Assorted Imported Olives, Grilled Cipollini Onions, Sausages, Salami, and Marinated Buffalo Mozzarella



Cocktail of Prawns

Fresh Gulf Shrimp, Homemade Cocktail Sauce & Crème Fraîche



Crab Fonduta

Lump Crabmeat blended with Artichoke Hearts, Cream Cheese and Parmesan Cheese. Served warm with Whole Grain and Butter Crackers



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Trio of Mediterranean Hummus

A Classic Chick-Pea Tapas Appetizer with a Big City Twist. A Triple Display of Traditional Garlic Herb Hummus, Basil Hummus, and Roasted Red Pepper Hummus served with Pita Triangles

Miniature Lamb Lollipops

Miniature Lamb Chops marinated in Red Wine & Garlic. Chops are then seared and served with a Mint Demi-Glace and a Garlic Aioli.

Prosciutto and Melon Kabobs

Seasonal Melon Pieces gently wrapped with Italian Prosciutto

Raw Seafood Bar

Jumbo Cocktail Prawns, Snow Crab Claws, Mussels, and Clams

Seafood Fonduta

Seafood blended with Artichoke Hearts, Cream Cheese, and Parmesan Cheeses and served warm with Crostinis and Assorted Crackers

Smoked Duck on Brioche

Smoked Breast of Duck set atop Brioche Toast with a Fig Compote and Thyme

Flatbreads

Ripe Plum Tomato Flatbread

Fresh Basil, Roasted Garlic and melted Parmesan Cheese

Garlic Chicken Flatbread

Balsamic Onions, Roasted Red Peppers and Mozzarella Cheese



Bianca Florentine Flatbread

Wilted Spinach, Feta & Mozzarella Cheese, and a Creamy Herbed Ricotta Sauce

Bleu + Beef Flatbread

Tender Sliced Steak, Bleu Cheese, and a Balsamic Drizzle



Shooters

Roasted Corn Soup with Chive Cream
Sweet Pea Shooter with Candied Bacon
Butternut Squash Soup with Nutmeg Cream
Creamy Tomato Soup with Crispy Cheese Puff
Creamy Onion Parmesan Soup topped with Fried Onions

Roasted Pumpkin Soup with Cinnamon Crème Fraîche
Chilled Watermelon Gazpacho
Traditional Tomato Gazpacho
Chilled Cucumber Soup
Bloody Mary Oyster Shooters
Vegetable Crudité Shooters
Tequila Shrimp Shooter