

checkers catering and special events

2011 hot appetizers

MINI MEATBALLS @ \$1.35

In Our House BBQ Sauce

SWEDISH MEATBALLS @ \$1.35

With Button Mushrooms

HONEY MUSTARD WINGS @ 1.45

With a Garlic, Honey & Soy Marinade & Glaze

HOT & SPICY WINGS @ 1.45

Zippy Breaded Chicken Wings served with Celery Sticks & Bleu Cheese Dip

SPANIKOPIA @ \$1.70

Filo Triangles Stuffed with Crumbled Feta & Baby Spinach Baked to a Golden Brown

VEGETARIAN SPRING ROLLS @ \$1.70

Matchstick Chinese Vegetables Wrapped Neatly in a Won Ton Wrapper Flash Fried to a Golden Brown.

Served with a Curry & Coconut Dipping Sauce

STUFFED FILOS @ \$1.70

Buttery Filo Dough Stuffed with Caramelized Onion, Walnuts, Bleu Cheese and Bacon Crumbles

Baked to a Golden Brown

MOROCCAN MEATBALLS @ \$1.70

Ground Lamb with Seasonal Herbs & Moroccan Spices with Tahini Yogurt Dip

SPRING ROLLS @ \$1.75

Minced Chicken & Spiced Cashews Wrapped Neatly in a Won Ton Wrapper.

Served with a Sweet Chili Pepper Dipping Sauce

STUFFED SPUDS @ \$1.75

Potato Skins Stuffed with Cheese, Onion & Bacon and Served with Sour Cream & Salsa on the Side

LIL'POT STICKERS @ \$1.80

Steamed Minced Pork in a Won Ton Wrapper, served with Soy Sauce for Dipping

ITALIAN STUFFED MUSHROOMS @ \$1.80

Baked Mushrooms Stuffed with Italian Sausage & Parmesan Cheese

VEGETARIAN STUFFED MUSHROOMS @ \$1.80

Baked Mushroom Stuffed with Baby Spinach & Crumbled Feta

SPANISH STUFFED MUSHROOMS @ \$1.80

Baked Crimini Mushrooms Stuffed with Spanish Ham, Parmesan Cheese, Sour cream and Herbed Bread Crumbs

COCONUT FRIED SHRIMP @ \$1.80

Butterfly Shrimp rolled in Panko Bread Crumbs and Coconut then Fried to a Golden Brown.

Served with Orange Mango Lime Dipping Sauce

WILD MUSHROOM TARTLETS @ \$1.85

A Trio of Sautéed Mushrooms in a Bite Size Tartlets Topped with Parmesan Cheese & Button Mushroom

CARROT & SCALLION CAKES @ \$1.85

Pan Seared Topped with Crumbled Feta & Diced Kalamata Olives

TAMALE SHOOTERS @ \$1.85

Corn Tamale with tri color peppers served with a chipotle aioli dollop

MOJO SHRIMP @ \$1.95

Marinated and Grilled Smokey Shrimp with Garlic Parsley Mojo on a Bamboo Skewer

MINI CHICKEN TAMALES @ \$1.95

Served with Homemade Salsa & Sour Cream

CHICKEN TAQUITOS @ \$1.95

Shredded Roasted Chicken Wrapped in a Corn Tortilla Served with Homemade Salsa & Sour Cream

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CARIBBEAN STYLE QUESADILLAS @ \$1.95

BBQ Pulled Pork & Diced Green Apple Nestled Between Flour Tortillas
Smothered in Cheese with a Bermuda Salsa

CRUNCHY SHRIMP CAKES @ \$1.95

Pan Seared Almond Crusted Shrimp Cakes with Lemon Soy Aioli for Dipping

CITRUS CHILI SHRIMP STICKS @ \$1.95

Grilled over an Open Fire and Glazed with a Hot Honey Soy Sauce

CRAB STUFFED MUSHROOMS @ \$1.95

A Blend of Fresh Crab, Parmesan Cheese & Scallions

GRILLED CHICKEN SATAY @ \$2.15

Seasoned & Grilled to Perfection Brushed with Peanut Sauce & sesame seeds

TERIYAKI CHICKEN STICKS @ \$2.15

Grilled Tender Chicken on a Bamboo Skewer

Basted with House Teriyaki

SPANISH CHICKEN STICKS @ \$2.15

Grilled Tender Chicken on a Wooden Skewer Basted with a Lemon & Saffron Sauce

INDIAN CHICKEN SKEWERS @ \$2.15

Grilled Marinated Chicken skewer, served with a Green Curry Coconut Dipping Sauce

SOY BEEF STICKS @ \$2.25

Grilled Tenderloin Beef Threaded on a Bamboo Skewer

Basted with Sesame Soy

THAI COCONUT BEEF STICKS @ \$2.25

Threaded Strips of Beef Tenderloin on a Bamboo Skewer with a Thai Red Curry Coconut Dipping Sauce

ROCK SHRIMP & AVOCADO LUMPIA @ \$2.25

Lumpia Wrapper Filled with Rock Shrimp, Diced Avocado, & Jamaican Relish

Flash Fried to a Golden Brown Dusted with Sea Salt

CRAB FILLED SPUD CUPS @ \$2.25

Halved Sweet Yukon Gold Potatoes Stuffed with Dungeness Crab Salad

FIERY THAI SCALLOPS @ \$2.65

Large Pan Seared Scallops Topped with Red Curry & Basil Mango Relish

GRILLED TIGER PRAWN SATAY @ \$2.25

With Thai Red Curry Sauce

LOVE BIRDS @ \$2.25

Minced Chicken, Mascarpone Cheese & Fig Preserves Wrapped Neatly in Puff Pastry Baked to a Golden Brown

CHICKEN SWISS CORDON BLEU BITES @ \$2.25

Swiss Cheese Nestled between Ground Chicken & Ham Coated in Panko Bread Crumbs. Served with a Sherry Cream Dipping Sauce

OLD ENGLISH BEEF SKEWERS @ \$2.35

Grilled Beef Tenderloin on a Bamboo Skewer with a Triple Mustard Garlic Sauce

TOSCANO PRAWNS @ \$2.35

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

ROASTED LAMB CHOPS @ \$2.35

Rubbed with Seasonal Herbs & Spices. Served with a Orange Marmalade Sauce

VINO BEEF KEBAB @ \$2.35

Beef Tenderloin on Bamboo Skewer Grilled over an Open Fire Basted with a Sweet Merlot Demi Glace

ITALIAN PRAWNS @ \$2.35

Grilled Pancetta Wrapped Jumbo Prawns Finished with a Chardelode Wine Sauce

MINI WELLINGTONS @ \$2.40

Beef Tenderloin & Stilton Cheese with Wild Mushrooms Wrapped in Puff Pastry Baked to a Golden Brown

NEW THAI CHICKEN SATAY - AUTHENTIC THAI STYLE @ \$2.65

Marinated and Grilled Chicken Satay served with Thai Cucumber Salad and Peanut Sauce on the side

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LOUISIANA CRAB CAKES @ \$2.45

Pan Seared Served with Chipotle Chili Aioli

LAMB LOLLIPOPS @ \$2.45

Roasted & Seasoned Lamb Lollipops Served with Fresh Raspberry & Blackberry Fruit Glace on the Side

NEW THAI BEEF SATAY - AUTHENTIC THAI STYLE @ \$2.65

Marinated and Grilled Satay of Beef served with Thai Cucumber Salad and Peanut Sauce on the side

NEW ORLEANS SKEWERS @ \$2.65

Grilled Succulent Shrimp & Andouille Sausage on a Wooden Skewer

LAVA PRAWNS @ \$2.95

Grilled Giant Prawn on a skewer with a Spicy Chipotle Mango Sauce

OYSTERS ROCKEFELLER @ \$3.75

Baked on the Half Shell Topped with Herbed Bread Crumbs

WELL DRESSED SCALLOPS @ \$3.85

Pan Seared Giant Scallops Marinated in Garlic & Citrus infused Olive Oil Wrapped in Bacon

SPUD MARTINI BAR @ \$5.50

Choice of Mashed Gold Yukon, or Mashed Red Potatoes with Rosemary or Sweet Potato Mash and served with Butter, Sour Cream, Shredded Cheddar Cheese, Bleu Cheese Crumbles,

Scallions, Salsa, Bacon & Onion Strings

ARTICHOKE FRITTERS * 200 pieces @ \$119.95

Quartered Artichokes breaded with Japanese Bread Crumbs then Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Lemon Tarragon Aioli

FLASH FRIED CALAMARI * 12 lbs @ \$249.95

Lightly Breaded Strips of Calamari Flash Fried to a Golden Brown Dusted with Sea Salt.

Served with a Chipotle Aioli for Dipping

carving stations

The Carving Station is considered an addition to any assortment of appetizers. Served in 3 ounce portions and is intended to be served with other appetizers or as an addition to a main entrée. A chef is required for the carving station.

FRESHLY ROASTED TURKEY BREAST

Served with Freshly Baked Assorted Rolls

Aioli and Spicy Mustard on the side

Add 6.95 per serving

SMOKED & GRILLED PORK TENDERLOIN

Glazed and then served with Jack Daniels and Maple Glaze on the side

Served with Soft Egg Rolls and Extra Sauce

Add 8.95 per serving

CHECKERS SIGNATURE SLOW SMOKED PRIME RIB

Served with Creamy Horseradish and au jus on the side

Freshly Baked Assorted Artisan Rolls

Add 10.95 per serving

NEW YORK STRIP LOIN

Seasoned with garlic & herbs then roasted to perfection

Aioli, Spicy Mustard and BBQ Sauce on the side

Freshly Baked Assorted Artisan Rolls

Add 10.95 per serving

BEEF TENDERLOIN

Generously dry rubbed with fresh herbs, garlic, and sea salt then roasted to medium rare

Aioli, Spicy Mustard and BBQ Sauce on the side

Freshly Baked Assorted Artisan Rolls

Add 11.95 per serving

Checkers Catering & Special Events Appetizer Menu

Revised August 2011

(925) 968-1121

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2011 room temp appetizers

CELERY BARQUETTES @ \$1.45

Stuffed with Stilton Cheese Garnished with a Candied Walnut

ALE N' APRICOTS @ \$1.45

Ale Soaked Apricots Stuffed with Gorgonzola Cream Topped with Honey Glazed Pecans

HARVEST SWEET POTATO TARTS @ \$1.60

Bite Size Tartlet Filled with Mashed Sweet Potato Topped with Caramelized Walnuts

BRUSCHETTA CHECKERS STYLE @ \$1.65

Diced Vine Ripe Roma Tomatoes, Crumbled Feta Cheese, Garlic & Torn Sweet Basil.

Served with Crostini

PINWHEEL ASSORTMENT @ 1.65

Combination of Turkey, Ham & Roast Beef with Assorted Cheeses wrapped with cream cheese & Cracker Bread

TUSCAN WRAPS @ \$1.65

French Crepe Stuffed with Seasoned Ricotta & Crispy Sage topped with Shaved Parmesan Cheese

TORTA SQUARES @ \$1.65

Prepared with Egg, Shredded Zucchini & Wild Rice

CHILLED JUMBO PRAWNS @ \$1.65

Served with Spicy Cocktail Sauce & Lemon Wedges

SPANISH TARTLETS @ \$1.75

Caramelized Spanish Sweet Onions on a Bed of Creme Fraiche

in a Bite Size Tart with Minced Chives

CAPRESE SKEWERS @ \$1.75

Toy Box Tomatoes, Marinated Mozzarella Balls & Torn Basil on a Bamboo Skewer

Finished with a Balsamic Reduction

CHIVE PANCAKES @ \$1.75

Mini Chive Pancakes Topped with a Dollop of Creme Fraiche & Red Onion Confit

DEVEILED EGGS 2 WAYS @ \$1.75

Some Topped with Crumbled Bacon & Chives and Some Topped with Bay Shrimp

CHICKEN WITH A BIG BANG @ \$1.80

Minced Chicken with Sliced Scallions in a Spicy Peanut Sauce

Sitting Neatly in a Bite Size Filo Tartlet

SAVORY CREPES @ \$1.80

French Crepe Filled with Black Forrest Ham in a Tarragon & Mustard Cream Cheese Spread

NAPA CROSTINI @ \$1.85

Toasted Baguette topped with Gorgonzola Cream Cheese & Sliced D'Anju Pears with a Grape Garnish

ATLANTIC TARTLETS @ \$1.85

Wafer Thin Smoked Salmon

Sitting on a Bed of Cracked Pepper & Lime Crème Fraiche in a Bite Size Filo Tartlets

SHIITAKI ON TOASTED PARMESAN CRISP @ \$1.85

Topped with Herb Goat Cheese & Shiitake Mushroom with Roasted Red Bell Pepper Strip

FIVE SPICE DUCK @ \$1.85

With Grilled Diced Duck & Spicy Mango & Papaya in a Bite Size Wonton Cup

FALL CROSTINI @ \$1.85

Smoked Turkey, Cranberry Apple Compote & Brie Cheese a top Baguette with Aioli Spread

HARVEST CRISPS @ \$1.85

Goat Cheese Crisps Topped with Wild Mushroom Ragout and Fresh Dill

PROSCIUTTO Y MELON @ \$1.85

Cantaloupe & Honey Dew Melon Spheres Wrapped in Salty Prosciutto on Bamboo Skewer

ROYAL CHICKEN CROSTINI @ \$1.85

Chicken, Sundried Tomato, Feta Cheese, and Fresh Basil tossed in Garlic Infused Olive Oil on top of Crostini

checkers catering and special events

2011 room temp appetizers

GINGERED CHICKEN CAKES @ \$1.95

Topped with a Dollop of Cilantro Lime Cream Cheese & Mango Garnish

GREEK STUFFED TOMATOES @ \$1.95

Cherry Tomatoes Stuffed with Olive Tapenade

GREEN GODDESS PRAWNS @ \$1.95

Toasted Parmesan Crisp with Avocado Pesto Mousse with Prawn Medallion & Chive

CHICKEN & PESTO FILO CUP @ 1.95

Filo Cup filled with Smoked Chicken in Parsley & Olive Pesto with Shaved Parmesan Cheese

SPANISH STYLE ASPARAGUS @ \$1.95

Roasted Asparagus wrapped with Thinly Sliced Prosciutto

Served with Lemon Aioli for Dipping

BRIE EN'CROUTE @ \$1.95

A Square of Ripe Brie Cheese with Minced Spiced Walnuts Wrapped Neatly in Puff Pastry Baked to a Golden Brown with a Sweet Apricot Glaze

ISLAND WON TON CUPS @ \$1.95

Bay Shrimp Tossed in a Mango-Curry Dressing Served in a Bite Size Wonton Cups

ENDIVE BOATS @ \$1.95

Filled with Smoked Salmon Mousse, Alfalfa Sprouts & Micro greens Spritzed with Fresh Lemon Juice

NEW CRAB SALAD ON WASABI PANCAKE @ 2.20

Crab Salad with Red Pepper & Snow Pea on top of Wasabi Pea Pancake with Crunchy Wasabi Peas

FILET MIGNON ON TOASTED PARMESAN CRISPS @ \$2.20

Filet Mignon, Roasted Onions & Dijon Aioli atop a Toasted Parmesan Crisp

RISOTTO CAKE @ \$2.20

Infused with Saffron Topped with a Poached Shrimp and a Red Chili & Chive Oil Drizzle

CALI ROLLS @ \$2.25

Sticky Rice Wrapped in Sea Weed with Diced Avocado, Cucumber & Crab.

Served with Soy Sauce, Wasabi & Pickled Ginger

FILLED PURSES OF CHICKEN & ASPARAGUS SALAD @ \$2.35

French Crepe Purse Stuffed with Diced Asparagus & Chicken in a Jamaican Relish

Tied with a Fresh Snipped Chive

NEW WATERMELON GAZPACHO @ 2.45

Red & Gold Watermelon Gazpacho Topped with Fresh Mint and served in a Shot Glass

AHI CAKES @ \$2.75

Pan Seared Ahi Tuna with a Coriander Sesame Seed Crust on top of

Seasoned Rice Cake with Ginger Aioli, Parsley & Orange Zest

ANTIPASTO SKEWER @ 2.75

Bamboo Skewer of Salami, Marinated Artichoke Heart, Mozzarella, Stuffed Green Olive & Roasted Red Pepper

CHARRED SALMON @ \$2.85

Fresh Salmon topped with Chandon Glaze & Thai Salsa with Cashews served in a Bamboo Cup or Asian Spoon

RAW BLUE POINT OYSTER ON HALF SHELL @ \$2.95

Fresh on Half Shell Snuggled in Spicy Cocktail Sauce

(5 dozen Minimum)

AHI TARTARE @ \$2.95

Sashimi Ahi Tuna Dressed with Chopped Chives and Shiso Leaves in a Sesame Soy Blend with Spicy Pickled Cucumber

Topped with Wasabi Tobiko on a Fried Wonton Chip

NEW MINI CRAB COCKTAIL @ 3.25

Fresh Lump Crab layered with Spicy Cocktail Sauce topped with Tiny Fresh Lemon slice in Tall Shot Glass

MARGARITA OYSTERS @ \$3.25

Raw Kumomoto Oyster served on the Half Shell with Margarita Lime

(5 dozen Minimum)

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2011 room temp appetizer & small plates

TRADITIONAL CEVICHE @ \$3.25

Citrus infused Marinated Tiger Prawns with Minced Red Onions
Served with Tri-Color Tortilla Chips in bamboo boats

SOPHISTICATED CEVICHE @ \$3.45

Citrus infused Marinated Bay Scallops & Tiger Prawns for 24 Hours with Minced Red Onions. Finished with a Drizzle of Summer Truffle Oil and served with Tri-Color Tortilla Chips in bamboo boat

NEW WEeping TIGER BEEF @ 3.95

Served Small Plate Style
Marinated Thai Style Beef Tenderloin, Grilled, Sliced Thin and Served over a Crispy Asian Pear Slaw

2011 room temp dips, platters & displays

TAPENADE TRIO BAR @ \$3.95

A Trio of Kalamata Olives, Artichoke & Roasted Red Pepper Tapenades
Served with Herb & Butter Toasted Pita Chips

THAI SPICED GUACAMOLE @ \$3.95

Served with Toasted Pita Chips

FARMERS MARKET SPINACH DIP @ \$69.95

Baby Spinach with Sliced Water Chestnuts in a Cream Dip with Seasonal Herbs & Spices Displayed in a Round French Bread Bowl.

Served with Sliced Baguettes and Baby Carrot Garnish

CURRY SPICED YOGURT CORIANDER & MANGO CHUTNEY DIP @ \$79.95

Five pounds of dip

Served with Toasted Herbed Pita Chips

NEW THAT'S ITALIAN DISPLAY @ \$119.95

Antipasto Platter Display of Whole Sweet Red & Spicy Peppadew Peppers, Stuffed Green Olives, Mozzarella Cheese, Marinated Artichoke Hearts, Olive Tapenade, Genoa Salami & Pepperoncinis.

Served with Table Crackers, Baguettes, Crispy Lemon Pepper Twists & Assorted Grissini & Lavosh Shards

MOROCCAN BRIE WHEEL @ \$109.95

Dressed with Extra Virgin Olive Oil, Sun Dried Tomato, Fresh Basil & Roasted Pine Nuts
Served with Table Crackers, Baguettes, Crispy Lemon Pepper Twists & Assorted Grissini & Lavosh Shards

TRES BRIE WHEEL DISPLAY @ \$269.95

5lb Saint Andre Triple Cream Brie Cheese centered on top of two 2lb Domestic Brie Wheels
Generously topped with a Warm Caramel Glaze & Smothered in Pecans

Served with Table Crackers & Sliced Baguettes

NEW ST ANDRE BRIE CAKE @139.95

Triple Cream Brie Cheese Wheel, layered & Frosted with a Brown Sugar & Mascarpone Cheese Icing
Topped with Chocolate Shavings & Served with Table Crackers & Vanilla Wafers

checkers catering and special events

2011 room temp dips, platters & displays

FRESH SEASONAL FRUIT PLATTER

Fruit Platters typically include Watermelon, Cantaloupe, Honeydew, Pineapple, in Season Berries that may include Raspberries, Strawberries and Grape Clusters

*** 5 lbs @ \$74.95 * 10 lbs @ \$148.95 * 15 lbs @ \$222.95 * 20 lbs @ \$297.95**

BASIC CHEESE BOARD

*** 5 lbs @ \$79.95 * 10lbs @ \$159.95 * 15 lbs @ \$239.95 * 20 lbs @ \$318.95**

A Variety of Swiss, Provolone, Smokey Cheddar, Dill Havarti, Pepper Jack, & Baby Brie Garnished with Red Grape Bunches. Served with Table Crackers, Baguettes, Crispy Lemon Pepper Twists & Assorted Grissini & Lavosh Shards

GOURMET CHEESE BOARD DISPLAY

*** 5 lbs @ \$134.95 * 10lbs @ \$269.65 * 15 lbs @ \$399.95 * 20 lbs @ \$539.95**

A Variety of Artisanal Cheeses Garnished with Red Grape Bunches.

Humboldt Fog Goat Cheese of Cypress Grove, Roquefort Vernieres of France, Sage Derby of England, Double Gloucester with Stilton from Britain, Grana Padano of Italy, Saint Andre Triple Crème Brie of France

Served with Table Crackers, Baguettes, Crispy Lemon Pepper Twists & Assorted Grissini & Lavosh Shards

FIRE GRILLED VEGGIES

*** 5 lbs @ \$64.95 * 10 lbs @ \$124.95 * 15 lbs @ \$174.95 * 20 lbs @ \$234.95**

Seasonal Vegetables may include Grilled Asparagus, Tri-Color Bell Peppers, Zucchini, Haricot Verts, Baby Carrots, Red Onion & Portobello Mushrooms Finished with a Balsamic Reduction.

Served with a Peppercorn Ranch Dipping Sauce

RAW CRUDITES

*** 5 lbs @ \$57.95 * 10 lbs @ \$ 117.95 * 15 lbs @ \$ 166.95 * 20 lbs @ \$ 226.95**

A Wonderful Selection may include Raw Baby Carrots, Broccoli & Cauliflower Florets, Radishes, Jicama Sticks & Mini Pearl Tomatoes.

Served with your Choice of Ranch Dressing or Red Pepper Hummus

NEW GREEK OLIVE MIX

14.95 per lb

A Greek Mix including Kalamata, Mt. Pelion Black, Gordal, Cracked Green and Blond Olives with a medley of flavors and textures

NEW PUGLIA OLIVE MIX

18.95 per lb

A Colorful Assortment of Italian Varietal Olives, Peppers and Garlic Cloves in a Traditional Puglia Marinade

NEW SAVORY TOASTED ALMONDS

15.95 per lb

Blanched & Tossed in Olive Oil, Sea Salt, and Fresh Rosemary toasted to perfection

NEW SPICY CURRY CASHEWS

15.95 per lb

Whole Cashews tossed in a Sweet & Spicy Curry with a hint of Rosemary

SEVEN LAYER DIP

*** 5 lbs @ \$69.95 * 10 lbs @ \$ 129.95**

Smashed Pinto Beans, Sour Cream, Guacamole, Cheese, Diced Tomatoes, THE WORKS!

Served with Homemade Tri-Color Tortilla Chips

SALMON DISPLAY * 5 lbs @ \$209.95

Poached Fresh Salmon in a Citrus infused White Wine with Creamy Dill Sauce & Mini Pearl Capers. Served with Toasted Baguettes & Mini Bagels