

checkers catering and special events

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

MINI BLT SKINS @ \$1.65

Mini Yukon Gold Potatoes Stuffed with Smoked Bacon, Diced Cherry Tomato

Topped with Micro Greens & Bleu Cheese Aioli

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

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 CREMINI MUSHROOMS @ \$1.80

Baked 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 & Coconut & Fried to a Golden Brown. Served with Orange Mango

Dipping Sauce

WILD MUSHROOM TARTLETS @ \$1.85

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

CARROT & SCALLION CAKES @ \$1.85

Pan Seared Topped with Crumbled Feta & Diced Black 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

GINGERED CHICKEN CAKES @ \$1.95

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

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 Glazed with a Hot Honey Soy Sauce

CRAB STUFFED MUSHROOMS @ \$1.95

A Blend of Fresh Crab, Parmesan Cheese & Scallions

GRILLED CHICKEN SATAY @ \$2.05

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

TERIYAKI CHICKEN STICKS @ \$2.15

Grilled Tender Strips of Chicken Threaded on a Bamboo Skewer

Basted with House Teriyaki

SPANISH CHICKEN STICKS @ \$2.15

Grilled Tender strips of 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 Tender Strips of Beef Threaded on a Bamboo Skewer

Basted with Sesame Soy Glazed Beef Skewers

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

Won Ton 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 @ \$2.25

Large Pan Seared Scallops Topped with Red Curry & Basil Mango Relish in an Asian Spoon

GRILLED TIGER PRAWN SATAY @ \$2.25

With Thai Red Curry Sauce

TOSCANO PRAWNS @ \$2.35

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

ROASTED LAMB CHOPS @ \$2.35

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

VINO BEEF SATAY @ \$2.35

Threaded Beef Tenderloin Grilled over an Open Fire Basted with a Sweet Merlot Demi Glace

ITALIAN PRAWNS @ \$2.35

Grilled Pancetta Wrapped Jumbo Prawns Finished with a Chermelode Drizzle

MINI WELLINGTONS @ \$2.40

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

OYSTERS ROCKEFELLER @ \$2.40

Baked on the Half Shell Topped with Herbed Bread Crumbs

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 ORLEANS SKEWERS @ \$2.65

Grilled Succulent Shrimp & Andouille Sausage on a Wooden Skewer

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LAVA PRAWNS @ \$2.95

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

WELL DRESSED SCALLOPS @ \$3.25

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 * 10 lbs @ \$129.95

Lightly Breaded Strips of Calamari Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Chipotle Aioli for Dipping

carving station

The Carving Station is considered an addition to any assortment of appetizers. Our meat is served in 3 ounce portions and is intended to be served with other appetizers or as an addition to the main entrée

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
Soft and Freshly Baked Assorted Rolls

Add 10.95 per serving

NEW YORK STRIP LOIN

Seasoned with garlic & herbs then smoked and roasted to perfection
Aioli, Spicy Mustard and BBQ Sauce on the side
Served with Soft and Freshly Baked Assorted 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
Served with Soft and Freshly Baked Assorted Rolls

Add 11.95 per serving

(A chef is required service for the carving station and is a minimum of 180.00)

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CELERY BARQUETTES @ \$1.45

Stuffed with Stilton Cheese Garnished with a Candied Walnut

HARVEST SWEET POTATO TARTS @ \$1.60

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

BRUSCETTA 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

MEDITERRANEAN SHOOTERS @ \$1.75

White Grape & Almond Gazpacho Shooters

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 BLINIS @ \$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 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

ALE N' APRICOTS @ \$1.80

Ale Soaked Apricots Stuffed with Gorgonzola Cream Topped with Fresh Mango & Honey Glazed Pecans

SAVORY CREPES @ \$1.80

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

NAPA CROSTINI @ \$1.85

Sliced D'Anju Pear a top Crostini Smearred with Gorgonzola 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

SHIKTAKI ON TOASTED PARMESAN CRISP @ \$1.85

Topped with Herb Chevre & Shiitake Mushroom with Roasted Red Bell pepper Garnish

FIVE SPICE DUCK @ \$1.85

With Diced Papaya in a Bite Size Wonton Cup

FALL CROSTINI @ \$1.85

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

HARVEST CRISPS @ \$1.85

Goat Cheese Crisps Topped with Wild Mushroom Ragout and Fresh Dill

PROSCUITTO Y MELON @ \$1.85

Cantaloupe & Honey Dew Melon Balls Wrapped in Salty Proscuitto

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TANGY CHEDDAR CRISPS @ \$1.85

Topped With Mediterranean Grape Relish

GREEK STUFFED TOMATOES @ \$1.95

Cherry Tomatoes Stuffed with Olive Tapenade

AVOCADO MOUSSE ON PARM CRISP TOPPED WITH PRAWN @ \$1.95

A Top a Parmesan Crisp with Prawn Medallion

CHICKEN & PESTO FILO CUP @ 1.95

Filo Cup filled with Smoked Chicken in Parsley & Olive Pesto

SPANISH STYLE ASPARAGUS @ \$1.95

Roasted Asparagus wrapped with Thinly Sliced Prochuitto

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 and Alfalfa Sprouts & micro greens Spritzed with Fresh Lemon Juice

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, Carrots, Cucumbers & 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

RAW BLUE POINT OYSTER ON HALF SHELL SHOOTER @ \$2.95

Fresh on Half Shell Snuggled in Spicy Cocktail Sauce

(5 dozen Minimum)

CHARRED SALMON @ \$2.55

Fresh Salmon topped with Chandon Glaze & Thai Salsa with Cashews served in a bamboo cup

AHI CAKES @ \$2.75

Pan Seared Ahi with a Coriander Crust a top

Seasoned Rice Cake with Ginger Aioli, Parsley & Orange Zest

COCONUT SAFFRON SHRIMP @ \$2.85

Served in a bamboo cup

AHI TARTARE @ \$2.95

Sashimi Ahi Tuna Dressed with Scallions, Shiso Leaves in a Sesame Soy Blend with pickled cucumber

Topped with Wasabi Tobiko in a Bamboo Cup

MARGARITA OYSTERS @ \$3.25

Raw Kumomoto Oyster served on the Half Shell with Margarita Lime

(5 dozen Minimum)

TRADITIONAL CEVEICHE @ \$3.25

Citrus infused Marinated Tiger Prawns for 24 Hours with Minced Red Onions Served with Tri-Color Tortilla Chips in bamboo boats

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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

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 Carrot Garnish

CURRY SPICED YOGURT CORIANDER & MANGO CHUTNEY DIP @ \$74.95

Five pounds of dip

Served with Toasted Herbed Pita Chips

THAT'S ITALIAN! 6 lb DISPLAY @ \$102.95

Antipasto Platter Display of Roasted Red Bells, Country Olives, Mozzarella Balls, Olive Tapenade, Salami, Green Onions & Pepperoncinis.

Served with Baguettes & Breadsticks

MOROCCAN BRIE DISPLAY @ \$109.95

Dressed with Extra Virgin Olive Oil, Sun Dried Tomato, Fresh Basil & Roasted Pine Nuts

Served with Table Crackers & Baguettes

TRES BRIE WHEEL DISPLAY @ \$139.95

Topped with a Warm Caramel Glaze & Smothered in Pecans Served with Table Crackers & Sliced Baguette

CHEESE BOARD DISPLAY

*** 5 lbs @ \$79.95 * 10lbs @ \$154.95 * 15 lbs @ \$204.95 * 20 lbs @ \$284.95**

International & Domestic Cheese Garnished with Red Grape Bunches. Served with Table Crackers & Sliced Baguettes

GRILLED CRUDITES

*** 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

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 @ \$169.95

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