



Catering Menu

Early Chapters

Quiche Bites (2 pp)	1.50
Bronx Bagel (plain or everything)	2.75
Fresh Fruit Skewer	2.00
Scones or Mini-Bundts	3.50

Opening Lines

Brazilian Cheese Bread (GF)	2.00
Caprese Skewer tomato, olive, fresh mozzarella	2.00
Polenta Square with toppings	2.00
Quinoa Salad	2.00
Crostini with choice of olive tapanade, eggplant caviar, or black lentils	2.00
Fig & Cheese Crostini	2.00
Hummus with Crackers	2.25
Antipasti Skewer salami, olive, tomato & cheese	2.50
Soup (warm or chilled, 4 oz)	3.00
Quinoa Tart	4.00
Cheese & Nuts	6.00

Narratives

Quiche Bites (2 pp)	1.50
Italian Meatballs with Marinara	1.50
Asian Dumpling with Sauce	2.00
Stuffed Mushrooms (2 pp, min 24)	2.00
Spanakopita (2 pp, min 24)	2.00
Shrimp Mousse with Sourdough Bread	3.00
Chicken Salad with Greens	3.75
Mini Chicken Salad Sandwich	4.25

Even Happier Beverages

Event/House Wine (bottle)	13/17
Premium Wine (bottle)	19
Champagne available	mkt
Regional Craft Beer	4
Rishi Elderberry Hibiscus Iced Tea Carafe	10
Coffee Carafe	20

Happy Endings

Freshly-baked Cookies	1.75/2.75
Fresh Fruit Skewer	2.00
Chocolate Mousse Cup	2.00
Cheesecake Filled Strawberries (seasonal)	1.50

Contact us for Catering Services
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