






# APPETIZERS

Our appetizer menu offers a variety of hot and cold appetizers, trayed dips and classic appetizer trays that are sure to please your guests. Whether you're looking to have a cocktail party or a delicious buffet, Lisa's is the perfect choice. For light appetizers we recommend 2-4 pieces per person and for heavy appetizers we recommend 5-10 pieces per person. Our appetizers are great for all types of social engagements year-round. **Reminder:** Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you even when you're planning a last-minute event.

Our signature appetizers as well as the most trending & popular appetizers are marked with a  sprig of rosemary.

## Cold Appetizers


Sold by the dozen | Packaged in clear containers



















 CAPRESE BITES <b>VG GFNF</b>	\$21.00/Per Dozen
CROSTINI: ARTICHOKE ON RICOTTA WITH LEMON & BASIL CHIFFONADE	\$24.00/Per Dozen
CUCUMBER TAPAS <b>VG GF NF</b>	\$21.00/Per Dozen
 DEVEILED EGGS <b>VG GFNF</b>	\$21.00/Per Dozen
FLANK STEAK BUNDLES <b>GF</b>	\$26.00/Per Dozen
FRUIT SKEWERS (6") [SEASONAL FRUITS] <b>VG GF VNF</b>	\$24.00/Per Dozen
 MELON PROSCIUTTO BITES <b>GFNF</b>	\$27.00/Per Dozen
NEW POTATOES <b>GFNF</b>	\$21.00/Per Dozen
SAVORY PUFFS: CHICKEN   TUNA	\$21.00/Per Dozen
 SHRIMP COCKTAIL SHOOTERS [IN DISPOSABLE 2 Oz. SHOT GLASS] <b>GFNF</b>	\$30.00/Per Dozen
SMOKED SALMON TOASTS WITH LEMON, CAPERS, AND DILL <b>NF</b>	\$27.00/Per Dozen
WALNUT STUDDER BLEU CHEESE GRAPES <b>VG GF</b>	\$21.00/Per Dozen
WATERMELON FETA BITES [SEASONAL] <b>VG GFNF</b>	\$24.00/Per Dozen


*Our cold appetizer selections may be trayed upon request for an extra fee*

Dietary Key: **VG** - Vegetarian | **GF** - Gluten Free | **VN** - Vegan | **NF** - Nut Free

# Hot Appetizers

Our **HOT** appetizers are best quality when heated AT the event location, and we recommend that they **NOT** be delivered hot, however if there is no alternative to a hot delivery then we have marked the appetizers that retain the best quality when delivered hot with a  Delivery Vehicle.

	AVOCADO SPRING ROLLS WITH CREAMY CILANTRO DIPPING SAUCE	VG NF	\$27.00/Per Dozen
	BACON WRAPPED BRUSSEL SPROUTS IN A BALSAMIC DRIZZLE	GF NF	\$26.00/Per Dozen
	BEEF EMPANADAS	NF	\$24.00/Per Dozen
	BEEF OR TURKEY MEATBALLS: SWEDISH   CHINESE   ITALIAN	 NF	\$34.00/Order of 50
	BEEF SKEWERS: SATE   TERIYAKI   CHIMICHURRI	 NF	\$27.00/Per Dozen
	BEEF TAQUITOS [WITH AVOCADO DIPPING SAUCE]	GF NF	\$24.00/Per Dozen
	BLEU CHEESE STUFFED DATE RUMAKI	GF NF	\$26.00/Per Dozen
	CROSTINI'S: BRIE & PESTO   ROASTED ARTICHOKE	VG NF	\$24.00/Per Dozen
	CHICKEN CORDON BLEU BITES [WITH DIJON MUSTARD DIP]	NF	\$26.00/Per Dozen
	CHICKEN FLAUTAS [WITH AVOCADO DIPPING SAUCE]	 NF	\$24.00/Per Dozen
	CHICKEN SKEWERS: SATE   TERIYAKI   HERB	 GF	\$24.00/Per Dozen
	CHICKEN TENDERS [WITH 1 SAUCE: BUFFALO   RANCH   HONEY MUSTARD   BBQ]	 NF	\$24.00/Per Dozen
	CHICKEN & WAFFLES: FRIED CHICKEN OVER A MINI WAFFLE WITH MAPLE GLAZE	NF	\$30.00/Per Dozen
	CHICKEN WINGS [WITH 1 SAUCE: BUFFALO   RANCH   SRIRACHA   BBQ]	 GF NF	\$24.00/Per Dozen
	COCONUT SHRIMP WITH ORANGE DIPPING SAUCE		\$30.00/Per Dozen
	FIRECRACKER SHRIMP WITH ORANGE DIPPING SAUCE	 GF NF	\$30.00/Per Dozen
	LAMB LOLLIPOPS	 GF NF	\$36.00/Per Dozen
	MINI BEEF WELLINGTON	NF	\$30.00/Per Dozen
	MINI BURGERS WITH CONDIMENTS [KETCHUP, MUSTARD, PICKLES]	NF	\$24.00/Per Dozen
	MINI CORN DOG [WITH 1 SAUCE: KETCHUP   RANCH   HONEY OR BROWN MUSTARD]	NF	\$18.00/Per Dozen
	MINI CHEESEBURGERS [WITH KETCHUP, MUSTARD & PICKLES]	NF	\$24.00/Per Dozen
	MINI PIZZAS: MARGHERITA   PEPPERONI	NF	\$24.00/Per Dozen
	MINI POT PIES: CHICKEN   TURKEY	 NF	\$27.00/Per Dozen
	MINI QUESADILLAS [Cheese   Apricot Brie   Pesto Provolone   Mexican]	VG	\$21.00/Per Dozen
	MINI QUICHE: ORTEGA   CHORIZO   LORRAINE   SPINACH & MUSHROOM	NF	\$24.00/Per Dozen
	MINI SHEPHERD'S PIES	NF	\$27.00/Per Dozen
	MINI TWICE BAKED POTATO WITH BACON, SOUR CREAM, & CHIVES	 NF	\$21.00/Per Dozen
	PIGS IN A BLANKET	NF	\$21.00/Per Dozen
	PIZZA PUFFS	NF	\$21.00/Per Dozen
	POPCORN CHICKEN [WITH 1 SAUCE: BUFFALO   RANCH   HONEY MUSTARD   BBQ]	 NF	\$34.00/Order of 50

Dietary Key: **VG** - Vegetarian | **GF** - Gluten Free | **VN** - Vegan | **NF** - Nut Free |  = Without Restricted Item

POT STICKERS: CHICKEN   VEGGIE [WITH SOY & APRICOT DIPPING SAUCE]	NF	\$24.00/Per Dozen
SAUSAGE STUFFED MUSHROOMS	NF GF	\$22.00/Per Dozen
SPANAKOPITA	VG NF	\$24.00/Per Dozen
STUFFED MUSHROOMS: FLORENTINE   ARTICHOKE	VG NF GF	\$21.00/Per Dozen
SWEET POTATO PLANKS WITH BRAISED SHORT RIB	NF GF	\$30.00/Per Dozen
VEGAN SAMOSAS [WITH CILANTRO OR PEANUT DIP SAUCE]	VG VN /NF	\$24.00/Per Dozen



## Cold Appetizer Trays



Serving suggestions for appetizer tray are as follows:

12" Serves 10-12 ppl | 16" Serves 20-25 ppl | 18" Serves 30-40

### AHI POKE & WONTON CRISPS NF / GF

Ahi Poke made with fresh Ahi tuna, cucumber, soy, sriracha, wasabi, & sesame seeds. Served with house-made wonton crisps.

12" \$65.00

16" \$95.00

18" \$125.00

### ANTIPASTO VG NF / GF

Mediterranean olives, marinated mushrooms, fresh mozzarella, prosciutto, salami, marcona almonds, stuffed red peppers, dried figs, and artichoke hearts.

12" \$60.00

16" \$85.00

18" \$120.00

### BRUSCHETTA & CROSTINI'S VG VN NF / GF

Fresh basil, Roma tomato, garlic, and balsamic vinegar. Served with crunchy seasoned crostini breads.

12" \$30.00

16" \$55.00

18" \$80.00

### CEVICHE & CHIPS GF NF

Fresh white fish, shrimp, pico de gallo, diced serrano pepper, and freshly squeezed lemon & lime.

12" \$60.00

16" \$85.00

18" \$120.00

### CHARCUTERIE

Assorted gourmet salamis [sopresseta, wild boar, duck, Black truffle,] assorted artisan cheeses [quattro pepe, aged gouda, cassiago truffle, and manchego] Mediterranean olives, prosciutto, cornichons, fresh and dried fruits, assorted nuts. Served with gourmet crackers & baguette.

Selections may vary based on availability.

12" \$65.00 [Serves 5-6]

16" \$110.00 [Serves 10-12]

18" \$145.00 [Serves 20-25]

### CHEESE VG NF

An assortment of exquisite cheeses [cheddar, pepper jack, brie, swiss, sage, boursin, and gouda.]

Decorated with fruit and served with savory crackers.

12" \$60.00

16" \$85.00

18" \$120.00

### CHIPS & SALSA VG GF VN NF

Your Choice of salsa: Salsa verde, salsa picante, pico de gallo, mango salsa.

12" \$20.00 [Serves 5-6]

16" \$30.00 [Serves 10-12]

18" \$40.00 [Serves 20-25]

Dietary Key: VG - Vegetarian | GF - Gluten Free | VN - Vegan | NF - Nut Free | "/>

## EUROPEAN CHEESE VG NF / GF

Assorted European & Artisanal cheeses: Spanish manchego, aged gouda, English cheddar, fontina, Norwegian Jarlsberg, French brie and English bleu cheese. Served with gourmet crackers.

Selections may vary.

12" \$75.00

16" \$105.00

18" \$140.00

## FRESH FRUIT VG GF VN NF

Pineapple, honeydew, cantaloupe, watermelon, grapes & berries. Selections are seasonal and may vary to provide the best fruit quality.

12" \$45.00

16" \$75.00

18" \$95.00

## GUACAMOLE & CHIPS VG GF VN NF

Fresh guacamole made with avocado, cilantro, red onion, tomato, lemon. Served with chips.

12" \$30.00 [Serves 5-6]

16" \$50.00 [Serves 10-12]

18" \$70.00 [Serves 20-25]

## GRILLED CHICKEN TENDER GF NF

Marinated and grilled chicken tenders. Served with garlic aioli dip.

12" \$36.00

16" \$65.00

18" \$120.00

## GRILLED VEGETABLE VG GF NF / VN

Carrots, eggplant, zucchini, asparagus, squash, mushrooms & onions. Served with garlic aioli dip.

12" \$45.00

16" \$70.00

18" \$90.00

## HUMMUS & FRESH PITA VG VN NF

House-made hummus flavored with garlic and lemon. Served with fresh pita wedges.

12" \$30.00

16" \$55.00

18" \$80.00

## POACHED SALMON NF / GF

Slow poached salmon layered with herb mousse & topped with fresh sliced cucumbers. Served with French baguette and creamy dill sauce.

**Medium:** [10 – 12 #] \$285.00

**Large:** [16 – 18 #] \$395.00

## SHRIMP COCKTAIL GF NF

Delicious cooked shrimp arranged on a bed of fresh kale & dill. Served with lemon slices and cocktail sauce.

12" \$50.00

16" \$90.00

18" \$120.00

## VEGETABLE (FRESH) VG GF NF / VN

Carrots, celery, cucumber, broccoli, mini tomatoes, and bell peppers. Served with choice of spinach dip or hummus. Selections are seasonal and may vary to provide the best vegetables.

12" \$36.00

16" \$60.00

18" \$80.00

## VIETNAMESE ROLLS & TAMARIND DIPPING SAUCE

Fresh julienned vegetables (and optional protein) wrapped in soft rice paper, arranged on a bed of kale. Served with peanut dipping sauce. (Nut Free Sauce available upon request)

12" tray [18 rolls]

16" tray [30 rolls]

18" tray [45 rolls]

Vegetable \$36.00 VG

Vegetable \$60.00 VG

Vegetable \$90.00 VG

Chicken \$40.00

Chicken \$68.00

Chicken \$101.00

Shrimp \$43.00

Shrimp \$72.00

Shrimp \$108.00



# Hot Appetizer Trays



All Hot Appetizer selections are trayed and come with chips or breads.

Each selection is served with a black tray & lid | Dips Packaged in 9" round oven safe containers

ARTICHOKE DIP WITH PITA CRISP	VG NF / GF	\$45.00
BUFFALO CHICKEN DIP WITH TORTILLA CHIPS	NF	\$45.00
GRUYERE & BACON DIP WITH SLICED BAGUETTE	VG NF / GF	\$50.00
KALE ASIAGO DIP WITH SLICED BAGUETTE	VG NF / GF	\$50.00
SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS	VG NF GF	\$45.00

All brie appetizers will come with a beautifully hand-woven bread wreath

Small Brie serve 6-8 and are placed on a 12" tray  
Large Brie serve 10-15 and are placed on an 16" tray

NEW SIZE!

BAKED BRIE: CLASSIC PLAIN	NF	Small \$25.00	Large \$45.00
BAKED BRIE: ALMONDS & APRICOTS	VG / GF	Small \$28.00	Large \$50.00
BAKED BRIE: SUNDRIED TOMATOES & PESTO	VG / GF	Small \$28.00	Large \$50.00
BAKED BRIE: STRAWBERRY BALSAMIC COMPOTE	VG NF / GF	Small \$28.00	Large \$50.00