



THE PERCH

expanding the palate

2023 CATERING MENU

- Canapes -

Perfect for cocktail parties!

Pricing Per Guest:

Choice of 3: \$25 | Choice of 4: \$32

Choice of 5: \$38 | Choice of 6: \$45

SHRIMP COCKTAIL SHOOTERS

served chilled with an old bay-dusted rim & lemon wheel

SHRIMP BRUSCHETTA MARTINIS

mango, bell pepper, avocado, red onion, and cilantro

BYO PORK TACOS

slow-roasted pork, mango salsa, shredded cheese & cilantro | add rice & beans for \$4 per guest

MINI CHICKEN SALAD CROISSANTS

pulled chicken, grapes, almonds, and celery on toasted flaky croissants

CRUDITE CUPS

choice of beet or plain hummus | crisp veggies & pita crisps

VEGGIE SLIDERS

choice of beet or plain hummus | cucumber, red onion, tomatoes, feta cheese & herbs on ciabatta

CURRIED CHICKPEA CROISSANTS

apple, dried cranberries, red onion, dijon & parsley

TRADITIONAL MEATBALLS

turkey or beef, red sauce, french baguette with shaved parmesan & basil

CHARCUTERIE CONES OR CROSTINIS

cured meats, artisan cheeses, seasonal fruits, nuts, grains, chocolate & honey sticks

CAPRESE SLIDERS

fresh mozzarella, sliced tomato, basil pesto, and balsamic drizzle on ciabatta

SOUTHERN CHICKEN SLIDERS

pulled chicken & spicy white datil-bbq sauce on ciabatta rolls

MEDITERRANEAN PASTA

cherry tomatoes, garbanzo beans, kalamata olives, cucumber, feta & parsley | choice of quinoa, orzo, or couscous pasta

ITALIAN SLIDERS

sliced cold-cut ham, pepperoni & salami with provolone cheese, shredded lettuce, and banana peppers

THAI SPRING ROLLS

crisp veggies and fresh mint wrapped in rice paper with a spicy peanut & chili sauce





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2023 CATERING MENU

- *Gluten-Free Canapes* -

Perfect for cocktail parties!

Pricing Per Guest:

Choice of 3: \$28 | Choice of 4: \$35

Choice of 5: \$42 | Choice of 6: \$48

SHRIMP COCKTAIL SHOOTERS

served chilled with an old bay-dusted rim & lemon wheel

SHRIMP BRUSCHETTA MARTINIS

mango, bell pepper, avocado, red onion, and cilantro

BYO PORK TACOS

slow-roasted pork, mango salsa, shredded cheese & cilantro, served with soft & hard shell corn tortillas | add rice & beans for \$4 per guest

CHICKEN SALAD WRAPS

pulled chicken, grapes, almonds, celery, and mixed greens in a GF wrap

CRUDITE CUPS

choice of beet or plain hummus with crisp veggies | vegan

CURRIED CHICKPEA LETTUCE WRAPS

apple, dried cranberries, red onion, dijon & parsley with bibb lettuce | vegan

TRADITIONAL MEATBALLS

turkey or beef, red sauce, shaved parmesan & basil

CHARCUTERIE CONES

cured meats, artisan cheeses, seasonal fruits, nuts, chocolate & honey sticks

CAPRESE STACKS

fresh mozzarella, sliced tomato, basil pesto, arugula, and balsamic drizzle | vegetarian

SOUTHERN CHICKEN LETTUCE WRAPS

pulled chicken & spicy white datil-bbq sauce served with bibb lettuce | sub gluten-free buns for \$1.5 per person

MEDITERRANEAN PASTA

quinoa, cherry tomatoes, garbanzo beans, kalamata olives, cucumber, feta & parsley | vegetarian

THAI SPRING ROLLS

crisp veggies and fresh mint wrapped in rice paper with a spicy peanut & chili sauce | vegan

