**\*Prices include disposable tableware; real tableware & flatware available – call for quote.**

**\*Staffing available if needed; 20.00/hour per staff – based on actual time at the event.**

**\*Tablecovers are available on a rental basis.**

**\*A delivery fee may be added for deliveries under $200.00 outside the Plover/Stevens Point area.**

**\*An 18% service charge and 5.5% sales tax will be applied to all food & beverages.**

**\*A 3% discount will apply if the invoice is paid (in full) with cash or check on or before the day of the event. Rev 1/1/19**

**Gingered Flank Steak Skewers**...**75.00/50 pieces**

Thin sliced flank steak strips, marinated for 24 hours in our secret spicy ginger recipe then skewered and roasted.

**Mini Kabobs**...**100.00/50 pieces**

A modern take on a classic - our grilled appetizer-sized version comes in a choice of two combinations:

 *~ Shrimp, Andouille Sausage, Onion & Bell Pepper*

*~ Chicken Breast, Grape Tomato, Pineapple & Onion*

**Chipotle Shrimp in Wonton**...**85.00/60 pieces**

Fire-roasted bell peppers, shrimp, chipotle peppers and Fontina cheese; baked in individual wonton cups.

**Risotto Croquettes**...**75.00/60 pieces**

Mozzarella, ham & parmesan packed into risotto balls, lightly-breaded & fried and paired with marinara sauce.

**Asparagus Rolls**...**60.00/48 pieces**

Whole, fresh asparagus spear and a creamy bleu cheese spread wrapped in crispy phyllo dough.

**Spicy Pork Tenderloin Rolls**...**45.00/50 pieces**

Pork tenderloin cutlets wrapped around scallions pieces and baked in our own Asian-inspired marinade.

**Italian Meatball Wellington**...**79.00/50 pieces**

Tender, juicy mini Italian meatballs topped with marinara sauce & mushroom duxelle; each wrapped in puff pastry and baked perfectly to a golden brown.

**String Cheese Wontons**...**40.00/60 pieces**

Mozzarella string cheese in a wonton wrapper; deep-fried and served with a spicy marinara sauce.

**Taco Shots**...**100.00/50 “glasses”**

Individual wonton “shot” glasses layered with seasoned chicken meat, guacamole, sour cream & salsa, topped with cheddar, ripe olive & scallion and fresh-fried tortilla strips.

**Crab-stuffed Peapods**...**60.00/60 pieces**

Crisp, fresh snow peas filled with a creamy minced crab salad. Served chilled.

**Prosciutto-wrapped Asparagus**...**68.00/50 pieces**

A superb culinary concoction of paper-thin Italian prosciutto ham wrapped around a fresh asparagus spear and lightly grilled. Served room temperature with a balsamic drizzle.

**Salami Cream Cheese Cones**...**40.00/50 pieces**

Thin-sliced smoked, hard salami coronets piped with a garlic-chive cream cheese.

**Vegetable Pizza squares**...**50.00/48 pieces**

Crescent dough crust layered with creamy dill dip, chopped fresh vegetables & shredded cheddar cheese. Served chilled.

**Wrap Pinwheels**...**45.00/48 pieces**

Any of our original wrap recipes; rolled tight and sliced into single-bite “pinwheels”. 1 filling/4 doz minimum:

Varieties include:

 *~ Chicken Monterey Ranch*

 *~ Beef & Swiss*

 *~ Turkey BLT*

 *~ Mediterranean Vegetables*

**Cucumber Cups**...**60.00/50 pieces**

Fresh English cucumbers “cups” filled with your choice of topping: 25 minimum per filling:

 *~ Fig, Hazelnut & Cream Cheese ~ Chicken Salad*

 *~ Creamy & Zesty Crab ~ Bleu Cheese & Walnut*

 *~ Salmon Mousse & Roasted Red Pepper*

**Grilled Zucchini Roll-ups**...**60.00/50 pieces**

Strips of fresh zucchini, grilled and stuffed with goat cheese, spinach & herbs.

**Caramelized Bacon**...**50.00/50 pieces**

Roasted, thick-cut bacon pieces, glazed with brown sugar, real maple syrup & pecans.

***Appetizers***

***Contemporary***

 Rockman’s Catering

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