**Ray2Z Catering Menu**



**Small platters serve 5-10/Large serves 10-20**

**Vegetable Platter $24/$50**

*-seasonal fresh cut veggies*

**Add House Ranch $5 or House Made Hummus $10**

**Fruit Platter $30/$60**

*-seasonal fresh cut fruit and berries*

**Add Honey Yogurt Dip $5/$10**

**Full Size Sandwiches (Sm- 5 each, Lg- 10 each)**

**BLT $40/$85**

* *Thick cut applewood smoked bacon, crisp iceberg lettuce and roma tomatoes on ciabatta rolls with mayo*

**Turkey Brie $60/$120**

* *Fresh cut turkey breast, sliced brie cheese, arugula and cranberry mayo on whole wheat bread*

**Cranberry Chicken Salad on Croissant $45/$90**

* *Oven roasted herb chicken breast tossed with red onion, celery, mayo, and cranberries*

**Caprese $35/$70 (vegetarian)**

* *Fresh mozzarella stacked with Roma tomatoes and fresh basil with balsamic glaze*

**Wraps**

**Mediterranean $40/$80**

* *Spinach, kalamata olives, red onion, cucumber, feta cheese and hummus*

**Southwest $45/$85**

* *Romaine, tomatoes, red onion, black beans, corn, quinoa and red pepper hummus*

**Salads**

**Small platter feeds 4-6, Large feeds 8-12**

**Strawberry $25/$50 –** *Spinach, strawberries, carrots, red onions, quinoa, feta cheese, almonds, cider vinaigrette*

**Mediterranean $30/$60-** *Spinach, kalamata olives, red onion, cucumber, chickpeas, oregano vinaigrette*

**Southwest $35/$70-** *Romaine, tomato, red onion, black beans, corn, quinoa, bell pepper, cilantro lime dressing*

**Appetizers**

**(Prices are per dozen)**

**Tea Sandwiches**

**Classic Cucumber & Cream Cheese on White Bread $10**

**Egg Salad on Wheat Bread $12**

**Ham & Swiss on Rye Bread $15**

**Turkey & Brie with Cranberry Mayo on Wheat Bread $25**

**Small Bites**

**(Prices are per dozen)**

**Caprese Skewers $30**

* *Fresh tomatoes, basil and mozzarella drizzled with balsamic glaze*

**Grilled Peach Crostini $35**

* *Sliced peaches, fresh mozzarella cheese and fresh basil on a crispy garlic crostini drizzled with balsamic glaze*

**Crispy Polenta Cakes with Tomato Jam $30**

* *Creamy parmesan polenta topped with tomato jam and greens*

**Sweet Chili Shrimp Skewers $35**

* *Plump cooked shrimp glazed with our house made sweet chili sauce*

**Sweet Gorgonzola Polenta $25**

* *Polenta cakes topped with crumbled gorgonzola, candied walnuts and balsamic glaze*

**Antipasto Kebab $30**

* *Cherry tomatoes, kalamata olives, artichoke hearts, fresh mozzarella cheese, salami and basil marinated in our house made Italian dressing*

**Prosciutto Wrapped Peaches $35**

* *Juicy fresh peaches wrapped in prosciutto*

**Bruschetta $15**

* *Garlic rubbed crostini topped with tomatoes, garlic, basil and balsamic vinegar*

**Goat Cheese Tapenade Crostini $18**

* *Crispy garlic crostini topped with whipped goat cheese and our house made tapenade*

**Cuban Skewers $15**

* *Ham, Swiss cheese, whole grain mustard and cornichon pickles*

**Spinach & Artichoke Stuffed Mushrooms $25**

* *Spinach, artichoke hearts and mozzarella cheese topped with crispy panko breadcrumbs*

**Watermelon Feta Skewers $20**

* *Fresh cubed watermelon topped with feta crumbles and fresh mint*

**Baked Cranberry Brie Bites $30**

* *Brie and cranberry jam baked in puff pastry cups*