

# *Case Catering Hors d'oeuvres and Platters*

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## *Platters*

Fresh Fruit Platter (Seasonal)  
Fresh Vegetable Platter with Ranch or Bleu Cheese  
Cheese Platter with Crackers  
Traditional Relish Tray  
Chocolate Covered Strawberries (seasonal)  
Mini Cream Puff Tray  
Assorted Dessert Platter

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## *Hot Hors d'oeuvres*

Italian Style Meatballs  
Chicken Wings with celery and bleu cheese  
Cocktail Franks  
Bacon Wrapped Scallops  
Stuffed Mushroom Caps  
Stuffed Potato Skins  
Mini Quiche

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## *Cold Hors d'oeuvres*

Shrimp Cocktail  
Tortilla Chips with Salsa and Southwest Style Dip  
Rye Bread Bowl with Onion Dip  
Deviled Eggs  
Chocolate Fondue with Fruit

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## *Customized Packages*

The Case Catering staff will work with you to create a customized package designed to meet your specific event needs