



ZACKI'S

CULINARY CREATIONS

FOOD THAT'S IN HARMONY WITH ANY OCCASION



HOR D'OEUVRES MENU

"NIPPERS"

We refer to all small bites as nippers

10-12 PEOPLE: \$16-25

13-20 PEOPLE: \$20-50

- Beer Cheese** w/crackers & crudities
- Shrimp Cocktail** w/signature sauce
- Shrimp Scampi & Grits** in mini cups
- Baked Brie** w/fruit chutney & assorted crackers
- Blue Cheese Coated Grapes** rolled in ground almonds
- Seasonal Stuffed Figs** w/gorgonzola, cream cheese, sherry, & toasted almonds
- Deviled Eggs** w/watermelon pickles or chow chow
- Drumsticks** w/bourbon sauce
- Peanut Chicken Tenders** w/orange marmalade sauce
- Vietnamese Golden Chicken Wings**
- Asian Meatballs** w/lime & sesame dipping sauce
- Spicy, Sweet, & Sour Pork Skewers**
- Artichoke & Roasted Onion Dip** w/toasted baguette
- Bacon Wrapped Scallops** w/fruit chutney: \$2.00 ea.
- Brie and Cranberry phyllo bites:** \$1.50 ea.
- Mushroom & Sweet Onion** mini tarts: \$1.50 ea.
- Miniature Crab Cakes** w/tartar sauce: \$2.00 ea.
- Mini Potatoes** w/sour cream, flying fish caviar: \$2.00 ea.
- Smoked Salmon Canapés** on dark bread w/dill mustard: \$2.00 ea.
- Jacques Pepin's Salmon Tartare** on toasted baguette: \$2.00 ea.
- Asparagus Wrapped in Smoked Ham:** \$1.50 ea.
- Globe Artichoke** w/shrimp salad & lemon sauce: \$14 ea.
- Buttermilk Biscuits** w/country ham & chow chow: \$24/dozen
- Cheddar Cheese Wafers:** \$12/2 dozen
- Assorted Tea Sandwiches:** \$1.50 ea.
(homemade pimento cheese, chicken salad, egg salad, tomato & cucumber, green olive, cream cheese & pecans)
- Scandinavian Canapés:** \$1.50 ea.
(shrimp, cucumber, egg salad, salmon, mini tomato & cucumber, smoked ham, & dill)

APPETIZER PLATTERS

Offerings beautifully prepared on hand painted platters or vintage trays.

Small platter: \$70 (15-20 people)

Large platter: \$90 (21-30 people)

Mediterranean Mezzo

Hummus, baba ganoush, fresh vegetables & assorted olives, w/toasted pita bread

German Smorgasbord

Cucumber sandwiches, German style dip w/crudities, sliced bratwurst, pretzels, & dark bread, w/assorted mustards

South of the Border

Black bean salsa w/corn, tomato, scallions, cilantro, guacamole, salsa verde, & tortilla chips

Dixie Platter

Fried or BBQ chicken (drumsticks or wings), deviled eggs, cucumber & tomato sandwiches, corn muffins & hot pepper jelly

Assorted Dessert Nibblers

Seasonal cookies, fruit or lemon bars, mini tartlets, mini cheesecakes

WHAT PEOPLE ARE SAYING...

"The judges all loved that the winning recipe was traditional coleslaw with bold flavors and great taste and texture."

-Southern Seasons

"You possess a wonderful and ingratiating 'joie de vivre.' Your creativity is not only lovely to the eye, but equally delicious to the palate! You are blessed with talent."

-Robert Hyman, REH Designs

**48 HOURS ADVANCE
NOTICE REQUIRED**

Delivery fee based on zipcode

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