



appetizers MENU

Call now to create your custom menu! There is a 20 person minimum per appetizer.

BASKETS & PLATTERS

ANTIPASTO BASKET

A classic assortment of sliced provolone, fresh mozzarella, olives, peppers, artichokes, marinated vegetables, salami, ham and prosciutto garnished with roasted almonds

BRUSCHETTA

Fresh diced tomatoes and basil touched with sea salt and pepper tossed with olive oil and topped with shredded parmesan cheese; served with a basket of toasted baguettes

CHARCUTERIE PLATTER

A silver platter of cured meats, cheeses, dried fruit, olives and pickles paired with mustards and preserves garnished with almonds

CHEESE DISPLAY

A silver platter of apricot brie, honey goat, and a chefs selection artisanal cheese garnished with grapes, berries and almonds served with assorted crackers

FRUIT AND CHEESE BASKET

Cubed cheeses atop sliced melons, pineapple and table grapes garnished with strawberries

FRUIT PLATTER

Sliced melon and pineapple garnished with grapes and strawberries

NACHOS

Lightly salted corn tortillas with served with nacho cheese sauce, mild salsa, sour cream and jalapeno peppers

PLEASANT HILL RELISH BOWL

Carrots, Celery, Olives, Sweet Gherkins, Cauliflower, pickled okra and pickled corn offering a variety of tastes and textures

SPINACH AND ARTICHOKE DIP

A creamy mixture of Spinach, artichokes, sour cream, mayonnaise and parmesan cheese served with fried flour tortillas and corn chips

VEGETABLE CRUDITE BASKET

A lined wicker basket filled with assorted raw vegetables and our house made creamy ranch dressing for dipping



SWEETS

GOURMET BAR SELECTIONS

Chefs selection of bite sized dessert bars such as 7-layer, chocolate cheesecake, raspberry swirl, peanut butter crunch

MINI CHEESECAKES

Bite sized cheesecakes of lemon, strawberry, vanilla and shaved chocolate

CHOCOLATE COVERED STRAWBERRIES

Hand dipped Dark chocolate strawberries

BROWNIE BITES

Decadent locally baked bite sized brownies in assorted flavors

Order by phone
(614) 954-2281

Blue Bow Tie is a Social Enterprise of the Godman Guild Association delivering food throughout Central Ohio.



APPETIZERS

BACON WRAPPED STUFFED DATES

A sweet and salty favorite- a broiled Medjool date stuffed with parmesan wrapped in bacon

BALSAMIC PARMESAN STRAWBERRIES

Fresh strawberries topped with shredded parmesan cheese then drizzled with balsamic glaze

BRIE CHEESE BITES

Mini phyllo shells filled with melted brie topped with apricot and/or raspberry preserves with a candied pecan

BRUSSEL SPROUT SKEWERS

Roasted Brussel sprouts and cherry tomatoes with balsamic glaze and dusted with grated parmesan

BUFFALO CHICKEN WINGS

Classic Red Hot sauced wings with cut celery and ranch dressing (teriyaki wings available on request)

CAPRESE PICKS

Cherry tomatoes, fresh basil and fresh mozzarella drizzled with a balsamic reduction

CHICKEN QUESADILLAS

A bite size tasty triangle of cheese, chipotle chicken and fajita vegetables served with salsa and sour cream

CHICKEN SKEWERS

Grilled chicken, pineapple, bell peppers and onions dressed with teriyaki glaze

CHICKEN TENDERS

Breaded whole muscle tender served with ranch dressing, barbecue sauce and our Louisiana "dippin" sauce

CUBANO SLIDERS

House roasted mojo pork on a slider bun with melted Swiss cheese, dill pickle and a mustard mayonnaise sauce

CROISSANT SALAD SANDWICH ASSORTMENT

Assorted mini croissants filled with chicken salad, egg salad, tuna salad and a sweet pecan cream cheese spread

FRIED RAVIOLI

Wild mushroom raviolis deep fried and served with marinara sauce

FRUIT SKEWERS

Cubed cantaloupe, honeydew, and pineapple with grapes and strawberries served with a creamy tropical dip

GREEK SALAD STICKS

Iceberg Lettuce, cherry tomato, chunked cucumber and kalamata olives served with our cucumber tzatziki sauce

LENTIL SAMBUSAS

A blend of lentils, onions and peppers wrapped in pastry and baked until crispy

LOW COUNTRY SAUSAGE AND CRAB BALLS

A baked sausage, crab, and cheese blend bound with flour served with a mild Dijon mustard sauce

MEATBALL ASSORTMENT

Choose from Swedish, Marsala, Marinara, or Chimichurri sauce for these all beef classics

MINI CORN DOGS

A kids classic- mini hotdog wrapped in pastry baked and served with ketchup and mustard

MINI CRABCAKE WITH WASABI REMOULADE

Miniature golden brown crabcakes served with a mild wasabi remoulade dipping sauce

MINIATURE QUICHE

A variety of bite size mini quiches- Ham and Cheese, Florentine, and Swiss Cheese with bacon

MINI COCKTAIL SANDWICHES

Turkey, Ham, and Roast beef on miniature buns with lettuce, tomato and assorted cheeses

MUFFULETTA BITES

New Orleans classic sliced ham, salami, provolone cheese and an olive tapenade on a bite size ciabatta style bread

PROSCIUTTO WRAPPED ASPARAGUS SPEARS

Broiled fresh asparagus wrapped with prosciutto ham and garnished with grated parmesan

SHRIMP COCKTAIL

Chilled shrimp on a bed of lettuce with cocktail sauce and lemon wedges

STUFFED MUSHROOM ASSORTMENT

Large button mushrooms topped with herbed cream cheese & bacon, pear parmesan filling, or 3 cheese artichoke blend

SUYA KABOBS

Chicken and/or beef seasoned with a spicy peanut and pepper sauce

THAI RAW VEGETABLE SPRING ROLLS

Raw cabbage, lettuce, cucumbers, carrots, cilantro & noodles in rice paper with house made peanut sauce

TEA SANDWICH ASSORTMENT

Mini sandwiches with pimento cheese, cucumber and herb, sliced ham and cheese, and albacore tuna salad

VEGETABLE MINI SPRING ROLLS

Crispy fried miniature spring rolls stuffed with cabbage, carrots, mushrooms and onions

VEGGIE QUESADILLAS

A toasty bite size flour tortilla stuffed with bell peppers and onions, cheddar jack cheese, and seasoned black beans

WEDGE SALAD STICKS

Iceberg lettuce, bacon, tomato, and red onion skewered and served with blue cheese dressing