

JEWELL EVENTS CATERING | JEWELL TO GO

hors d'oeuvres

Celebrating 50 years of Creative Catering



Jewell *To Go*
A Division of Jewell Events Catering
Eat Smart.

VEGETARIAN AMBIENT HORS D'OEUVRES

BRIE AND APRICOT TARTLETS

Brown Sugar, Toasted Almonds

CAPRESE SALAD PIPETTE

Mozzarella, Basil, Cherry Tomato, Balsamic Reduction

PETITE BOSCH PEAR AND STILTON CHEESE BITES

Arugula, Scallions

ZUCCHINI ROULADE

 Tomato Scallion Compote

WATERMELON CUPS

Lime Goat Cheese, Sea Salt, Mint

GRILLED PORTOBELLO FINGERS WRAPPED IN FRESH BASIL

Fresh Herb Vinaigrette, Pecorino Romano

THREE MELON PARISIENNE DUSTED WITH HONEY-LIME AND MINT

BELGIUM ENDIVE LEAF WITH A TRIO OF ROASTED PEPPERS

Goat Cheese

CROSTINI WITH PICKLED CABBAGE, BLUE CHEESE AND FENNEL

DUAL COLORED BEET SKEWERS WITH CHEVRE AND BALSAMIC SYRUP

ROASTED TOMATO AND GRUYERE CHEESE TART

Sour Cream

RADISH AVEC BOURSIN

Red Radish Cup, Boursin Cheese, Parsley

STUFFED PIQUILLO PEPPERS

Lemon Goat Cheese, Fresh Mint, Scallions

GOAT CHEESE STUFFED MUSHROOM CAPS

Pecan, Fresh Basil

HOLLOWED CHERRY TOMATO STUFFED WITH COUSCOUS

Winter Vegetables, Herbs, Zesty Vinaigrette

TORTELLINI SKEWERS

Pesto and Sun-Dried Tomato

STRAWBERRY CROSTINI

Strawberry, Balsamic, Ricotta Basil

CRANBERRY TARTLET

Cranberry, Goat Cheese

GF MASCARPONE RED PEPPER CORN MUFFIN

Corn Muffin, Mascarpone, Red Pepper Jelly

SPRING VEGETABLE BRUSCHETTA

Avocado Spread, Toasted Italian Round

GF RIPE RED STRAWBERRIES FILLED WITH ROQUEFORT CRÈME**KALAMATA OLIVE TAPENADE CROSTINI****GF BASIL WRAPPED ROASTED RED PEPPER AND ZUCCHINI BUNDLES**

Feta Cheese, Scallion Ribbon

GF LIME SPRITZED CUCUMBER CUPS

Spicy Thai Coleslaw

PETITE BLEU CHEESE CAKES TOPPED WITH SUN DRIED CRANBERRY PATE

Finished with a Whole Toasted Walnut \$2.50



VEGETARIAN HOT HORS D'OEUVRES

CLASSIC SWEET FRENCH ONION TARTLETS

Creme Fraiche, Snipped Chives

FONTINA AND RISOTTO BALL

Tomato Concasse Dipping Sauce

PETITE CREPE BEGGARS PURSES

Wild Mushrooms, Fresh Herb Beurre Blanc

PETITE SPANAKOPITA

Lemon Dill Herb Creme

PETITE CALZONES

Roasted Peppers, Caponata, Provolone Cheese

BRAISED PUMPKIN TARTLETS IN PHYLLO

Toasted Almonds (Seasonal)

ARTICHOKE FRITTATA

Lemon Juice

RATATOUILLE IN A PHYLLO CUP

Crumbled Goat Cheese

PETITE CHEDDAR RISOTTO CAKE

Braised Broccoli Floret

ROASTED RED PEPPER AND GRILLED ZUCCHINI

Polenta Cake, Gorgonzola Cheese, Fresh Rosemary

PETITE FOUR CORNER SAMOSA WITH SPICED BUTTERNUT SQUASH

Mint Raita

PANKO CRUSTED GOAT CHEESE MEDALLION

Raspberry Plum Sauce

ASPARAGUS WRAPPED IN A SPIRAL PUFF PASTRY

Saffron Lemon Aioli

TWO BITE EMPANADAS

Seasonal Vegetable, Queso Fresco, Mexican Spices



Vegetarian

Poultry

Beef / Pork

Seafood

Mini Sandwiches

POULTRY

AMBIENT HORS D'OEUVRES

GF **ASPARAGUS SPEARS WRAPPED IN TURKEY**

Dijon Mustard

SHAVED CHICKEN ON PETITE ORANGE BISCUIT

Yam Butter

TURKEY CANAPE

Turkey, Brie, Cranberry Cream Cheese, Corn Muffin

GF **JICAMA CUP**

Tarragon Chicken Salad

GF **CILANTRO LIME CHICKEN SKEWER**

Glazed Lime Chicken, Cilantro

LEMON-MINT CHICKEN

Minted Pea Puree, Shaved Asiago Cheese, Toasted Croûton

LEMON-PESTO CHICKEN BRUSCHETTA

Sun Dried Tomatoes, Provolone Cheese

GF **GRILLED BLACKBERRY CHICKEN**

Blackberry Preserves, Goat Cheese, Fresh Endive Leaf

PETITE PEACH BISCUIT

Smoked Duck, Currant Mustard

GF **CURRIED CHICKEN**

Mango Chutney, Belgian Endive Leaf

**PORT AND GARLIC MARINATED DUCK BREAST
GRILLED TO MEDIUM RARE**

Arugula and Goat Cheese Filled Éclairs

**CURRIED AMISH CHICKEN AND GRANNY SMITH
APPLE SALAD**

On a Mini Naan Pillow

PEA AND CHICKEN BRUSCHETTA

Green Pea, Chicken, Sun-Dried Tomato, Provolone Cheese

CHICKEN SALAD GOUGERE

Shredded Chicken Salad, Grapes, Walnuts, Gougere

CHICKEN CROSTINI

Chicken Breast, Goat Cheese, Red Onion Jam, Toasted Italian Round

POULTRY HOT HORS D'OEUVRES

**Hot Hors d'Oeuvres require 20 piece minimum*

SKEWERS OF CHICKEN SATAY

Peanut Dipping Sauce

GF CHICKEN SKEWERED ON ROSEMARY

Currant Glaze

CRISPY MOROCCAN CHICKEN SPRING ROLLS

PETITE CREPE BEGGARS PURSES

Roasted Chicken, Caramelized Vidalia Onions, Gorgonzola Cheese

GF CHICKEN MEATBALLS

Water Chestnuts, Lingonberry Dipping Sauce

MOO SHU DUCK CREPE

Hoisin Sauce

BUTTERMILK FRIED CHICKEN

Avocado Tomatillo Salsa, Pepper Jack Biscuit

LEMON-MINT CHICKEN KEBOB

Minted Pea Puree Dipping Sauce

MINI CHICKEN POT PIE TARTLETS

GF GRILLED MARGARITA CHICKEN SKEWERS

Lime, Garlic, Tequila

GRILLED CHICKEN VESUVIO BROCHETTE

Kalamata Olive, Artichoke Heart, Baby New Potato

GF TANDOORI CHICKEN KABOB

PETITE CREPE PURSE

Diced Chicken, Onion, Asparagus, Creamy Sauce

PETITE CRISPY CHICKEN BITE

Panko Crust, Dijon, Honey Glaze

COMFORTING CHICKEN CROQUETTES WITH TOMATO CHUTNEY

Red Pepper Coulis

HONEY BOURBON BARBEQUE PULLED CHICKEN

Bread and Butter Pickle, Cheddar Biscuit

Vegetarian

Poultry

Beef / Pork

Seafood

Mini Sandwiches

BEEF / PORK AMBIENT HORS D'OEUVRES

CARPACCIO CROSTINI

White Truffle Crème, Parmigiano Reggiano

GF CRÈME FRAÎCHE PANCETTA POTATOES

Potatoes, Crème Fraîche, Seared Pancetta

PETITE PARMESAN PUFFS

Medium Rare Roast Beef, Red Pepper, Horseradish Crème

GF FRESH DATE BITE

Gorgonzola, Prosciutto

GF PROSCIUTTO MELON PARISIENNE

Basil, Honey

THAI BEEF SALAD IN A CUCUMBER CUP

PETITE PARMESAN PUFFS FILLED WITH MEDIUM RARE ROAST BEEF

Roasted Red Pepper and Horseradish Crème

SHAVED BEEF ON A PETITE PEPPER JACK BISCUIT WITH HORSERADISH

TAVERN HAM ON AN ORANGE BISCUIT

Yam Butter and Currants

GF SEARED PANCETTA AND MARINATED SWEET RED ONION

Blackberry Reduction Sauce, Fresh Watermelon Cube

APPLEWOOD SMOKED TAVERN HAM

Herb Biscuit, Honey Mustard

ROAST BEEF AND ARUGULA CROSTINI

Olive-Red Pepper Relish

PEPPERED SHAVED BEEF

Caramelized Red Onion, Saga Blue Cheese Toast

GF SERRANO HAM WRAPPED MEDJOOOL DATES

Stuffed with Manchego Cheese

GF CUCUMBER BLT BITES

Herbed Cream Cheese, Cherry Tomato, Crumbled Bacon, Cucumber Coin

GF PROSCIUTTO, MOZZARELLA BALL AND MELON SKEWERS

Black Forest Ham, Gruyere

BEEF / PORK HOT HORS D'OEUVRES

**Hot Hors d'Oeuvres require 20 piece minimum*

GF BACON WRAPPED DATES

Goat Cheese

PETITE CREPE BEGGARS PURSES

Mongolian Beef, Scallions

GRILLED ASPARAGUS WRAPPED IN SHAVED BEEF

Sweet Mongolian Glaze, Toasted Sesame Seeds

GF PETITE LAMB MEAT BALLS WITH MINT

Zesty Cucumber Tzatziki Sauce

CREPE SACHETS WITH SPICED LAMB SAUSAGE

KOREAN BBQ BEEF QUESADILLAS

CHARRED FREE RANGE SKIRT STEAK

Chimichurri, Grilled Egg Bread Crouton

BISTRO BEEF QUESADILLAS

Caramelized Onions, Chihuahua Cheese

PETITE BEEF TOSTADA

Salsa Verde

CHORIZO TARTLET

Goat Cheese, Candied Walnut

BEEF SATAY

Peanut Dipping Sauce

**GF GRILLED MARGARITA
PORK SKEWERS**

Lime, Garlic and Tequila, Smoky
Roasted Tomatillo Salsa

**GF PINE NUT AND PANCETTA
STUFFED BUTTON
MUSHROOMS**

Onion, Carrot, Thyme, Watercress
Pesto

**BRAISED SHORT RIB
QUESADILLA
WITH CHIHUAHUA
CHEESE ROLL UPS**

Pineapple Pico De Gallo

**STUFFED CRIMINI
MUSHROOM CAPS**

Italian Sausage, Fennel Seed,
Gorgonzola Cheese, Bread Crumbs



Vegetarian

Poultry

Beef / Pork

Seafood

Mini Sandwiches

SEAFOOD AMBIENT HORS D'OEUVRES

SMOKED SALMON

Pumpernickel Triangle, Herb Crème Fraiche, Dill

GF PICANTE SHRIMP LOLLIPOPS

Papaya, Sweet Red Pepper

GF THAI SHRIMP WRAP

Lettuce, Carrots, Cucumber, Scallions, Spicy Peanut Sauce

CHILI LIME SHRIMP WONTON

Wonton Cup, Arugula, Lime, Sour Cream, Chili Lime Shrimp

AHI CUCUMBER CUP

Sesame Crusted Rare Tuna, Cucumber, Fresh Wasabi

GF CRAB, AVOCADO, RED PEPPER, AND CILANTRO SALAD

Petite Endive Leaf

GF TERIYAKI MARINATED SHRIMP WRAPPED IN A SNOW PEA POD

Black and White Sesame Seeds

GF SNOW PEA PODS STUFFED WITH CRABMEAT SALAD

RAW SUSHI GRADE TUNA MARINATED IN LIGHT SOY AND SESAME OIL

Cucumber Cups, Wasabi

GF CITRUS CRAB SALAD ON CUCUMBER ROUND WITH CILANTRO GARNISH SUMMER ROLLS

Mango, Shrimp, Bell Pepper and Zucchini, Sweet and Sour Dipping
Sauce on the Side

GF PICANTE SAUTÉED FANTAIL SHRIMP

Sweet Red Pepper, Minted Pea Puree, Asiago Cheese, Petite Crouton

GF SHRIMP CEVICHE IN A CUCUMBER CUP

TUNA NICOISE CROSTINI

Fresh Tarragon

GF SMOKED SALMON AND CUCUMBER ROLL UPS

GF SHRIMP AND GRITS CAKE

Crisp Grits, Butter Poached Shrimp, Herb Aioli

GF SMOKED SALMON IN POTATO BASKET

Minted Cucumber Crème Fraiche

HOLLOWED OUT CHERRY TOMATO FILLED WITH SHRIMP REMOULADE (GF)

SEAFOOD HOT HORS D'OEUVRES

**Hot Hors d'Oeuvres require 20 piece minimum*

PETITE CRAB CAKES

Cumin Mayonnaise

COCONUT SHRIMP

Sweet and Spicy Apricot Dipping Sauce

SHANGHAI EGG ROLLS

Shrimp, Ground Pork, Organic Carrots, and Jicama, Sweet Apricot Dipping Sauce

CREAMY CRAB STUFFED MUSHROOMS

Crispy Panko Topping

CHIPOTLE LIME BACON-WRAPPED SHRIMP

GRILLED GARLIC SHRIMP SCAMPI

on Bamboo Skewer

BROCHETTE OF SHRIMP

Romesco Sauce, Rosemary Skewer



HOLLOWED BABY ARTICHOKE STUFFED WITH CRAB SALAD

CRISPY SALMON CROQUETTE

Cream Cheese, Dill, White Pepper, and Lemon Juice

CROQUETTE DE ARROZ

Crispy Saffron Rice, with
Mushroom, Pea and Shrimp

POPPY SEED CRUSTED ORGANIC SEARED SHRIMP

Rosemary, Lemon Aioli

BACON SCALLOP

Sesame Crust



Vegetarian

Poultry

Beef / Pork

Seafood

Mini Sandwiches

MINI SANDWICHES

V FRESH MOZZARELLA, TOMATO AND BASIL

Balsamic Glaze, Focaccia Roll

V GRILLED BALSAMIC GLAZED VEGETABLES

Fontina Cheese, Focaccia Roll

VG LOADED VEGGIE WRAP

Tomatoes, Cucumbers, Spinach, Bell Peppers, Red Onions, Basil Pesto, Tortilla

SMOKED TURKEY BREAST WITH SMOKED GOUDA

Honey Mustard, Whole Grain Roll

ROASTED TURKEY BREAST AND SHARP CHEDDAR

Sprouts, Avocado Aioli, Whole Grain Roll

TURKEY AND BRIE

Roasted Turkey Breast, French Brie, Mixed Greens, Apple Cider Aioli, Whole Grain Roll

ROASTED TURKEY

Pineapple Citrus Relish, Cranberry Biscuit

GRILLED SOUTHWEST SEASONED CHICKEN

Avocado Crème, Bell Peppers, Pepperjack Cheese, Flour Tortilla

BUFFALO CHICKEN WRAP

Carrot and Celery Slaw, Crumbled Bleu Cheese

APPLE WALNUT CHICKEN SALAD WRAP

Homemade Chicken Salad, Diced Apples, Chopped Walnuts

GRILLED ROSEMARY AND GARLIC CHICKEN

Grilled Zucchini, Grilled Onions, Garlic Lemon Aioli, Focaccia Roll

ROAST BEEF AND HAVARTI CHEESE

Sliced Tomato, Roasted Garlic Crème, Traditional Wrap

MEDIUM-RARE ROAST BEEF

Caramelized Onions, Swiss Cheese, Pretzel Roll

MINI ITALIAN

Genoa Salami, Fontina Cheese, Lettuce, Tomato, Mustard, Whole Wheat Bread

TAVERN HAM WITH SWISS CHEESE AND TOMATO

Dijon Crème, Harvest Roll

PETITE BLT SANDWICHES WITH CUMIN AIOLI

Applewood Bacon, Romaine Lettuce, Tomato

MINI SLIDERS

**Mini Slider orders require a 10 piece minimum*

ALL AMERICAN BEEF SLIDER

Melted American Cheese, Pickle, Ketchup, Mini Brioche Bun

FRIED CHICKEN AND WAFFLE SLIDERS

Pepper Jelly Syrup

KOREAN BBQ TOFU SLIDER

Kimchi Slaw, Mini Sesame Bun

CHICKEN PARMESAN SLIDER

Melted Mozzarella, Tomato Chutney, Mini Brioche Roll

THAI SPICED CHICKEN BURGER

Pineapple, Mango and Red Pepper Salad, Mini Sesame Bun

QUINOA SLIDER

Green Goddess Aioli, Tomato, Cucumber, Mini Sesame Bun

BACON BLUE SIRLOIN

Caramelized Onion, Saga Blue Cheese on a Mini Pretzel Roll

ROASTED VEGETABLE TOWER SLIDER

Stacked Roasted Portabella, Zucchini, Parmesan Pesto, Mini Brioche Roll

BUFFALO CHICKEN SLIDER

Shredded Buffalo Chicken, Bleu Cheese, Rach Dressing, Mini Brioche Bun

BBQ PORK SLIDERS

BBQ Shredded Pork, Garlic Aioli, Mini Pretzel Roll



Vegetarian

Poultry

Beef / Pork

Seafood

Mini Sandwiches

JEWELL

EVENTS · CATERING

424 North Wood Street | Chicago, IL 60622
312.829.8646 | georgejewell.com