

morsels

We love helping you customize your menu & event to perfectly suit your special occasion & guest list! per person
 Prices reflect buffet service (min~10). Inquire for additional services & rental of dishes, linens & décor.

~ Appetizers ~

Veggie & Hummus Tray	our handcrafted lemon garlic hummus is the star of this cool, refreshing dish	\$ 1.25
Caprese salad bites	fresh cherry tomato, basil & mozzarella on a portable bite sized pick	\$ 1.25
Fresh Fruit Platter	the freshest seasonal fruit, cut just before its served, simply hits the spot!	\$ 1.50
Apple Bacon Poppers	granny smith, sharp cheddar cheese & smoky bacon pieces baked into a thin pastry	\$ 1.50
Cheese & Sausage Platter	variety of hard to semi-soft fine cheeses pair naturally with salami & summer sausage	\$ 1.50
Shrimp Wontons	whole tail-on shrimp with a ginger glaze is tucked into a crispy wonton	\$ 1.75
Cajun Crab Rangoon	crab with a kick, mixed up with cream cheese & baked into a thin, crispy crust	\$ 1.75

~ Breakfast Entrees ~

Hash-brown Casserole	skin-on red potatoes, cheddar, ham & a bit of onion start the day with comfort	\$ 2.25
Quiche Cups	choice of Veggie or Ham, these individual quiche have a crispy thin crust	\$ 2.25
Pumpkin Frenchtoast Bake	rustic bread basks in cinnamon, maple, pumpkin filling & is baked to a golden goodness	\$ 2.50
Turkey Parmesan Frittata	cajun roasted turkey, spinach, red onion & parmesan in a hearty, crustless egg base	\$ 3.00
Ham & Cheese Quiche	lean ham, green onions, provolone & Romano; flavorful & fluffy with buttery, wheat crust	\$ 3.25

~ Muffins ~

Apple Cinnamon	a terrifically moist & flavorful muffin topped with a crumb topping	\$ 1.50
Lemon Poppyseed	lightly sweet muffin has just enough real lemon juice to make you think about puckering	\$ 1.50
Banana Oat	ripe bananas give this muffin its deep flavor & oats give it a hearty balance	\$ 1.50
Pumpkin	popping with pumpkin pie spice, this moist muffin is packed with autumn goodness	\$ 1.50
Orange Cranberry	hearty muffin bursting with real orange, vanilla & sweet dried cranberries	\$ 1.75
Cherry Pecan	finely chopped pecans, dried tart red cherries & a hint of vanilla	\$ 1.75
Almond Poppyseed	delicately flavor muffin has a great spongy texture & that satisfying poppyseed pop	\$ 1.75
Blueberry	fresh blueberries fill this wholesome muffin to the brim	\$ 1.75

~ Sweet Breads ~

Signature Cinnamon Rolls	humongous, amazingly light & flaky, complete coffee icing & cinnamon chips galore	\$ 2.00
Maple Rolls	our signature roll gets a makeover with real maple syrup (choice of almond or pecan topping)	\$ 2.00
Orange Vanilla Sweet Rolls	another favorite sweet roll has a gooey, tangy real orange filling and sweet vanilla glaze	\$ 2.00
Fresh Apple Coffee Cake	lightly sweet & tender cake baked around thinly sliced apples, brown sugar, butter & cinnamon	\$ 1.75

~ Breads ~

Sourdough Round	classic crusty round shape & light spongy center to the slightly tangy finish	\$	1.25
Soft Brown Molasses Bread	dark molasses & whole wheat blend for a lightly sweet & tender yeast bread	\$	1.25
Rustic Rosemary	crusty crackly outside, light chewy inside, infused throughout with rosemary	\$	1.25
Cinnamon Swirl Bread	lightly sweet loaf of whole grain white bread with a spiraling ribbon of rich, organic cinnamon	\$	1.50
Asiago Sourdough	our classic sourdough infused with grated asiago cheese & baked to perfection	\$	1.50
Sesame Breadsticks	light, crispy savories infused with toasted sesame seeds & just a hint of garlic butter	\$	1.50
Garlic Bread	italian loaf, sliced & brushed with melted butter, garlic, parsley & sea salt	\$	1.50
7 Grain Bread	hearty blend of wheat, oats, semolina, quinoa, corn, sunflower & barley	\$	1.50
Honey Wheat Rolls	tender yeast rolls made of raw, local honey & a generous whole wheat flour blend	\$	1.50
Naan	Indian flatbread, pan-fried in olive oil & sprinkled with sea salt	\$	1.75
Cheddar Chive Biscuits	flaky buttermilk biscuits gets heartier with shredded cheddar & a sprinkling of chives	\$	1.75
Kickin' Colby Cornbread	tender blend of white & yellow corn kick it up a notch with colby & pepper jack cheeses	\$	1.75

~ Soups ~

Vegetable Herb	wholesome goodness of leek, zucchini, carrot, greenbean, tomato, celery & rosemary herb broth	\$	2.00
Potato Soup Florentine	skin-on red potatoes, spinach, ham & a bit of onion are quite at home in this creamy soup	\$	2.00
Roasted Pumpkin Bisque	pumpkin is slow roasted & pureed with chicken broth, cream, onion & a hint of ginger	\$	2.25
Tuscan Tomato	smooth, creamy tomato soup infused with italian herbs	\$	2.25
Ham & Lentil	earthy lentil beans are elevated to delectable when paired with carmelized onion & honey ham	\$	2.50
Beef Tortilla Soup	lean ground beef, black bean, corn, cilantro, green onion, garlic & a hint of lime	\$	2.50
Shredded Beef Chili	lean shredded beef with diced tomatoes, onions, pintos, a heap of flavor & a-bit-of-a-kick	\$	2.75
White Chicken Chile	ground chicken breast, northern beans, garlic, green chilies, cumin	\$	2.75

~ Salads ~

Cucumber Potato	cucumber, tenderly cooked red potato, red onion, fresh dill & a cool creamy sauce	\$	2.50
Classic Caesar	romaine, fresh parmesan, artichokes, black olives, course black pepper & tangy caesar dressing	\$	2.50
Harvest Orchard	romaine, apples, dried cranberries, green onion, chipotle glazed pecans, feta & apple vinaigrette	\$	2.50
Garden Variety	iceberg, cucumber, tomato, carrot, red cabbage, sugar snap peas, green onion & Vidalia dressing	\$	2.50
Pear Bacon Walnut Salad	baby spinach, fresh pear, bacon pieces, feta, spicy glazed walnuts & blush wine vinaigrette	\$	2.75
Broccoli Bacon	chopped broccoli, dried cranberries, real bacon pieces & sunflower kennels in a light tangy sauce	\$	2.75
Loaded Spinach (low fat)	baby spinach, hardboiled egg, red onion, red beet, toasted pecan & our creamy low fat dressing	\$	2.75
Grapefruit Cilantro (fat free)	sugar snap peas, green onion, grapefruit & cilantro on romaine hearts & honey ginger dressing	\$	2.75
Caprese Salad	romaine, basil, fresh mozzarella, tomato, olive oil, garlic, sea salt	\$	2.75
Cranberry Quinoa	quinoa grain, grated carrots, mandarin oranges & dried cranberries join for a delectable side	\$	3.00
Smoked Salmon Avocado	spring mix, delicately smoked salmon, fresh avocado, green onion & white wine dijon dressing	\$	3.25

~Vegetables~

Honey Dijon Carrots	delicate glaze of honey, brown sugar & course mustard on lightly steamed baby carrots	\$	2.50
Green Beans Almondine	whole green beans, garlic, almonds, course pepper, butter	\$	2.50
Roasted Rosemary Potatoes	golden potatoes, red onion, rosemary, garlic, butter	\$	2.50
Roasted Root Vegetables	savory blend of red potatoes, sweet potatoes & leeks tossed with olive oil & sea salt	\$	2.75
Potatoes Au Gratin	rich blend of cheeses & cream envelope tender yukon potato slices	\$	3.00
Cajun Roasted Vegetables	sweet corn, red potatoes, sugar snap peas, cherry tomatoes, green onions, butter & creole spice	\$	3.00

~Rice & Pasta~

Basmati Curry Rice	the nutty essence of basmati is perfectly complimented by the earthy heat of curry	\$	1.50
Mediterranean Rice	steamed long grain white & wild rice, seasoned with bits of vegetables & herbs	\$	1.50
Sesame Fried Rice	steamed long grain rice lightly fried in butter with onion, sesame seeds, egg & chives	\$	1.75
Lemon Garlic Ziti	al'dente pasta tossed with olive oil, lemon zest, fresh garlic & basil	\$	1.75
Pasta Marinara	penne pasta smothered in hearty tomato, garlic, basil & oregano marinara sauce	\$	2.00

~Beef Entrees~

Baked Spaghetti	al dente pasta tossed with browned beef, handcrafted marinara & fresh herbs	\$	4.00
Lasagna	lean ground beef, herbed tomato sauce, pasta, ricotta, parmesan & mozzarella	\$	4.50
Swedish Meatballs	all-beef baked meatballs, on a bed of white rice, with plenty of creamy mushroom gravy	\$	4.50
Shredded Beef Enchiladas	seasoned shredded beef, corn, refried beans, cheddar, sour cream baked in tortilla layers	\$	5.00
Shaved Roast Beef	lean roast cut of beef rubbed with the simplest seasoning to feature a tender juiciness	\$	5.50
Beef Bourguignon	beef braised in red wine & broth with garlic, onions & carrots	\$	5.50

~Chicken Entrees~

Creamy Chicken Enchiladas	seasoned chicken breast, corn, refried beans, cheddar, sour cream baked in tortillas layers	\$	4.25
Chicken Fettuccini Alfredo	fresh parmesan, cream, garlic & fettuccini topped with sliced, grilled chicken breast	\$	4.00
Roasted Chicken Panzanella	tomato, squash, onion, artichoke, chicken breast, garlic, parmesan tossed with olive oil & roasted	\$	4.25
Creamy Chicken Salad	tender chicken breast, grapes, mandarin oranges, pineapple, almonds, celery, tangy cream sauce	\$	4.50
Barbecue Chicken Bake	shredded chicken breast, corn, beans, tomatoes, bbq sauce & sweet corn bread topping	\$	4.00
Teriyaki Chicken Stir-fry	sweet savory & tantalizing sesame, ginger, soy sauce, garlic infuse tender chicken & veggies	\$	4.25
Chicken Marsala	our most requested chicken dish features sweet Marsala wine, garlic & portabella mushrooms	\$	4.50

~Seafood~

Clam Bacon Potato Bake	tender clams, crispy bacon, sliced skin-on red potatoes, garlic, onion & cream baked to bubbly	\$	6.00
Cajun Shrimp Pasta Alfredo	slightly spicy tender shrimp tossed with butter, garlic, parmesan, green onions & al' dente pasta	\$	6.00
Pecan Crusted Tilapia	flakey white tilapia hand dipped in egg, seasoning & pecan meal, broiled to perfection	\$	6.50

~ Pork Entrees ~

Pork & Portabella Ragu	thinly sliced & braised pork tenderloin, roasted tomatoes, garlic & portabella mushrooms	\$	4.50
Curry Pulled Pork	lean pork roast treated to dry rub of curry, baked slowly then pulled & returned to its juices	\$	4.00
Orange Sesame Pork Loin	slow roasted pork loin thinly sliced & glazed with orange marmalade, soy sauce & sesame seeds	\$	4.25
Honey Dijon Sprial Ham	sweet, tender ham is given a new depth of flavor with a touch of gourmet mustard	\$	3.75

~ Vegetarian Entrees ~

Broccoli Fettuccini Alfredo	highest quality fresh parmesan, cream, garlic & fettuccini topped with lemon roasted broccoli	\$	3.00
Stuffed Portabella	hearty portabella mushroom filled with spinach, artichoke hearts, garlic & Romano	\$	3.50
Caramelized Onion Tart	sweet & mellow caramelized onions paired with gourmet goat cheese & portabella mushrooms	\$	3.75
Tomato Basil Quiche	flakey whole wheat crust popping with tomatoes, fresh basil, mozzarella in a fluffy egg filling	\$	3.25

~ Cookies ~

Orange Cream Cookie	chewy inside, crisp edges, creamy on top, orange all over & good to the last bite	\$	1.50
Hazelatte Cookie	a delightfully chewy treat of hazelnut, chocolate & espresso	\$	1.50
Peanut Butter	slightly salty & plenty sweet... these chewy cookies give star status to the peanut	\$	1.50
Snickerdoodle	light & cinnamony, this delightful cookie just melts in your mouth!	\$	1.50
Chocolate Chip	our chewy version of a classic is full of white chocolate, milk chocolate & dark chocolate chips	\$	1.50
Oatmeal Raisin	chewy rolled oat cookies bursting with raisins & a hint of vanilla	\$	1.50
Gingerbread Folk	crisp, flavorful he-cookies & she-cookies dressed in their white winter finery	\$	1.75
Sugar Cookies	not only do they melt in your mouth, these tender butter cookies are beautifully & artfully iced	\$	1.75

~ Cakes/Cupcakes ~

Carrot	well-loved standard of freshly grated carrots, warm spices & cinnamony cream cheese frosting	\$	2.00
Red Velvet	moist & rich with a hint of chocolate layered with smooth cream cheese frosting	\$	2.00
Cherry Cream Cake	vanilla sponge cake layered with sweet cream & cherry compote	\$	2.00
Lemonade Cake	not just a summery treat... moist, puckery lemon cake with a drizzle of lemonade icing	\$	2.00
Strawberry	real strawberry puree gives this delicate cake a delicious spring taste	\$	2.00
Chocolate	airy, dark chocolate cake with a milk chocolate cream cheese frosting	\$	2.25

~ Sweet Treats ~

Fudge Brownies	practically gooey, but not quite... our fudgy brownie satisfies the most discerning sweet-tooth	\$	1.50
Peppermint Chocolate Biscotti	crispy dark chocolate cookie, drizzled with white chocolate & sprinkled with crushed peppermints	\$	1.75
Maple Pecan Kettle Corn	kettle popped corn & pecan halves with gentle glazing of pure maple syrup & a hint of sea salt	\$	2.00
Peach Ginger Pie	flaky pie crust filled with chopped peaches in a lightly sweet ginger glaze	\$	2.50
Coconut Cream Tart	buttery almond crust with creamy vanilla filling & toasted coconut	\$	2.50

Gluten-free & Grain-free items available! Contact mary@morselscatering.com