Eisenhauer's Catering & Events

SPOOKTACULAR SPECIALS

Includes utensils, linens, chafing dishes, and spooky decor.
Accommodating groups starting at 15 guests. 22% service fee is added to all orders. All prices indicated are per person.

HORROR D' OEUVRES $65PP

Creepin' Crab Cakes
Crab mixed with green, yellow and red peppers, Panko bread crumbs, herb and spices then fried until golden brown and served with red pepper aioli for dipping.

Vampire Stake Prawns
Garlic and chili roasted prawns served with herb mojo for dipping.

Spider Bite Crostini
Whipped goat cheese, fig jam, prosciutto, fresh thyme & balsamic drizzle on crostini.

Witch's Mushrooms
Baby Portobellos stuffed with spinach, artichoke, Parmesan, herbs & breadcrumbs

Gremlin Meatballs
Oven roasted meatballs made with a blend of Italian sausage, pork sausage, ginger and garlic served on a pea pod pick with sweet chili dipping sauce.

Closed Caskets
Crispy flour dough filled with potatoes and curried green peas served with spicy Serrano sauce for dipping.

Mummified Date
Pitted Medjool date filled with blended blue and goat cheese wrapped with hickory-smoked bacon & oven roasted.

The Grazing Graveyard
Specialty meats w/spicy brown mustard, whole grain mustard, a variety of gourmet cheeses, fig jam, nuts, dried fruits, grape clusters, crackers, pita points/crostini, with grilled, and raw vegetables, hummus, and red pepper aioli.

Transylvanian 'Boo'schetta
Crostini served with a blend of tomatoes, basil, garlic, olive oil and herbs.

Fang-tastic Fruit
A cascading display of the season's best fruit.

Monster Mash Dip
A mixture of eggplant, onions, bell peppers, tomatoes and olives served with pita points.

Guillotined Cheese
A selection of domestic and imported cheeses served with gourmet crackers.

A BUFFET TO DIE FOR $65PP

Fungus Among Us Salad
Marinated and grilled portobello mushrooms, roasted red peppers and tomatoes on a bed of field greens topped with mozzarella and shaved Parmesan cheese served with balsamic vinaigrette.

Monster's Marrow Medallions
Chicken breast, chicken stock, champagne, onion, spinach, garlic, parsley, grated Swiss cheese, breadcrumbs, with lemon.

Witch's Stew
Slow cooked boneless short ribs braised in sherry, beef stock and garlic. Garnished with fried scallions served with Yukon gold smashed potatoes.

Scream Galette
Roasted portobellos, eggplant, zucchini, spinach and fennel layered with Parmesan on a polenta cake served with roasted red pepper coulis. Vegetarian.

Arti-slain Bread and Butter
Ghoulish goodies.

DESSERT OPTIONS

Creepy Creepin' Cookies
Assortment of freshly baked Halloween cookies.

Trick or Treats
Bite sized pieces of our gourmet desserts.



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