



JASON'S CATERED EVENTS, INC.

GOURMET FARE WITH FLAIR

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HALLOWEEN MENU

◆◆◆ HORS D'OEUVRES FOR THE FRIGHTENED ADULTS ◆◆◆

During the Witching Hour your Guests will Sink their Fangs into the following
Scary Hors d'Oeuvres Passed on Ghoulishly Garnished Trays

NIGHT OF THE LIVING POT STICKERS

Mutilated Finger-shaped Dumplings filled with
Pork & Chinese Vegetables served with
Blood Red Mango Sauce

IMPALED BODY PARTS

Flank "Stake" skewered & Embalmed in
Homebrewed Teriyaki topped with Black Pepper & Sesame Seeds

MUMMIES

Entombed Spinach & Feta Mummified
in a Shroud of Phyllo topped with Sesame Seeds

BLISTERED FLESH ON A SLAB

Soured Dough Rounds topped with Scallops, Jarlsberg Cheese,
Grated Lemon Zest & Dill

KISS OF THE VAMPIRE

Ghostly Cream and Ricotta Cheeses mixed and layered with
Bloody Sundried Tomatoes served with Pine Nuts and
Freshly-Made Swamp Pesto on a Cross

CRYPT OF SLIME

Oozing Brie shrouded in Puff Pastry
blazed to a Golden Brown and topped with Poppy Seeds.
Served with our own Herb Toast Rounds

◆◆◆ THE GRAVE YARD ◆◆◆

GUILLOTINE SHRIMP

Presented Execution Style

Our Executioner will be searing

Fresh Rock Shrimp sautéed in Garlic Butter with
Shallots, Mushrooms and Fresh Tomatoes
flamed in Jack Daniel's and finished with
Sour Cream, Fresh Thyme and Cracked Pepper
served on a Casket of

GRUBS

(cous cous)

GRILLED WITCHES FINGERS

Asparagus with Roasted Bloodied Red Peppers

SILENCE OF THE HEN

Chicken Breast pounded to within a inch of it's life then topped with
Fontina Cheese, Fresh Sage and Proscutto
in Browned Butter, Lemon & Wine Glaze

FRANKENPENNE AIOLI

Penne Pasta tossed with EVO, Roasted Garlic, Diced Tomato, Parmesean & Fresh Basil

BREMUDA TRIANGLE SALAD

Hearts of Palm, Tomato, Red Onion, Roasted Pepper & Avocaso
tossed in EVO & Balsamic Vinegar over a Bed of Mixed Greens

FANGCACCIA BREAD

Italian Style Bread with Fresh Rosemary

◆◆◆ **DESSERT** ◆◆◆

For Dessert we will present Exhibition Style

DESSERT CREEPIES

Sauteed in Honey Butter and
Flamed in Grand Marnier topped with

Chocolate Mousse

Fresh Berries

Whipped Cream

◆◆◆ **A VERY SCARY LITTLE GOBLINS MENU** ◆◆◆

WORMS AND EYEBALLS

Spaghetti Maggots and Monster Eyeballs

FRANKENSTEIN'S FINGERS WRAPPED IN BANDAGES

With Coagulated Blood and Oozing Yellow Pus

BLISTERED FLESH & CHOPPED ORC

Crisp Red Tortilla Chips w/ Mango Salsa

CARROTS & CELERY FINGERS

With Ranch Phlegm

ROTTING GREEN GARBAGE

Crispy Romaine and Homemade Croutons, Tossed in Fresh Made Eggless Caesar Dressing
and topped with Shredded Parmesan

HUNKS OF RAW FLESH

Sweet and Moist Seedless Watermelon

KOOKY COOKIES

WORMS IN MUD