



Linda Omura the chef/owner of Cherry Tree Catering  
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### *Hors d'oeuvres*

Moroccan Chicken Salad Tarts

Asian Chicken Salad in Wonton Cups with Sesame Vinaigrette

Mini Springrolls in Shot Glasses with Sweet & Sour Sauce

Spinach & Artichoke Dip with Homemade Tortilla Chips

French Pissaladiere with Creamed Spinach, Mushrooms and Gruyere

Crab Stuffed Mushrooms

Sausage Stuffed Mushrooms

Baked Brie en Croute with Cherry Bourbon Sauce

Brie with Orange Marmalade Grand Marnier Sauce with Grapes

Chinese Chicken Salad in Won Ton Baskets

Chicken Satay with Peanut Dipping Sauce

Smoked Salmon Stuffed Cucumber Rounds

Smoked Salmon on French Rounds with Fresh Dill Cream Cheese & Capers



Assorted Sushi Platter- California Rolls, Tuna Sushi Rolls, Spicy Tuna Rolls, Salmon  
Sushi Rolls

\*Tuna Tartare with Red Onions & Capers with crostini

Asian Chicken and Vegetable Dumplings Drizzled with Soy Wasabi,  
Black Sesame Seeds & Scallions

Rare Beef Tenderloin with Red Pepper Mayo on Crostini

Beef Carpaccio on Bread Sticks with Asiago Cream

Ciabatti Crostini with Goat Cheese & Tomato Bruchetta

Homemade Sweet & Sour Meatballs

Cherry Bourbon Meatballs

Fresh Fruit Kabobs displayed in Pineapple

Lettuce Wraps with Spicy Noodles, Cucumber & Green Onion

Lettuce Wraps with Spicy Peanut Noodles,  
Chicken, Cucumber, & Green Onion

Asparagus wrapped in Puff Pastry with Cream Cheese with Lemon Cream Sauce

Miniature Raspberry Brie Purses

Brandied Cherries & Goat Cheese Purses

Mini Pulled Pork Sandwiches

Hummus and Tabbouli Rollups

Mini Beef Burgers with Greens, Onion Ring and Garlic, Basil Mayo

Mini Chicken Burgers with Grilled Vegetables and Basil Mayo

Tomato Soup Sipper with Miniature Grilled Cheese

Medley of Fresh Vegetables served in Cucumber Cups with Red Pepper Aioli



Medley of Fresh Vegetables served in Shot Glasses with Dips

### Platters and Displays

#### Cascading Fruit and Cheese Display

Antipasto Tray with imported meats, cheeses, olives, roasted red peppers, marinated mushrooms, spreads, breads and crackers

Assortment of Canapes and Mini Sandwiches including Spanish Olive & Cream Cheese Canapes, Smoked Turkey Tea Sandwich with Basil Mayonnaise, Chicken Salad with grapes on Mini Croissant Cucumber, cream cheese and dill on rye rounds

#### Fruit & Cheese Platter

Herbed cream cheese, bite sized assorted cheeses including cheddar and Monterey Jack, melon, strawberries, grapes & crackers

#### Crudités

Medley of Dips with Carrots, Cucumber, Asparagus, Red Peppers, Snap Peas & served on platter

#### Imported and Domestic Cheese Platter

#### Smoked Salmon Platter

Side of Sliced Atlantic Smoked Salmon with Chopped Egg, Whipped Cream Cheese, Capers, Chopped Bermuda Onion served with Mini Bagels & Mini Pumpernickel Bread

### Desserts

#### Petite Sweets

Chocolate Covered Cream Puffs with Strawberries and Ultimate Brownies

#### Assorted Tarts

Raspberry and Strawberry topped cream tarts

Chocolate Mousse with Raspberry Sauce served in Martini Glasses

Trifle with Strawberries served in Martini Glasses

Cheesecakes

Cheesecake with Praline Sauce or Fresh Strawberry Sauce-serves 12-

Cheesecake Lollipops dipped in colored chocolate (to match wedding colors)

Cookies

Platter of assorted Cookies

Ultimate Brownies with Fresh Strawberries

Cakes

Candy Table



Cupcake Table

Chocolate Praline Cake

Banana Coconut Pineapple Layer Cake with Cream Cheese Frosting

German Chocolate Cake-serves

Red Velvet Cake

Lemony Delight Cake with Cream Cheese Frosting

Strawberry Shortcake, Fresh Strawberries and Whipped Cream

Chocolate River

Dark and White Chocolate served in chafers displayed on mirrors and glass blocks with candles and served with fruits and cookies

Large Chocolate Fountain

Dark or Milk Chocolate served with fruits, Marshmallows, Pretzels, Cookies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.