

Seasonal Appetizers
Menu



LET US BRING THE CAMPBELL KITCHEN TO YOU!

We cater everything from casual drop-offs to formal events and full-service cocktail bars.







Small Bites

Deviled Beet Eggs with Berbere (gf)
Herb & Gruyere Mini Quiches (bacon optional)
Mushroom, Truffle & Gruyere Puff Pastries with Caramelized Onions
Blue Cheese & Marcona Almonds on Orange Crisps (gf)
Vegan Pâté with White Truffle on Mini Toasts (vgn, contains walnuts)
Vegan Cheese & Marcona Almonds on Orange Crisps (gf, vgn)
Vegan Cheese with Fig & Rosemary on Crostinis (vgn)

Smoked Salmon & Crème Fraîche on Open-Face Mini Biscuit
Bacon, Cheddar, & Fig Mini Biscuits
Ham, Cheddar, & Jalapeno Mini Biscuits
Sweet & Sour Meatballs (gf)
Smoky Bacon-Wrapped Blue Cheese Dates (gf)
Wagyu Beef Pigs in a Blanket with Berbere Dipping Sauce









Sliders









Boards

CHEESE BOARD

Served with Dried Fruit, Marcona Almonds, Quicos, Fava Chips, Olives, Grapes, Honey, Fig Jam, & Baguette

CHEESE & CHARCUTERIE

Served with Olives, Cornichons, Dried Fruit, Marcona Almonds, Quicos, Fava Chips, Grapes, Fig Jam, & Baguette

CHARCUTERIE

Served with Olives, Cornichons, Peppadews Dried Fruit, Marcona Almonds, Quicos, Fava Chips, Grapes, Mustard, Fig Jam, & Baguette

CRUDITÉS

Seasonal Vegetables, Pickled Eggs, Beet Hummus (vgn), Buttermilk-Herb Dip & Crostini

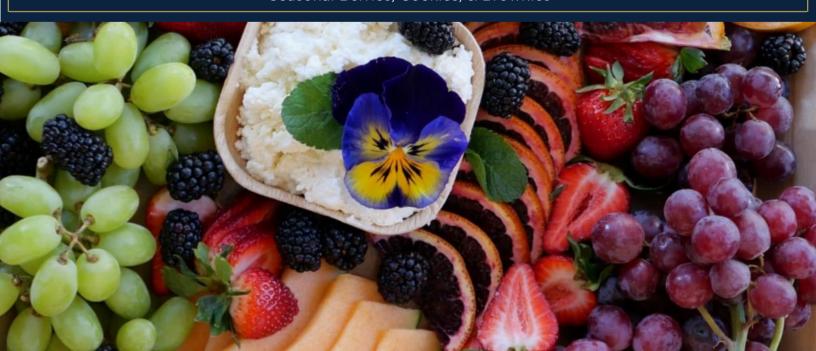
SMOKED SALMON BOARD

Smoked Salmon, Whitefish Dip, Cucumber, Capers, Lemon, Soft-Boiled Eggs, Red Onion, Tomato, Créme Fraîche, & Baguette

FRESH FRUIT BOARD

Seasonal Berries, Citrus and Melons with Honey Lemon Ricotta Dip

COOKIES, SWEETS & BERRIES BOARD Seasonal Berries, Cookies, & Brownies









Skewers & Cyps

Watermelon & Feta Skewers with Mint (gf, summer only)
Cheddar & Soppressata Skewer with Peppadew & Cornichon (gf)
Caprese Skewers with Mozzarella, Balsamic Glaze, & Pesto (gf)
Seasonal Crudité Cups with Beet Hummus (vegan)
Cheese & Charcuterie Cup with Accompaniments
Cheese Cup with Accompaniments



The Details

All appetizers are available ready-to serve on either drop-off eco boards or served on-site with staffing and rented boards

Bites and Skewers are a minimum of 15 pieces. Sliders and Mini Cups are a minimum of one dozen.



CAFÉ · CATERING · CHEESE

Who We Are

Campbell & Co. is a family-run café, grocery, cheese shop, and catering company in Williamsburg, Brooklyn. Founded in 2013 by two Southern sisters, Alana & Erin Campbell. We try to bring a little small-town hospitality to the big city.

Our Mission

We believe in the power of good food and sharing it with others. Our focus is on well-made goods that highlight the diverse community of NYC producers and Upstate farmers.

The Campbell & Co. catering program utilizes the best seasonal ingredients to create delicious farm-to-table offerings that are elegant, yet approachable.

Why Us?

Over the years Campbell & Co. has worked hard to earn a devoted following and is known as much for our warm and friendly service as our top-notch food. Our breakfast sandwiches have been described by Brooklyn Magazine as "heaven on a biscuit" and our Kale Caesar was named Gothamist's "Best Kale Salad" in NYC.

There's enough variety on our menu to keep everyone happy. And we can easily accommodate vegan, gluten-free, and similar requests with advance notice.

