



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

Wagyu Roast Beef with Horseradish Mayo
Cherry Pastrami with Brussels Sprouts & Horseradish Mayo (*Fall/Winter*)
Meatloaf Burger with Tomato Jam
Spicy Turkey with Jalapeño Slaw & Cheddar
BLT with Herbed Mayo & Tomato Jam
BBQ Pulled Pork with Jalapeño Coleslaw
Roast Chicken Breast with Pimento Cheese & Arugula
Mini Lobster Rolls (*additional charge*)
Mini Shrimp Rolls (*additional charge*)
Caprese with Mozzarella, Basil, & Balsamic
Ricotta & Pepita Pesto with Carrot & Kale (*vegan available*)





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, Crème Fraîche, & Baguette

FRESH FRUIT BOARD

Seasonal Berries, Citrus and Melons with Honey Lemon Ricotta Dip

COOKIES, SWEETS & BERRIES BOARD

Seasonal Berries, Cookies, & Brownies





Skewers & Cups

Watermelon & Feta Skewers with Mint (*gf, summer only*)
Cheddar & Soppressata Skewer with Peppadew & Cornichon (*gf*)
Caprese Skewers with Mozzarella, Balsamic Glaze, & Pesto (*gf*)
Seasonal Crudit  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.

CAMPBELL & CO.

Brooklyn

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.

