

HORS D'OEUVRE MENU

PLATTERS & DISPLAYS

Garden Fresh Vegetable Display

A vivid arrangement of fresh vegetables paired with our delicious house made dip. Selection may include asparagus, broccoli florets, grape tomatoes, sugar snap peas, scallions, yellow, orange and red peppers and fresh herbs as available seasonally.

Fresh Fruit Display

A mouthwatering platter of fresh, colorful fruits, and berries. Selection will include melon, berries, pineapple, strawberries, grapes and kiwi as available seasonally. Served with a sweetened cream cheese dipping sauce.

Shrimp Cocktail Display

Extra large to colossal sized shrimp display served in an herb decorated ice bowl. House made cocktail sauce and lemon wedges.



Antipasto Display

Selections may include prosciutto, pepperoni, salami, fresh mozzarella, grilled zucchini, grilled asparagus, marinated mushrooms, roasted red peppers, artichoke aioli and olive tapenade served with grilled baguette slices and breadsticks.

Baked Brie

Brie wrapped in puff pastry filled with raspberry preserves, apricot preserves, brown sugar bourbon pecans or almonds. Served with a variety of crackers.

Assorted Cheese and Bread Display with Fresh Fruit.

An artfully arranged platter of a variety of soft and hard cheeses, garnished with fresh and dried fruits, assorted jams and chutneys. Served with sliced baguettes, breadsticks and artisan crackers.



Seared and Sliced Tenderloin of Beef

Roasted to a juicy medium rare and served with caramelized onions, horseradish cream, herb mayonnaise and Dijon mustard. Served with rolls (soft or crusty), biscuits and /or sliced baguettes.

Pepper Seared and Sliced Pork Tenderloin

Served with spicy mango chutney or bell pepper marmalade and creole mustard. Served with rolls (soft or crusty), biscuits and /or slice baguettes.

Jalapeño Roasted and Sliced Turkey Breast

Served with red chili and lime mayonnaise and Dijon mustard. Served with rolls (soft or crusty), biscuits and /or slice baguettes.

DIPS & SPREADS

Hot Dips:

Hot Tomato, Pepper Jack and Lump Crabmeat Dip

A decadent union of lump crabmeat, fresh tomatoes and spicy jack cheese is a crowd pleaser. Served with toasted sourdough bread slices.

Hot Spinach & Artichoke Dip

Buttery chunks of artichoke hearts and spinach combined with a creamy Parmesan, Asiago and mozzarella blend make this classic a favorite. Served with baguette slices or assorted fresh vegetables.

Shrimp Scampi Dip

A rich and decadent dip with fresh shrimp, sherry, lemon zest, cream cheese, sour cream, parsley, Parmesan and mozzarella cheeses. Served with baguette slices and crackers.

Cold Dips:

Santa Fe Cheesecake with Cilantro Pesto

A crust of toasted bread crumbs and pine nuts is filled and baked with pepper jack cheese, queso blanco and cream cheese, jalapeños, garlic, green chilies and topped with cilantro pesto. Served with blue corn tortilla chips.

Roasted Eggplant and Red Pepper Dip

Eggplant, red pepper, onion and garlic are roasted together for the ultimate caramelization and flavor. We add fresh basil and rosemary and top it with extra virgin olive oil and serve it with toasted pita wedges.

Caramelized Onion Dip

Vidalia onions are pan caramelized until golden brown and then mixed with sour cream and cream cheese. We add fresh thyme and serve it with sweet potato chips.

Goat Cheese Torta

Goat cheese layered with pesto, sun dried tomatoes, garnished with fresh basil leaves and pine nuts and served with thin toasted baguette slices.



Cannelini Bean Dip

Cannelini beans with extra virgin olive oil and lots of garlic are pureed until smooth with a cloud-like texture with added diced tomatoes and fresh rosemary served with assorted crackers.

SLIDERS

Peach BBQ Pork Sliders with Apple Cole Slaw

Slow cooked pork butt smothered in sweet and spicy peach salsa and topped with apple cole slaw on Kings Hawaiian Rolls.



Crab Cake Sliders

Crispy lump crabmeat Panko crusted patties with orange aioli topped with baby mesclun greens on a toasted bun.



Meatball Sliders

Freshly made Italian meatballs in a homemade Marinara sauce topped with fresh mozzarella and basil pesto on a toasted ciabatta roll.



Corned Beef Reuben Sliders

Shredded slow cooked beef brisket (not from the deli) topped with sauerkraut, Russian dressing and Swiss cheese on Kings Hawaiian Rolls. Baked until warm and melted.



Slow Cooker Buffalo Chicken Sliders

Chicken breasts cooked slow and shredded with slightly spicy buffalo sauce, topped with blue cheese dressing and served on ciabatta rolls.

STICKS & SKEWERS

Antipasto Skewers

Grape tomatoes, fresh mozzarella, olives, cured salami, prosciutto and fresh basil skewered together on a fresh rosemary branch and served with a balsamic vinaigrette dipping sauce.



Greek Salad Skewers

Cubed cucumber, grape tomato, Kalamata olive and cubed feta cheese marinated in a Greek vinaigrette and served on skewers with Tzatziki sauce.



Iceberg Wedge on a Stick

Crisp mini wedges of iceberg lettuce with thick bacon pieces and a grape tomato topped with blue cheese dressing and fresh chunks of blue cheese.



Jerk Chicken Skewers

Cubes of marinated and grilled chicken with jerk seasoning skewered with chunks of fresh peaches and served with a jerk dipping sauce.

Thai Chicken Skewers

Cubes of marinated and grilled chicken with a spicy peanut dipping sauce.

Bacon-Wrapped Teriyaki Chicken Skewers

Cubes of marinated chicken wrapped in bacon, skewered with fresh pineapple chunks and grilled. Served with a pineapple and Teriyaki sauce.

PUFF PASTRY CREATIONS

Gorgonzola-Parmesan Twists

Puff pastry straws with prosciutto, gorgonzola cheese, Parmesan and fresh thyme baked until crisp.

Artichoke Turnovers

Puff pastry pockets filled with a delicious warm and cheesy artichoke heart filling.

Spinach Bacon Cheese Puffs

Baked pastry puffs stuffed with cream cheese, feta cheese, bacon and spinach.

Gruyere, Mushroom and Caramelized Onion Bites

Puff pastry bites with sautéed crimini mushrooms, balsamic caramelized onions and smoked gruyere cheese.

These are perfect little mouthful bites.

Margherita Pizza Sticks

Puff pastry “sticks” filled with fresh mozzarella, cherry tomatoes, fresh basil and Parmesan cheese.

Palmiers

Your choice of:
Mediterranean (with sun dried tomatoes, feta and pesto) or
Cranberry Pistachio and Goat Cheese or
Stilton, Walnut and Rosemary



CROSTINI, TARTS & CUPS

Goat Cheese Crostini with Fig Compote

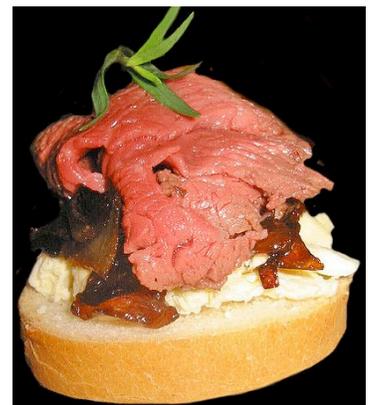
Baguette slices topped with fig compote (Mission figs that have been marinated in brown sugar and Port wine) and topped with goat cheese and fresh thyme.

Pear and Blue Cheese Crostini

Toasted ciabatta, topped with crumbled blue cheese, sliced crisp pears, toasted walnuts and a drizzle of honey.

Beef Tenderloin Crostini

Thinly sliced medium-rare tenderloin topped with caramelized onions on a bed of horseradish mashed potatoes.



Chili Lime Shrimp Cups

Crispy baked wonton shells filled with chopped arugula leaves, citrus sour cream and chili-lime seared large shrimp.

Caramelized Onion and Gruyere Tarts

Miniature tart shells filled with caramelized onions and Gruyere cheese.

Shrimp, Mango and Avocado Salsa in Corn Cups

Chopped shrimp, mango and avocado in a cilantro pesto served in petite corn tortilla cups.

Caesar Salad Bites

Miniature Caesar Salad in Parmesan tulle cups.

Reuben Tartlets

Crisp rye and pumpernickel bread cups filled with corned beef, sauerkraut, Russian dressing and swiss cheese, broiled until warm .

Ricotta, Chive and Tomato Mini Tarts

House made shortcrust pastry cups filled with creamy ricotta cheese, aged cheddar and chives, garnished with cherry tomatoes and baked.

FAVORITES

Baked Southwestern Egg Rolls

Crispy baked egg roll wrappers filled with diced chicken breast, minced green onion, red bell pepper, black beans, spinach, jalapeño and Monterrey Jack cheese. Served with our house made salsa.



Mac -&-Cheese Baked Cheese Balls

Mini muffin pan size house made mac and cheese bites rolled in flour, egg and breadcrumbs and baked until crispy.



Trio of Deviled Eggs

A beautiful assortment of unusual deviled eggs including: BLT deviled eggs, southwestern deviled eggs and French onion soup deviled eggs. Choose one kind or all three.



Thai Chicken Salad Wonton Cups

Crispy baked wonton shells filled with poached chicken, shredded cabbage, carrot, scallions and cilantro with a tangy Asian dressing.

Rainbow Vegetable Rolls

Crunchy red and white cabbage, yellow, red and orange bell peppers cut into matchstick strips, with cilantro wrapped in a thin, translucent rice paper wrapper served with a spicy peanut sauce.

Italian Stuffed Jalapeños

Roasted jalapeño halves stuffed with a mixture of Italian sausage, red onion, red pepper, fresh basil, Parmesan and cream cheese and smothered with fresh mozzarella and baked until hot.

Asparagus, Crispy Prosciutto and Brie Tartines

Grilled sourdough bread slices topped with melted brie, blanched asparagus and crispy prosciutto.



Polenta Squares with Caramelized Onions and Mushrooms

Parmesan polenta squares topped with balsamic caramelized onions, mushrooms and fresh thyme.

NOVEL IDEAS

Chinese Chicken Salads in Mini Take-Out Boxes

Poached chicken breast, scallions, julienned carrots, rice noodles and crisp lettuce with a light Asian dressing in adorable mini Chinese take-out boxes. Each box comes with chopsticks



Tiny Meatloaf on a Stick

Small individual slices of meatloaf (made of freshly ground beef, onions, eggs, bread crumbs, Monterrey Jack cheese) with a catsup based sauce cut into bite size slices with a decorative pick inserted.



Build Your Own Crostini Bar

Let your guests be creative with lightly grilled baguettes and a variety of toppings and tapenades.



Savory Edible Spoons

House made edible spoons with a choice of “spoonfuls” Pecan Raspberry Chicken Salad, Tuscan Salad (roasted peppers, fontina cheese, roasted tomatoes, olives and fresh basil), Smoked Salmon with Creme Fraiche and Chives or Pimento Cheese.



Spaghetti Nests with Pesto and Meatballs

Crispy spaghetti nests with pesto and meatballs are beautiful and texturally satisfying. A very unique hors d'oeuvre.



Smoked Salmon and Cucumber Rolls

Smoked salmon, feta and fresh dill wrapped in a thinly sliced English cucumber.



SWEET ENDINGS

Raspberry, Brie and Chocolate Puff Pastries

Individual pockets of flaky puff pastry filled with dark chocolate, fresh raspberries and melted brie cheese. Drizzled with dark chocolate.



Mini Key Lime Pies

Cupcake size desserts of perfectly moist key lime pie filling in a graham cracker crust. Garnished with fresh whipped cream and a lime slice.



Reese's Peanut Butter Chocolate Mini Cheesecakes

Decadent mini bites of peanut butter cheesecake in an Oreo crust topped with chocolate ganache and Reese's Peanut Butter cups.



Mini Fruit Tartlets

A great little dessert of house made shortbread crust with lemon curd mousse and garnished with fresh seasonal fruit.



Mini Two Layered Carrot Cakes with Cream Cheese Frosting

The best carrot cake recipe cut into tiny rounds and stacked with dollops of rich cream cheese frosting in between. Garnished with toasted pecans.



Mini Pecan Pie Tartlets

All the delicious taste of pecan pie made in the traditional manner, just scaled down to a mini muffin size tartlet.



Chocolate Fondue

A warm chocolate fondue pot served with your choice of 4 dippers: strawberries, pineapple, marshmallows, pretzels, pound cake, apple wedges or crisp waffle cookies. Whipped cream served on the side.



Mini Pavlovas

Light and airy mini meringues shaped into little "nests" and topped with a variety of fresh and colorful seasonal fruit. A very elegant and light dessert bite.



Cookie Dough Brownies

Rich and fudgy brownies topped with with chocolate chip cookie dough and a thick layer of chocolate ganache. Melt in your mouth good!

