



Hot Hors d'oeuvres

BEEF / LAMB

- Mini Brisket Sliders with Caramelized Onions, Brie, and Horseradish Crème
- Mini Cheese Burgers with Cheddar Cheese on Hawaiian Rolls with Roasted Garlic Aioli
- Gyro Bites with Lemon Cucumber Aioli and Sliced Roma Tomatoes
- Sliced Flank Steak with Mushroom Duxelle on Herb Crostini and Melted Brie
- Bacon Wrapped Cubed Sirloin with Gorgonzola on a Skewer

POULTRY

- Cashew Chicken Bites with Mandarin Orange Teriyaki Dipping Sauce
- Pecan Crusted Chicken Skewers with Raspberry Mustard Dipping Sauce
- Bangkok Grilled Chicken Satays with Spicy Peanut Sauce
- Chicken Parmesan Bites with Marinara Sauce
- Duck Wontons with Caramelized Onions, Boursin Cheese, and Granny Smith Apples
- Smoked Chicken Quesadillas with Salsa and Crème Fraiche
- Thai Chicken Flatbread with Spicy Peanut Sauce, Diced Carrots, and Scallions
- Coconut Chicken Satays with Roasted Pineapple Dipping Sauce

PORK

- Pulled Pork on Jalapeno Cheddar Corn Muffins with Chive Aioli
- Mini Pressed Cuban Sandwiches
- Mini Pups with Dijon Dipping Sauce (our version of pigs in a blanket)
- Hoisin Pork Egg Rolls with Sesame Aioli
- Mini Rueben's
- Jalapeno Poppers stuffed with Cream Cheese and wrapped in Apple Smoked Bacon
- Stuffed Mushrooms with Bleu Cheese and Apple Smoked Bacon

SEAFOOD

- Mini Jumbo Lump Crab Cake with Lemon Chive Aioli
- Apple Smoked Bacon Wrapped Shrimp with Bourbon Glaze
- Coconut Fried Shrimp with Spicy Orange Marmalade
- Kapow Shrimp (Our version of 'Bang Bang' Shrimp)

VEGETARIAN

- Vegetable Egg Rolls with Sweet Thai Chili Dipping Sauce
- Lightly Battered Fried Green Tomatoes with Spicy Remoulade Sauce
- Sautéed Spinach and Feta Cheese Wrapped Phyllo Dough Triangles
- Tomato Bisque Soup Shooters with Grilled Cheese Triangles
- Mini Assorted Quiche (protein available)
- Stuffed Mushrooms with Spinach and Feta Cheese
- Mini Twice Baked Loaded Potatoes (Crumbled Bacon available)
- Bruschetta with Pesto Mozzarella, Roma Tomatoes, and Balsamic Glaze
- Artichoke Beignets
- Pear Pizzette with Candied Pecans, Crumbled Gorgonzola and Wine Reduction Sauce





Cold Hors d'oeuvres

BEEF

- Jerk Beef on Plantain Chips with Mango Salsa
- Open Faced Sliced Flank Steak on Flatbread with Caramelized Onions and Chive Aioli
- Beef Tenderloin with Arugula, Sliced Tomato, and Horseradish Sauce on Silver Dollar Rolls

POULTRY

- Asian Lettuce Chicken Wraps
- Asian Marinated Chicken on Crispy Wonton with Avocado Mousse
- Roasted Sliced Turkey with Cranberry Aioli on Savory Sage Mini Corn Muffins

PORK

- Sliced Southern Style Ham on Gouda Biscuits with Honey Mustard
- Grape Tomatoes filled with Guacamole and topped with Crispy Pancetta
- Prosciutto wrapped Melon Satays
- Mini Open Faced BLT's with Avocado Mayo
- Black Forest Ham & Orange Mustard on Savory Cheddar Biscuit

SEAFOOD

- Smoked Salmon on Pumpnickel Bread Squares with Dill Butter
- Chili Garlic Salmon with Ginger, Cilantro on a Crispy Wonton
- Oven Roasted Salmon on a Wonton with Cucumber Dill Dipping Sauce
- Ahi Tuna Tartare with Crispy Wonton and Wasabi Aioli
- Ahi Tuna Tartare on Watermelon Cubes
- Garlic and Rosemary Shrimp on a Skewer
- Deviled Eggs filled with Tarragon Crab Salad
- Chili Garlic Shrimp with Mandarin Aioli Dipping Sauce

VEGETARIAN

- Tomato Mozzarella Caprese Skewers with Fresh Basil and Balsamic Reduction
- Vegetable Summer Rolls with Thai Chili Dipping Sauce
- Assorted Sushi Rolls with Ponzu Dipping Sauce, Wasabi and Pickled Ginger
(Market Price To Be Determined 2 weeks Prior to Event)
- Deviled Eggs
- Caesar Salad Bites tossed with Shredded Parmesan and Caesar Dressing on Herb Crostinis
- Bruschetta with Goat Cheese and Tomato Basil Relish with Balsamic Drizzle





Table Setting Hors d'oeuvres

- Jumbo Shrimp with Cocktail, Remoulade Sauce and Lemon Wedges
- Imported and Domestic Cheese Display, Garnished with Dried Fruits & Nuts Served with Herb Parmesan Crostinis & Fresh Baked Artisan Bread
- Garden Variety of Vegetable Crudité with White Bean Dipping Sauce
- Sun-Dried Tomato and Homemade Pesto Torta, served with Crackers
- Antipasto Display with Hummus, Roasted Red Pepper Dip, Olive Tapenade, Marinated Artichoke Hearts, Olives, served with Sea Salt Pita Crisps
- Black Bean and Roasted Corn Salsa, served with Tortilla Chips
- Baked Brie in Puffed Pastry with Mushroom Duexelle or Brown Sugar Pecan Mixture, Garnished with Fruit and Served with Herb Parmesan Crostinis
- Apple Smoked Bacon Cheddar Spread, Served with Crackers
- Garlic & Port Wine Cheese Spread with Sea Salt Pita Chips
- Herb Spinach Dip in Bread Bowl
- Warm Artichoke and Parmesan Dip served with Focaccia Crisps
- Cajun Shrimp Dip with Kettle Cooked Potato Chips
- Smoked Salmon Display with Pesto Oil, Capers, Eggs, Chopped Red Onions, Whipped Herb Cream Cheese and Parmesan Crostinis
- Tomato Mozzarella Relish with Fresh Garlic and Basil with Focaccia Crisps
- Crab Dip with Sea Salted Pita Crisps
- Cheddar and Swiss Fondue with Fresh Artisan Loaves
- Smokehouse Chicken Wings with BBQ Sauce OR Blue Cheese OR Ranch Dipping Sauce
- Black Pepper Rosemary Crusted Beef Tenderloin with Horseradish Cream and Mustard served with Silver Dollar Rolls
- Asian Inspired Meatballs with Sweet Chili Peanut Dipping Sauce
- Salsa Bar with Chips, Pineapple Salsa, Pico de Gallo, and Guacamole
- Fresh Fruit and Cheese Display with Crispy Crostini
- Baked Goat Cheese Pomodoro served with Sliced Sour Dough Crostini
- Swedish Meatballs with Burgundy Brown Sauce





Something Sweet

- Assorted Bite Size Desserts
- Oreo Truffles
- Lemon Squares
- Pecan Tarts
- Fruit Tartlets
- Assorted Mini Cheesecake
- Cheesecake Empanadas
- Chocolate Chip Meringue Cookies
- Chocolate Covered Strawberries (seasonal)
- Individual Chocolate Brownie Bites with Caramel and Pecans
- Fresh Berries and Whipped Cream
- Assorted 'Cakes in a Cup'
- Berry Cobbler with Sweet Crème
- Assorted Homemade Cookies
- Assorted Gourmet Dessert Bars
- Crème Brulee
- Coconut Macarons



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