



Hors d'oeuvre selections

FRESH FRUITS, VEGETABLES, AND CHEESES

FRESH SEASONAL FRUIT DISPLAY WITH VANILLA CREAM
ASSORTED FRESH VEGETABLE DISPLAY WITH CREAMY HERB DIP
ASSORTED CRUDITÉS MARINATED IN A HOMEMADE
WHITE BALSAMIC AND HERB VINAIGRETTE
PLATTER OF ROASTED VEGETABLES WITH A LIGHT CHIVE AIOLI
DOMESTIC AND INTERNATIONAL CHEESE SELECTIONS WITH CRACKERS
FRUITED BRIE - APRICOT, PEACH, OR ORANGE
ANTIPASTO DISPLAY – MARINATED ARTICHOKE, OLIVES,
SLICED MEATS, CHEESES, MARINATED VEGETABLES
ASSORTED ANTIPASTO SKEWERS
VEGETABLE SPRING ROLLS WITH APRICOT SAUCE
ROASTED VEGETABLE TARTLET
BRANDIED PEACHES AND FRENCH BRIE PUFF
GRILLED VEGETABLE AND PESTO FLATBREAD
GREEK SPANAKOPITA WITH FETA CHEESE AND SPINACH
SWEET POTATO PUFFS
MAC AND CHEESE TARTLETS

COLD HORS D'OEUVRES AND SALADS

ITALIAN TOMATO BRUSCHETTA WITH AGED BALSAMIC
PETITE ENGLISH CUCUMBER CUPS FILLED
WITH SMOKED CHICKEN SALAD
VINE-RIPE TOMATOES STUFFED WITH CREAM CHEESE AND TARRAGON
CELERY BARQUETTES WITH BLEU CHEESE MOUSSE AND WALNUTS
HERBED GOAT CHEESE STUFFED PEPPEROCINIS
HOMEMADE TOMATO AND MOZZARELLA SALAD WITH FRESH BASIL
FRESH CUCUMBER SALAD WITH RICE VINEGAR
PETITE PLATED CAESAR SALADS
HOMEMADE ITALIAN TRI-COLORED PASTA SALAD
GREEK SALAD WITH PEPPERS, OLIVES, AND FETA CHEESE
HOMEMADE TRADITIONAL POTATO SALAD
HOMEMADE MACARONI SALAD
GARDEN FRESH BROCCOLI SALAD
FRESH SHREDDED CARROT AND RAISIN SALAD
TRADITIONAL STUFFED BOILED EGGS
THREE BEAN SALAD



hors d'oeuvre selections



FINGER SANDWICHES, PETIT BISCUITS, MINI ROLLS, AND MORE

ASSORTED GOURMET FINGER SANDWICHES

MINI MAPLE HAM OR SMOKED TURKEY CROISSANTS
WITH DIJON MUSTARD DRESSING

BITE SIZE ROLLS STUFFED WITH SHREDDED
CHICKEN, BEEF, OR PORK WITH TANGY BARBECUE DRESSING

PETITE SLICED PORK LOIN BISCUITS
WITH ORANGE MARMALADE

MINI BEEF TENDERLOIN BISCUITS
WITH HORSERADISH CREAM

PETITE CUBAN SANDWICHES

BITE SIZE PHILLY CHEESE STEAKS

PETITE RUEBEN SANDWICHES WITH SAUERKRAUT
AND HOMEMADE DRESSING

MINI ORANGE MUFFINS WITH SMOKED TURKEY
AND CRANBERRY RELISH

ROSEMARY MINI MUFFINS WITH SMOKED HAM AND PEACH RELISH

PETITE MEATBALL PARMESAN SANDWICHES

MINI CHEESEBURGERS WITH LETTUCE AND TOMATO

MINI HOT DOGS WITH CONDIMENTS

PETITE BACON, LETTUCE, AND TOMATO CROISSANTS
WITH TOMATO MAYONNAISE

PETITE WRAPS – ROAST BEEF/SWISS, TURKEY/CHEDDAR, SMOKED
CHICKEN SALAD, PORTOBELLO/RED PEPPER

DIPS AND SPREADS

HOMEMADE SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

CHEDDAR AND BEER DIP WITH PRETZELS

ROASTED RED PEPPER SPREAD WITH CROSTINI

CARAMELIZED ONION AND GORGONZOLA SPREAD WITH TOAST POINTS

CREAMY CRAB DIP WITH ASSORTED BREADS

FRESH SEAFOOD DIP WITH TORTILLA CHIPS

OLIVE TAPENADE WITH CROSTINIS

MIDDLE EASTERN HUMMUS WITH PITA BREAD

WHITE BEAN DIP WITH ROASTED TOMATO, CHIPOTLE,
AND CORN SALSA WITH TORTILLA CHIPS

CORN, BLACK BEAN, AND ROASTED RED PEPPER SALSA
WITH TORTILLA CHIPS

SOUTHWESTERN LAYERED DIP SERVED
WITH SEASONED TORTILLA CHIPS

SPICY SALSA & COOL CREAM CHEESE SPREAD
WITH CRACKERS OR TORTILLA CHIPS

MUSHROOMS AND SUCH

MUSHROOM CAPS STUFFED WITH FRESH HERBS, PANKO,
PARMESAN CHEESE

SPINACH AND ARTICHOKE STUFFED MUSHROOM CAPS

OVEN BAKED PORTOBELLO CAPS TOPPED WITH BASIL, MARINARA
AND MOZZARELLA CUT INTO PIZZA WEDGES

CRAB IMPERIAL STUFFED MUSHROOMS CAPS

ASSORTED MINI QUICHE

LEMON MARINATED TORTELLINI AND
SUN-DRIED TOMATOES SKEWERS

CHEF'S COLLECTION OF ASSORTED CANAPÉS

HERBED ARTICHOKE AND PARMESAN TARTLETS
WITH LIGHT LEMON AIOLI

MINI DEEP DISH PIZZAS





Hors d'oeuvre selections

FRESH SEAFOOD HORS D'OEUVRES

GULF SHRIMP COCKTAIL SERVED WITH FRESH LEMON SLICES AND SPICY TOMATO COCKTAIL SAUCE

SNOW PEA WRAPPED SHRIMP SKEWERS WITH LEMON AIOLI

COCONUT LOBSTER TAIL SKEWERS

PETITE LOBSTER PIES

SALMON AND ASPARAGUS PUFF

SALMON SATAY WITH FRESH DILL AND A CREAMY DIPPING SAUCE

GULF SHRIMP KABOBS WITH TERIYAKI DIPPING SAUCE

BACON WRAPPED SHRIMP WITH A BASIL GARLIC STUFFING

BARBECUE SHRIMP AND GRITS TARTLET

PETITE CRAB CAKES WITH HORSERADISH REMOULADE

ISLAND COCONUT BREADED SHRIMP WITH SWEET ORANGE SAUCE

BACON WRAPPED SEA SCALLOPS

OYSTERS ON THE HALF SHELL, FRESH LEMONS, HOT SAUCE

SLICED SMOKED SALMON WITH RED ONION, CAPERS, AND LEMONS

GRILLED MEDITERRANEAN TUNA SKEWERS WITH SPICY SUNDRIED TOMATO DIP

ASSORTED SUSHI AND CALIFORNIA ROLLS WITH WASABI AND GINGER

TARTLETS WITH SMOKED SALMON, CREAM CHEESE, CRACKED PEPPER AND LIME

NEW POTATOES TOPPED WITH SOUR CREAM AND CAVIAR

BEEF, CHICKEN, PORK, ETC.

SWEET AND SPICY OR ITALIAN STYLE MEATBALLS

PETITE SHEPHERD'S PIE

SHAVED BEEF SERVED ON A FRENCH CRISP DRIZZLED WITH HORSERADISH SAUCE

TENDER STEAK AND VEGETABLE KABOBS

ASIAN BEEF SALAD SERVED ON A FRIED EGG ROLL WRAPPER

PETITE BEEF WELLINGTONS WITH MUSHROOM DUXELLE

PETITE BEEF OR PORK SPANISH EMPANADAS

MINI BEEF OR CHICKEN FAJITA ROLLS

CHICKEN DRUMMETTES IN A SPICY ORANGE OR TRADITIONAL BARBECUE SAUCE WITH BLEU CHEESE AND CELERY

ASIAN TERIYAKI AND SESAME CHICKEN WINGS

MEDITERRANEAN CHICKEN KABOB

CARAMELIZED ONION AND SMOKED CHICKEN TARTLETS

SOUTHERN CHICKEN FINGERS WITH HONEY MUSTARD AND BARBECUE SAUCES

SOUTHWESTERN SMOKED CHICKEN, BLACK OLIVES, AND PARSLEY PESTO IN A TORTILLA CUP

SEASONED CHICKEN KABOBS WITH PINEAPPLE AND VEGETABLES

PECAN CHICKEN ROLLS ON BAMBOO KNOTTED SKEWERS

RASPBERRY CHIPOTLE CHICKEN SKEWERS

PETITE CHICKEN PARMESAN ON FRENCH CRISP TOPPED WITH MOZZARELLA AND DRIZZLED WITH MARINARA

PROSCIUTTO WRAPPED ASPARAGUS WITH TARRAGON AIOLI

CITRUS GINGER PORK KABOBS WITH PINEAPPLE CHUNKS

BAKED POTATO SKINS TOPPED WITH CHEESE, BACON AND CHIVE WITH A COOL SOUR CREAM DIPPING SAUCE

PEARS WRAPPED WITH PROSCIUTTO ON CROSTINI WITH BALSAMIC REDUCTION

PETITE LAMB SKEWERS WITH MINT JELLY

