

Distinctive Hors d'Oeuvres

Choose from a variety of delicious Hors D' Oeuvres to create a menu suited to your particular tastes, or select one of our Themed packaged menus.

Attractively arranged our Hors D' Oeuvres are offered as either a Served or Buffet presentation.

gf Gluten Free gf req Gluten Free Request

Minimum order 3 dozen of each appetizer. Unless Otherwise Noted Items Priced Per Dozen.

Beef

- Asian Meatball *Teriyaki glazed then wrapped in a Snow Pea*
- gf Beef Satay Strips *glazed in a Teriyaki sauce*
- Beef Wellington *w/ Béarnaise Sauce*
- gf req Cocktail Meatballs (3 kinds) *glazed in a Spicy Hot, Sweet & Sour OR Sweet & Spicy Cranberry.*
- Mini Beef Sliders (min. order 3 doz) *w/ Chipotle Aioli*
- Peppered Bacon Beef Bites *Top Sirloin bites wrapped in peppered bacon served with a zesty Horseradish Aioli w/ Sweet Soy Glaze*
- gf Polynesian Beef & Pineapple Satay
- gf req Polynesian Meatball Kebab *w/ Bell Peppers & Pineapple*
- Samosas – Beef 30 g *w/ Tamarind sauce*



Pork

- gf Bacon Wrapped Tater Tots *served warm*
- Deluxe Quiche Tarts *Ham & Swiss*
- Mini Pulled Pork on Ciabatta *w/ Cilantro Slaw*
- gf Prosciutto Wrapped Cherry Tomato and Bocconcini *w/ a Basil Balsamic Dressing*
- gf Prosciutto wrapped Melon
- Sausage Rolls *served warm*
- Rueben Spring Roll *Served with a Honey Mustard*



Chicken

- gf Bombay Chicken Satay *glazed in a Cilantro Tandoori sauce*
- Crispy Chicken Tartlet *w/ Chicken & Pesto garnished with Black Olives and Red Peppers*
- Chicken Samosas 30 g *w/ Tamarind sauce*
- gf Curried Coconut Chicken Satay *w/ Pineapple and shredded Coconut*
- gf Glazed Chicken Wingettes *BBQ, Honey Garlic, Sweet Chili, Spicy Hot or Teriyaki*
- Chicken Strips *w/ dipping sauce*
- Moroccan Exotic Flavored Chicken Bastilla *in a phyllo tube*
- Maple Glazed Bacon wrap Chicken
- gf Thai Peanut Chicken Satay *glazed in a Spicy peanut sauce*



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Seafood

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| gf | Bacon Wrapped Scallop Brochettes | <i>served warm</i> |
| gf | California Sushi Rolls | <i>Crab, Cucumber & Avocado</i> |
| | Coconut Shrimp | <i>Coconut encrusted Tiger Prawn</i> |
| gf req | Creamed Shrimp & Crab Crostini | <i>w/ a creamy Lemon & Dill Goat Cheese</i> |
| | Deluxe Crab Quiche Tarts | <i>w/ Crab and Cheese</i> |
| gf | Shrimp Cocktail | <i>w/ Fresh Lemon & Cocktail Sauce</i> |
| | Shrimp, Bacon & Spinach Brie Triangle | <i>Shrimp, Bacon, Brie & Spinach in Phyllo Triangles</i> |
| gf req | Smoked Salmon Canapés | <i>Lemon Dill Goat Cream Cheese topped Crostini with Smoked Salmon & Capers</i> |
| gf | Spicy Shrimp Sushi Rolls | <i>Shrimp & Spicy Mayo with Cucumber</i> |
| gf | Tangy Thai Shrimp Skewers | <i>Shrimp in Sweet Chili Sauce</i> |
| gf | Vietnamese Shrimp Salad Rolls | <i>w/ spicy Thai Peanut dipping sauce</i> |
| gf | | |



Vegetarian

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| | Arancini (Risotto balls) | <i>w/ a spicy tomato sauce & cheese</i> |
| | Brie & Fruit Chutney Triangle | <i>Brie & Chutney Phyllo Triangles</i> |
| gf | Caprese Salad on a Skewer | <i>Baby Bocconcini, Tomato and fresh Basil w/ a White Balsamic Vinaigrette</i> |
| | Deluxe Quiche Tarts | <i>w/ Spinach and Swiss</i> |
| gf | Devilled Eggs | <i>Traditional or Curried</i> |
| gf req | Goat Cheese Crostini | <i>w/ Blood Orange & Cracked Pepper Marmalade</i> |
| | Goat Cheese & Green Apple Tartlet | <i>Creamed Goat cheese, topped with a slice of Green Apple Served cold</i> |
| | Jalapeno Poppers | <i>Deep-fried Jalapenos & Cheese</i> |
| | Spring Rolls | <i>Served hot w/ dipping sauce</i> |
| | Spanakopita | <i>Spinach & Feta Phyllo Triangles</i> |
| | Tortilla Roll Ups with Salsa | <i>w/ a Spicy Cream Cheese filling</i> |
| gf | Vegetarian Sushi Rolls | <i>Carrot, Cucumber & Avocado</i> |
| | Vegetable Samosas 30g | <i>w/ Tamarind dipping sauce</i> |
| gf | Vietnamese Salad Rolls | <i>w/ spicy Thai Peanut dipping sauce</i> |



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Game Meat – at Market Price

- Bison Meatballs *glazed in a Spicy Hot, Sweet & Sour or Sweet & Spicy Cranberry*
- gf Lamb Satay *Mint glaze*
- gf Lamb Lollipops *w/ Red Wine Demi-glaze drizzle*

Breads & Dips

- Assorted Bread Crisps with Hearty Dips *Roasted Red Pepper, Eggplant and/or Hummus*
- Creamy Artichoke Dip in a Sourdough Loaf *w/ sliced baguette Serves 25-35*
- Creamy Spinach Dip in a Sourdough Loaf *w/ sliced baguette Serves 25-35*
- Fresh Tomato Bruschetta *w/ toasted baguette rounds*

Pastries & Desserts

- gf Callebaut Chocolate Mousse Cups *Dark Callebaut Chocolate Shells filled with a Berry or Chocolate Mousse*
- gf Chocolate Dipped Strawberries *Dipped in Dark Chocolate*
- gf Chocolate Tuxedo Strawberries *Dipped in Dark & White Chocolate*
- gf req Elegant Mousse Parfaits *Chocolate or Berry Mousse served in an elegant Glass*
- Finger Sweets *Assorted home baked Squares, Tarts & Specialty Cookies*
- gf Fruit Skewers *w/ Fresh Seasonal Fruit*
- Fruit Filled Tartlets *w/ Bavarian Cream & Fruits*
- gf Fruit Skewers – Chocolate on the side *Fresh seasonal Fruit & Dark Chocolate*



Action Station and Martini Bars Require Staffing

Action Stations

- Mini Roast Beef on a Bun *Carved onsite and served with Béarnaise sauce*
- Turkey Slider *On a mini-Ciabatta Bun with Havarti*
- gf Shrimp Flambé (min 50 ppl) *w/ Vodka, Coconut Rum or Sambuca*
- gf Scallop Flambé (min 50 ppl) *w/ Wine & Shallot Butter*
- Herb Crusted Beef Tenderloin on Crostini - each *topped with sautéed Portabella Mushrooms and Chevre - w a touch of horseradish topped with a hint of Arugula*



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Fish Tacos

w/ pollock & a squirt of chipotle sauce served on a tortilla chip – 2 ea.

Martini Bar

Items all served in a Martini Glass

gf Lamb Lollipops

w/ Truffle Potato Puree and a Red Wine Reduction

gf Caprese Salad

Baby Bocconcini, Tomato and fresh Basil w/ a Red Balsamic Vinaigrette

gf Mashed Potato

w/ Sour Cream, Green Onion and Bacon toppings

Mac & Cheese

w/ Cheese, Bacon and toasted Bread Crumb toppings



We recommend an assortment of elegant party trays to add to your Hors d' Oeuvres event:
Fresh Seasonal Fruits, Vegetables with Herb Dip, and Cheese and Cracker Trays are all available.

Additional Items:

China/ Glassware available, order in dozens

Linens 5.00 to 20.00 per Item

Bottled Juice Sm 1.95

Soft Drinks 1.95

Punch Fountains 95.00 – 150.00
(Pricing Based on Size of Fountain)

Punch 1.50

Coffee/Tea 1.75

Bottled Juice Lg 2.75

Prices are subject to change