



# *Hors D'oeuvres Menu*

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## **OPTION ONE**

- Fresh Crudités with Assorted Herb Dips-
  - Domestic and Imported Cheeses-
  - Broiled Meatballs with Honey Garlic Sauce-
  - Grilled Chicken Brochette-
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## **OPTION TWO**

- Individual Crudités Goblet with Herbed Sour Cream Dip-
  - Assorted Flat Breads and Savory Dip Cup-
  - Carmelized Onion and Roasted Garlic Bruchetta on Crustini-
  - Smoked Bacon Wrapped Pineapple-
  - Watermelon and Feta Pick with Honey Balsamic Glaze-
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## **OPTION THREE**

- Fresh Crudités with Assorted Herb Dips-
- Domestic and Imported Cheese Board-
- Flat Bread, Pitas, and Corn Chips with Roasted Red Pepper-  
and Artichoke-Asiago Dip
- Mini Grilled Cheese on Baguette-
- Coconut Breaded Shrimp with Sweet Chili Sauce-





# Hors D'oeuvres Menu

*Looking to make it your own?  
Compliment one of our Hor D'oeuvres packages with an addition from the list below*

## HORS D'OEUVRÉS

- Vegetable Samosas
- Mini Spring Rolls with Asian Dipping Sauce
- Cheddar and Bacon Quiché
- Mini Roasted Garlic and Tomato Bruschetta
- Tomato and Parmesan Potato Skins
- Chipotle Sautéed Sausage Medallions
- Breaded Chicken Filet with Plum Sauce
- Marinated Olives Station
- Roasted Pepper with Asparagus and Cream Cheese Pinwheel
- Flat Bread, Pitas, and Corn Chips with Savory Dips
- Chilled Canapés
- Bocconcini with Grape Tomato and Balsamic Glaze
- Marinated Beef Brochette
- Seared Pork Kabob with Cider Reduction
- Breaded Chicken Spear with Chipotle Ranch Dip
- Focaccia with Gouda and Apple Wedge
- Pesto Marinated Tortellini Skewer
- Sweet Onion, Harvarti, and Sun Dried Tomato Tart
- Coconut Fried Shrimp with Sweet Chili Sauce
- Prosciutto Wrapped Asparagus
- Shaved Sirloin with Horseradish Aioli on Crustini
- Seared Lamb Brochette with Honey - Yogurt and Curry Sauce
- Balsamic Grilled Vegetable with Feta Flat Bread Pizza
- Black Tiger Shrimp with Seafood Sauce
- Seared Bay Scallop with Mango-Jalapeno Salsa on Crustini
- Grilled Lamb Chop with Mint Aioli
- Aged Cheddar and Crumbled Bacon Shooter with Bread Stick
- Pan Seared Shrimp Brochette with Garlic Butter Glaze
- Chilled Sushi with Pickled Ginger and Wasabi





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## **SWEET COMPLIMENTS**

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- Assorted Dessert Squares and Cream Filled Pastries-
- Fruit Brochettes with Carved Watermelon Basket-
- Mini Apple and Pear Crisp Tarts-
- Mini White Chocolate Laced Brownie Bites-
- White and Milk Chocolate Dipped Strawberries-
- Fresh Fruit Display with Vanilla Bean Yogurt Dip-
- Cream Filled Profiteroles with Caramel Sauce-

## **BEVERAGE COMPLIMENTS**

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- Brewed Coffee and Herbal Tea-
- Sparkling Fruit Punch-  
(additional mini fruit brochette available)
- Hot Chocolate Bar, includes Whipped Cream, Chocolate-Shavings, and Mini Marshmallows
- Spiced Apple Cider, Served Warm-

