

The Food Muse

Catering & Event Planning

Original Tempting Creative Food
To Inspire You & Your Guests



Some of our Popular Hors D'oeuvre
Need More Ideas?

Feel Free to Give our Foodie Team a Call!
We Offer Gluten Free, Vegan and Vegetarian Options

Partial Listing Food Muse Hors D'oeuvre

Andouille Sausage Encroute with Cilantro Crème Fraîche

Andouille Sausage with Shrimp and Veggie Skewers

Antipasto Skewers with Bocconcini Mozzarella, Sundried Tomato, Artichoke Heart and Kalamata Olive

Bacon, Lettuce and Tomato Canapés

Marinated Beef Filet Kabob with Onion, Red & Green Peppers

Mini Beef Wellington with Mushroom Duxelle in Puff Pastry

Rare Beef Crostini with Arugula, Aged Parmesan and Black Peppercorn Horseradish Aioli

Traditional Tomato and Basil Bruschetta on Garlic Rubbed Crostini

Sundried Tomato & Kalamata Olive Tapenade on Garlic Rubbed Crostini

Tuscan White Bean Dip with Rosemary and Peppercorn Offered on Garlic Rubbed Crostini

Caprese Skewers of Mozzarella Bocconcini Bites & Grape Tomato Offered with Basil Walnut Pesto

Chicken Sate with Thai Peanut Dipping Sauce

Lightly Breaded Eggplant Parmesan with Provolone, Parmesan and Basil Marinara Offered on Garlic Rubbed Crostini

Hickory Smoke Boneless BBQ Chicken Skewers

Buffalo Bleu Chicken Canapés

Chilled Soup Shots with Seasonal Fruit

Chorizo Empanada with Pineapple Pico de Gallo

Chorizo and Green Olive Skewers Offered with Green Olive and Parsley Pesto

Mini Grilled Cheese Hearts Offered with Tomato or Pumpkin Bisque Soup Shots

Bleu Cheese Stuffed Dates Wrapped in Hickory Smoked Bacon

Lemon Grass Chicken Pot stickers Offered with Ginger Soy Dipping Sauce

Chili Lime Chicken Kabobs with Onion, Poblano and Red Pepper Offered with Cilantro Lime Dipping Sauce
Chicken or Vegetable Spring Rolls Offered with Plum or Chili Lime Dipping Sauce
Lemon Crab Canapés with Basil Confetti
Mini Eggrolls with Plum or Chili Dipping Sauce
Gorgonzola Crostini with Green Apple, Rosemary & Honey Spiced Walnuts
Guacamole Push Pops Garnished with Crisp Tortilla
Traditional or Roasted Red Pepper Hummus Offered on Warmed Spiced Pita Garnished with Kalamata and Cilantro
Mini Franks Enroute with Spicy Mustard
Mini Quattro Formaggio 4 Cheese Mac Served in Mini Shot Glasses with Demi Spoons
Mini Polpettini Meatball Parmesan Crostini with Provolone, Parmesan, Marinara & Fresh Basil
Mini Meatloaf Crostini with Hoisin Soy Glaze and Asian Slaw
Sesame Ginger Cocktail Meatball Skewers
Melon Bites Topped with Imported Prosciutto
Mini Cocktail Polpettini Meatballs Offered with Spicy Tomato Arrabiata Dipping Sauce
Curried Moroccan Lamb Lollipops with a Pistachio Crust
Marinated Beef Sate Offered with Spicy Chili Sauce
Petite Scallop Wrapped in Bacon with Whole Grain Mustard
Mini Black Bean and Jack Quesadilla with Salsa Verde or Salsa Roja
Mini Veggie and Monterrey Jack Quesadilla with Tequila Lime Crème Fraiche
Philly Hoagie Dip Offered with Skewered Mini Soft Pretzel Bites
Mini Quiche Florentine with Spinach and Cheese Topped with Chive Cream
Mini Quiche Lorraine with Gruyere and Bacon Topped with Green Onion
Red Bliss Potato Topped with Monterrey Cheese, Bacon, Green Onion and Sour Cream
Peruvian Purple Potatoes Topped with Cilantro Crème Fraiche
Shrimptini Delicious Cocktail Shrimp Offered in Mini Martini Glass with Zesty Cocktail Sauce and Lemon Wedge
Tuscan Spinach Dip Offered with Mini Soft Pretzel Bites
Tuscan Quattro Formaggio 4 Cheese Tortellini Skewers Offered with Basil Walnut Pesto or Spicy Arrabiata Sauce
Mini Mushrooms Stuffed with Spinach and Cheese
Mushrooms Filled with Italian Sausage Stuffing
Marinated Chilled Sesame Ginger Noodles with Shredded Veggies in Mini Take Out Containers with Chop Sticks
Vegetable & Chevre Goat Cheese Crostini with Baby Asparagus, Roasted Red Peppers and Spinach Pesto
Mini Veggie Samosa with Traditional Curried Pea, Onion and Potato Offered with Soy Ginger Dipping Sauce
Virgin Mary Shrimp Shooters Non Alcoholic Bloody Mary Shooters with Shrimp, Lemon and Olive Skewer
Dilled Shrimp and Couscous Salad with English Cucumber on Endive Cups
Ask Us About our Edible Spoons!!!!
Get Inspired!!!

