



Appetizers-Ala Carte'

Silver Menu-\$2.45 per person

Diamond Menu-\$2.95 Per Person

Platinum Menu-\$3.95 per person

All selections include high quality disposable plate, fork, and white napkin

Silver Menu-\$2.45 per person

- Vegetable Crudit  with Ranch-gf
(Add Creamy Spinach Dip and pita chips for an additional .50 per person)
- Golden Cream Puffs with fresh berries and powdered sugar shake
- Domestic cheese and fancy crackers-gf available
- 3-fruit platter-Multi-color grapes, Pineapple and blueberry or blackberry garnish-gf
- Fresh Strawberries with kiwi garnish-gf
- Parsley Cucumber Open-faced or triangle finger sandwich
- Corn chips with Homemade Salsa-gf
- Mango Raspberry Pineapple Salsa with Cinnamon Pita Chips
- Silver-Dollar Cookie Platter-choice of four cookies-sugar, snicker doodle, chocolate chip, peanut butter, Hershey Kiss, toffee chip, chocolate chocolate chip, white chocolate chip macadamia, m&m, coconut, lemon
- Assorted Mini-Cupcakes-Chocolate, Vanilla and/or Lemon Drop cakes

Hearts Desire Catering

Diamond Appetizer Menu-\$2.95 per person

Served Warm

- ❖ Beef Teriyaki Meatball with scallions
- ❖ Pineapple Habanero BBQ Meatball
- ❖ Beef Taquitos w/ Salsa-gf
- ❖ Spanakopita-Greek Spinach and Feta Cheese Triangles
- ❖ Warm Artichoke Dip w/breads and fancy crackers-gf available
- ❖ Pork or Chicken Pot Stickers with Spicy Soy Lime sauce
- ❖ Bacon wrapped date w/maple glaze-gf
- ❖ Mac 'n Cheese Shooters-gf available
- ❖ Tart Flambé'-Grilled bacon and shallot in cream cheese filled crisp filo tartlet
- ❖ Steaming Three Cheese Queso Dip w/variety corn chips or soft tortilla triangles-gf available
- ❖ Crispy Mozzarella Bites w/Honey Sriracha
- ❖ Mini Pulled Pork Street Taco with cilantro and onions on 4" warm white corn tortilla
- ❖ Cream Cheese Won-Tons with Sweet and Sour
- ❖ Sweet and Savory Almond Chicken Tart-Roasted chicken, raisins, chives and cream cheese in filo tartlet
- ❖ Cranberry Brie Bite-Layered Filo with melted brie, dried fruit and cranberry/chive drizzle
- ❖ Asiago Potato Stacks-baked sliced potatoes stacked with bacon bits and melted asiago-gf
- ❖ Chicken Pesto Filo Squares
- ❖ Mini Quiche Bites with herbed cream cheese and dill garnish
- ❖ Warm Ham and Cheese Slider
- ❖ Crostini with sliced beef tenderloin and Port shallot demi glaze, fresh chive garnish



Diamond Appetizer Menu-\$2.95 per person

Served Chilled

- ❖ Seasonal Fruit Platter w/ signature chocolate
Hazelnut or Citrus Fluff-gf
- ❖ Cheesecake Shooters-Individual serving of
cheesecake with cocktail spoon
- ❖ Brownie Shooters-Individual serving of
decadent brownie w/ Bavarian hazelnut
cream and sugared almonds
- ❖ Fresh Fruit Tartlet-fresh seasonal fruit in pie
shell tartlet with custard filling and fruit
glaze; pumpkin, raspberry, blueberry, cherry
lemon, amoretto, chocolate mousse, vanilla
custard.
- ❖ Assorted Petit fours –Almond, cherry,
chocolate, lemon or fruit tartlets; cream puff
swans, mini cakes, French macaroons
- ❖ Caprese Skewer-tomato, fresh basil, fresh
mozzarella w/ reduced balsamic glaze-gf
- ❖ Antipasto Platter w/salami, pepperoni,
cheddar cheese cubes, cocktail pickles,
pepperoncini, roasted red peppers, baby corn,
assorted green olives and mozzarella balls-gf
- ❖ Smoked Salmon Cucumber bites with herbed
gourmet cheese and dill garnish-gf
- ❖ Tortellini Skewer-cheese cube, black or green
olive , tomato and Italian seasoned, cheese-
filled tortellini on skewer
- ❖ Mini Spring roll with cucumber, carrot and
rice noodles over lettuce bed; served with
soy/peanut sauce
- ❖ Parmesan Crisp w/ sliced heirloom tomato,
genoa salami and creamy balsamic drizzle-gf
- ❖ Mini BLT on crostini with Chive Aioli
- ❖ Fresh tomato and basil bruschetta on
baguette bread with parmesan garnish



Hearts Desire Catering

Platinum Appetizer Menu

\$3.95 Per Person

- Sausage Cream Stuffed Mushroom Crowns
- Coconut Shrimp with citrus marmalade sauce
- Hot Brie Wheel with Carmel Pecan Sauce-served on granite slab with dried fruits, rice crisps-gf
- Teriyaki Beef Skewer-gf available
- Greek Chicken Strudel
- Fresh seafood Ceviche served in individual servings with cocktail fork-gf
- Shrimp Cocktail with sauce served on iced platter with lemon wedges-gf
- Sweet Chicken Salad Croissant
- Spicy Chicken Salad Croissant
- Spicy Shredded Ham on 7-Grain
- Spicy Turkey Guacamole Slider with Chipotle Aioli and Sliced Baby Swiss Cheese
- Meat Pinwheels-your choice of black forest ham, oven-roasted turkey or roast beef on flour tortilla with herbed cream cheese and vegetable filling, rolled and sliced





Specialty Appetizer-Additional Upgrade Options

International Cheese Board- served with variety specialty cheeses, domestic cheese squares, fresh fruit, dried fruit and nuts, hazelnut chocolate pieces and displayed on tapered bamboo boards or wooden crates -\$5.25 p/p

Fresh fruit skewer served in individual footed glass with choice of chocolate or fruit dip-\$3.25 per person

Custom Chocolate Dipped Strawberries (may be purchased individually for \$1.75 each)

Individual Plating Available for any hor d'oeuvre listed on our menu. Individual Appetizer Cups, Appetizer Spoons, Forks or footed disposable cups are available for an additional \$.50 per item.

