



Just Great Food - "We Impress with Taste" - 602-996-3152

HORS D'OEUVRES MENU

"Get to Know You" Package

Choose any 5 of the hors d'oeuvres in Category I
\$19.50 per person

Executive Package

Choose any 7 of the hors d'oeuvres in Category I & II
\$24.95 per person

Presidential Package

Choose any 9 of the hors d'oeuvres in Category I & II
\$29.95 per person

Packages include: Disposable Plates, Napkins and Flatware

Category I

Meatballs - served in one of our great sauces, choice of sweet and sour, teriyaki, spicy marinara or barbecue

Miniature Quiche Assortment

Chicken Tenders - with Honey Mustard

Pot stickers - with Oriental Sauce

Hot Artichoke Dip - with Tri-Colored Chips

Spanakopita - Filled with Spinach and Feta Cheese

BBQ Chicken Wings

Deviled Eggs

Spinach Balls - Served with Mustard Sauce

Mushrooms - Stuffed with Sausage

Fresh Fruit Presentation - with Sweet Dipping Sauce

Vegetable Crudit  - with Basil Ranch Dip

Stuffed Celery - with Borsini Cheese

English Cucumber Rounds - with Herb Cream Cheese

Ham Pate Canap  - Garnished with Capers and Red Onion

Curry Chicken and Toasted Almond Canap  - on toast rounds

Salami Cornucopia - Genoa Salami sliced and filled with Herb Cheese

Pork and Shrimp Spring Rolls - Served with a Sweet and Sour Sauce
Artichoke Bites - Chopped Baked Artichoke Hearts and Cheese, cut into small bites
Smoked Turkey and Herb Cheese Canapé - Small Bread Rounds garnished with Smoked Turkey and Herb Cheese
Vegetarian Cashew Spring Rolls - Sautéed Oriental Vegetables with Roasted Cashews
Southwest Black Bean Spring Rolls - Served with Spicy Salsa Zucchini Diamonds -
Diamond Shaped Baked Zucchini and Cheese
Chicken Sauté - with Spicy Peanut Sauce
Italian Eggplant Caponata on Baguette
Sliced Turkey Breast on Silver Dollar Rounds - Served with herb mayonnaise
Spinach Balls with Mustard Sauce (seasonal) - Baked herbed spinach and bread crumb balls
Assorted Dessert Tray from Our Bakery

Category II

Skewered Teriyaki Beef Kabob - Teriyaki marinated beef and peppers Tenderloin of
Beef on Silver Dollar Roll - Herb crusted tenderloin on mini rolls served with Béarnaise Sauce.
Oriental Baby Back Rib - Succulent pork ribs marinated in ginger hoisin sauce and grilled to perfection
Warm Brie with Tomato Pesto - on Sliced Baguette
Monte Cristo Round - Bread rounds filled with Ham and cheese grilled and dusted with powdered sugar
Pork Tenderloin on Silver Dollar Roll - Succulent slices of pork tenderloin served with spicy sweet mustard
Marinated Shrimp Wrapped in Snow Pea Pods - Marinated in garlic ginger vinaigrette
Fresh Asparagus Wrapped in Prosciutto - seasonal
Crab Cakes - Lump Crab with sweet hot chili glaze
Crab-Filled Puff - Mini puffs filled with cream cheese and crab
Jumbo Shrimp - With Cocktail Dipping Sauce
Coconut Shrimp - Breaded and sautéed to a golden brown with a Sweet Cocktail Dipping Sauce
Smoked Salmon Platter - Served with cream cheese mini bagels, capers, red onion and chopped egg
Scallops Wrapped in Bacon - Bacon-wrapped scallops marinated in sweet and sour brown sugar sauce
Wheel of Brie with Caramel and Pecan Topping - Served with assorted crackers
Baked Wheel of Brie en Croute - Topped with apricot sauce wrapped in Phyllo or puff pastry

Assorted Paté with Crackers - with capers and red onion, chopped onion
Cucumber Rounds with Smoked Salmon Mousse - Cream cheese and salmon swirl topped with capers and dill

Creamy Crab Mousse - Served with assorted crackers

Skewered Thai Chicken Kabobs - Served with spicy peanut sauce
Chicken and Mushroom in Phyllo - Flaky triangles filled with chicken and mushroom wine mixture

Chicken Cornucopia - Tortilla cones filled with herb chicken mixture

Chicken Wrapped with Bacon in Sweet and Sour Sauce - Chunks of marinated chicken wrapped with bacon

Sesame Oriental Wings - Marinated and slow roasted in sesame ginger sauce

Blue Cheese Popovers - Mini Popovers with Blue Cheese and Rosemary
Brie and Pear in Phyllo

Sweet or Savory Empanadas - Served with Salsa

Tartlets - Tomato Basil and Kalamata Olive in Puff Pastry

English Tomato and Swiss Tart - Marinated Tomatoes in a Quiche Crust
Smoked Salmon and Herb Cheese Canapé - Toast Round Topped with Herb Cheese and Swirl of Smoked Salmon

Imported and Domestic Cheese Presentation - Served with Assorted Crackers

Shaved Beef Tenderloin on Crostini - with Caramelized Onion and Gorgonzola

Panko Skewered Chicken - Tender Chicken Breast Skewered and Coated with a Panko Crust served with Chipotle Aioli

Puff Pastry Tartlets with Shrimp and Cilantro

Spanish Style Ratatouille - sautéed tomatoes, zucchini and onion with spices

Oriental Glazed Pork Riblets - sesame glaze on slow roasted Riblets
Chicken Sauté with Sesame, Orange, Ginger Sauce

Crispy Asian Vegetable Spring Rolls with Sweet and Sour Dipping Sauce

Crispy Pork and Cabbage Pot Sticker with Plum Sauce
Coconut Chicken Kebobs with Plum Hoisin Sauce
Grilled Chicken Bites with Papaya Relish

Stuffed Mushrooms with Crab and Herb Cheese

Ham, Pineapple and Peppers Skewers with Sweet and Sour Sauce

Fresh Mozzarella with Vine Ripened Tomatoes, Fresh Basil and Olive Oil

Drizzle

Grilled Vegetable Medley with Aged Balsamic Reduction

Mini Pizza - Roasted Asparagus, Caramelized Onion and Smoked Mozzarella

Grilled Vegetable Platter with Assorted Olives and Crusty Italian Bread

Spanish Cheese Platter with Quince Preserves and Fried Almonds

Assorted Italian Cured Cheeses and Meats with Crusty Italian Bread