



Moonlight Caterers

Hors d'oeuvres Menu

(priced per dozen - 3 dozen minimum per item)

Hors d'oeuvres

price per dozen

- **Mini Citrus Lobster Rolls** \$48
- **Cranberry Brie Bites** \$24
- **Lamb Sliders** with goat cheese and olive tapenade served with Guinness shots \$28
- **Mini Chicken Wellingtons** \$28
- **Ahi Tuna Tartare** with cucumber, avocado, wasabi aioli, pickled ginger, microgreens \$28
- **Mini Blue Claw Crab Cakes** \$26
- **Duck Confit Straws** with hoisin sauce and bean sprouts \$36
- **Filet Mignon Crostini** with cornichons, shallot mustard and fig jam \$28
- **Wild Berry Gorgonzola Tartlets** \$20
- **Tomato Basil Bisque Shooters** with grilled cheese straws \$20
- **Fromage Blanc, Pear and Honey Crisp** \$22
- **Mini Ball Park Sabrettes** with a dark ale mustard and chipotle ketchup \$22
- **Smoked Salmon Canapes** with creme fraiche, shaved cucumber and fresh dill \$26
- **Tuna Al Forno Crostini** with peppercorns, capers, olive oil and sun dried tomatoes \$26
- **Shrimp Salad Canapes** with artichoke hearts, roasted tomatoes and pickled onions \$26
- **Snow Crab Straws** wrapped in filo with chili sauce and shredded carrots \$36
- **Sesame Chicken Skewers** \$20
- **Sausage en Croute** puff pastry with braised red cabbage and stone ground mustard \$20
- **Mini Squash Pancakes** with chive sour cream \$20
- **Fresh Mozzarella and Tomato Crostini** \$22
- **Mini Pizzettes** with Sun Dried Tomatoes \$20
- **Mushroom Truffle Risotto Cups** \$24
- **Stuffed Grape Leaves** \$20
- **Giant Shrimp Cocktail** with a chipotle cocktail sauce and dijon cream sauce \$38
- **Petite Chicken Pot Pies** \$26
- **Braised Short Rib Spring Rolls** cucumber, hoisin sauce, and glass noodles in rice paper \$28
- **Herb and Mustard Crusted Baby Lamb Chops** \$48
- **Bacon Wrapped Medjool Dates** stuffed with Manchego Cheese \$28
- **Kale and Corn Potstickers** with Mongolian Dipping Sauce \$24