



# Hors D Oeuvres Menu

## Menu Packages

**Priced per person Includes All Food Items Listed.  
Staffing, Rentals, Bar Service Priced Separately  
~Approximately 2 items per person~**

### **Collection One \$24.95 Per Person**

Choice of One (1) Stationary Food Display  
Choice of Four (4) Bite Size Hors D Oeuvres

### **Collection Two \$29.95 Per Person**

Choice of Two (2) Stationary Food Displays  
Choice of Four (4) Bite Size Hors D Oeuvres

### **Collection Three \$32.95 Per Person**

Choice of Two (2) Stationary Food Displays  
Choice of Five (5) Bite Size Hors D Oeuvres



# Bite Size Hors D'oeuvres

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## Vegetarian

Fried Veg Spring Rolls  
*Kaffir Sweet Chili Sauce*

Mini Grilled Cheese  
*Tomato Basil Jam*

Fried Green Tomatoes  
*Pimento Goat Cheese Mousse*

Parmesan Risotto Bites  
*Wild Oregano + Sundried Tomato Cream*

Mashed Potato Fritters  
*Sour Cream & Chive Cream*

Spanakopita  
*Roasted Garlic Tzatziki*

Mediterranean Flatbread  
*Feta + Roasted Red Peppers + Basil Drizzle*

Mac & Cheese Bites  
*Classic or Sriracha Honey*

Perfect Pear Flatbread  
*Pears + Blue Cheese + Candied Pecans + Balsamic*

Watermelon Green Tomato Bruschetta  
*Feta + Mint + Basil*

Caprese Skewers  
*Fresh Mozzarella + Tomato + Basil + Balsamic*

Parmesan Stuffed Mushrooms  
*Spinach & Artichoke*

Stuffed Medjool Dates  
*Goat Cheese + Pistachios*

Pimento Deviled Egg Crostini  
*Fresh Arugula*

White Cheddar Tartlets  
*Red Onion Jam*

## Poultry

Aztec Chicken Empanadas  
*Agave Drizzle*

Bacon Cheddar Chicken Flatbread  
*Cajun Ranch Drizzle*

Panko Chicken Bites  
*With Bang Bang Sauce*

Chicken & Waffle Bites  
*Sweet & Spicy Pecan Sauce*

Hawaiian Chicken & Pineapple Skewers  
*With Teriyaki Drizzle*

Duck Char Su Tacos  
*Pickled Veg & Spicy mayo*

Smoked Chicken Salad  
*Filo Tart Shell*

Chicken Satay  
*Thai Peanut Sauce*

Chicken & Cream Cheese Wonton  
*Sweet Plum Sauce*

Chicken Parmesan Fritter  
*Sundried Tomato Alfredo*

Tandoori Chicken Skewers  
*Yogurt Cucumber Raita*

Buffalo Blue Chicken Slider  
*Carrot & Celery Slaw*

Fried Chicken Slider  
*Honey Hot Sauce + Dill pickles*

Jerk Chicken Tacos  
*Honey Jalapeno Aioli & Cabbage*

Creamy Leek & Chicken Crostini  
*Basil Pesto Drizzle*



# Bite Size Hors D'oeuvres

## **Seafood**

Smoked Salmon Canapé  
*Lemon Caper Drizzle*

Tuna Poke Wontons  
*Spicy Mayo + Sweet Soy*

Tropical Ceviche Shooters  
*Shrimp Ceviche*

Crab Petite Fours  
*With Melon*

Shrimp & Grits Fritters  
*Pepper Jack Cream*

Vietnamese Shrimp Spring Rolls  
*Sweet Thai Chili*

Bacon Wrapped Shrimp  
*Smokey Onion Caramel*

Mini Crab Cakes  
*Lemon Chive Aioli*

Prosciutto Wrapped Scallops  
*Honey Thyme Glaze*

Lobster Roll  
*New England Style*

Bahamian Conch Fritters  
*Mango Key Lime Remoulade*

Shrimp Salad Tacos  
*Arugula + Flour Tortilla*

Shrimp Bruschetta  
*Creamed Leeks + Basil Pesto*

Crab Grilled Cheese  
*Red Pepper Remoulade*

## **Beef & Pork**

Mini Cuban  
*Pulled Pork + Bacon + Dijon*

Churrasco Steak Skewers  
*Chimichurri Aioli*

Philly Cheesesteak Crostini  
*Sweet Peppers & Provolone*

Tenderloin Canapé  
*Boursin + Cherry Jam*

Pork Belly Taco  
*Honey Jalapeño Aioli*

Short Rib Slider  
*Rosemary Horseradish*

Barbacoa Empanadas  
*Ancho Lime Crema*

Pulled Pork Canapé  
*Biscuit + Peach Butter*

Bacon Blue Mac Bites  
*Blue Cheese + Honey Hot Sauce*

Savory Popper Cheesecake  
*Bacon + Jalapeno*

Bacon Mashed Potato Bites  
*Sour Cream & Chive Cream*

Balsamic Steak Skewer  
*White Cheddar Fondue*

Pulled Pork Taco  
*Slaw & Sweet BBQ Drizzle*

Short Rib Flatbread  
*Swiss Cheese + Horseradish Cream*

BLT Bites  
*Cajun Ranch*



# Stationary Displays

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## Stationary Displays

### **Grazing Board**

*Seasonal Fruit, Dips, Meats  
Cheese, Pickles, Crudit , Sweets,  
Nuts, Breads & Crackers*

### **Veggie Patch**

*Garden Fresh Vegetable Crudit ,  
Classic Bruschetta  
Cajun Ranch Dip + Black Bean Hummus  
Grilled Pita Bread*

### **Gourmet Dip Duo**

*Warm Spinach Artichoke Dip  
Smoked Salmon Dip or Maryland Crab Dip  
Sliced Baguette*

### **Import And Domestic Cheese Board**

*A Fine Selection Of Import & Domestic Cheeses  
Candied Nuts & Honey Comb  
Seasonal Fruit And Gourmet Crackers*

### **Bruschetta Display**

*An Assortment Of Grilled And Toasted Breads  
Tomato, Basil + Fresh Mozzarella  
White Bean + Bacon Dip  
Truffled Mushroom Dip*

### **Mediterranean Display**

*Roasted Red Pepper Hummus  
Green Olive & Artichoke Tapenade  
Classic Caprese Skewers  
Cured Meat, Cheeses & Antipasto  
Served with Grilled & Fried Pita*

### **Tailgate Display**

*Warm Spinach Artichoke French Onion Dip  
Buffalo Chicken Dip  
House Made Kettle Chips  
Grilled Bread  
Celery + Carrots*

### **House Smoked Salmon**

*Dill Cream Cheese Mousse Pickled Red Onions,  
Capers  
Micro Greens, Lemon & Olive Oil, Grilled Toast  
Points.*

### **Charcuterie Plate**

*Cured Meats + Cheese,  
Olives + Nuts +Mustard  
Seasonal Fruit + Crackers*

### **Seafood Display**

*Shrimp Cocktail  
Melon + Crab Petite Fours  
Seasonal Ceviche  
Salmon Poke  
Tortilla Chips*

### **Biscuit Bar**

*Petite House Made Biscuits  
Assorted Cold Meats  
Assorted Sliced Cheese  
Mustard & Preserves*

### **Salsa Bar**

*Guacamole  
Chorizo Queso  
Fire Roasted 3 Peppers Salsa  
Flour Tortillas  
Corn Tortilla Chips*

### **The Sweet Set Up**

*Black & White Chocolate Fondue  
With Dippers to include:  
Mini Donuts  
Fresh Strawberries  
Rice Krispy Treats  
Pretzel Sticks  
Marshmallows  
Shortbread  
Pineapple Chunks*