



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

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

Collection Two

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

Collection Three

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



Bite Size Hors D'oeuvres

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

Stationary Displays

Fruit display

*Seasonal Fruit
Coconut Key Lime Dipping Sauce*

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*