



# LOVE AT FIRST BITE

## Catering <sup>35</sup> YEARS

where catering is a work of heart






Our 2017 Holiday Hors d'Oeuvres Menu is priced per person, for events with 50 guests or more. Please contact us for availability & pricing for any event with fewer than 50 guests.

## HORS d'OEUVRES & ARTISAN DISPLAYS

### Chilled & Appetizing

|   |                |
|---|----------------|
| Vegetable Crudités with ranch dip   | 2.25 per guest |
| Poppy-Seed Chicken Bouchée  | 2.25 per guest |
| Grape & Blue Cheese Truffles  | 2.25 per guest |
| Wasabi Devilled Eggs  | 2.25 per guest |
| Artichoke, Heart of Palm & Mushroom Ceviche    | 2.25 per guest |
| Cheese & Crackers<br>with slices of smoked gouda, cheddar, swiss, muenster, pepper jack & gourmet crackers  | 2.50 per guest |
| Relish Wreath<br>with pickled veggies, olives & cubed cheese  | 2.50 per guest |
| Caprese Skewers    | 2.50 per guest |
| Brie Tartlets<br>your choice of pear, pomegranate or leek   | 2.50 per guest |
| Asparagus Crêpe Wraps   | 2.75 per guest |
| Fresh Fruit Display     | 2.95 per guest |
| Cucumber Crudité Cups   | 3.50 per guest |
| Layered Pesto, Sun-dried Tomato & Ricotta Torte   | 3.50 per guest |

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| Stuffed Pepperoncini<br>with dill cream cheese & smoked salmon   | 3.50 per guest |
| Fresh Hummus Variety      | 3.75 per guest |
| Crab Stuffed Endives<br>with pico de gallo & avocado crema   | 3.95 per guest |
| Goat Cheese Stuffed Figs  | 4.25 per guest |
| Assorted Sushi   | 4.75 per guest |
| Shrimp Cocktail Pineapple Tree<br>served with lemons & cocktail sauce  | 5.25 per guest |
| Cocktail Crab Claws       | 5.75 per guest |
| Ahi Tuna Tartare<br>with fresh wonton crisps   | 5.95 per guest |

Each hors d'oeuvre is priced per guest, with 2 pieces per serving. Fewer than 50 guests, please inquire for pricing & availability.



# HORS d'OEUVRES & ARTISAN DISPLAYS

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## Warm & Comforting

|   |                |   |                |
|---|----------------|---|----------------|
| <b>Caramelized Bacon Wrapped Smokies</b>  | 1.95 per guest | <b>Cheddar Sage Sausage Balls</b>   | 2.50 per guest |
| <b>Date Rumake</b><br>bacon wrapped date stuffed with almond  | 1.95 per guest | <b>Red Creamer Potatoes</b><br>with gorgonzola, caramelized onions & bacon  | 2.75 per guest |
| <b>Cheese Stuffed Mushrooms</b><br>garlic, cheddar & parmesan breadcrumb crust  | 1.95 per guest | <b>Baked Brie en Croûte</b><br>with choice of fig, pear or raspberry  | 2.75 per guest |
| <b>Asian Stuffed Mushrooms</b><br>creamy carrot & ginger with sweet chili sauce   | 2.25 per guest | <b>Marinated Beef Skewers</b><br>with chimichurri or teriyaki sauce   | 3.25 per guest |
| <b>Spinach Filo Rolls</b> with feta   | 2.25 per guest | <b>Cheese Stuffed Artichokes</b>  | 3.25 per guest |
| <b>Chicken Cilantro Empanadas</b><br>with cheddar cheese & salsa  | 2.25 per guest | <b>Mini Beef Wellingtons</b><br>sirloin steak, porcini mushrooms, garlic, shallots & gorgonzola cheese wrapped in puff pastry | 3.50 per guest |
| <b>Marinated Chicken Skewers</b><br>peanut satay, teriyaki or moroccan marinade   | 2.50 per guest | <b>Mini Crab Cakes</b><br>with cajun sauce  | 3.50 per guest |
| <b>BBQ Beef Meatballs</b>   | 2.50 per guest | <b>Smoked Salmon Galettes</b><br>with dill cream  | 4.50 per guest |
| <b>Hot Spinach &amp; Artichoke Dip</b><br>creamy baked parmesan dip with spinach & artichoke hearts served with sliced baguette | 2.50 per guest | <b>Grilled Asparagus</b><br>with prosciutto & parmesan  | 4.50 per guest |
| <b>Gourmet Mac-N-Cheese Cups</b><br>gorgonzola & cheddar or havarti & parmesan  | 2.50 per guest | <b>Marinated Shrimp Skewers</b> <b>GF</b><br>with cilantro lime, bbq, scampi or spicy marinade                                | 5.25 per guest |
| <b>Andouille Sausage Puffs</b><br>spiced & smoky cajun-style sausage, cheddar cheese & garlic baked in flaky puff pastry        | 2.50 per guest | <b>Bacon Wrapped Scallops</b><br>seared & wrapped with hickory smoked bacon   | 5.25 per guest |

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## Artisan Displays

### Gourmet Cheese

honey & pistachio rolled chèvre cheese, with cubed havarti, sage & port wine derby wedges, roasted rosemary marcona almonds & berries, served with rustic bread & gourmet crackers.  
4.95 per guest

### Antipasto

grilled vegetables, artisan cheese such as manchego, mozzarella & fresh goat cheese rolled in crushed pistachios, olive tapenade, handmade fresh hummus with cured meats including, salami, prosciutto, mortadella, garnished with roasted rosemary marcona almonds & served with baguettes & gourmet crackers.  
5.50 per guest

## Crostini

Choose from the following styles:

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| <b>Olive or Tomato Bruschetta</b>                             | 2.25 per guest |
| <b>Pear &amp; Gorgonzola Crostini</b>                         | 2.95 per guest |
| <b>Butternut Squash, Sage &amp; Ricotta Crostini</b>          | 4.25 per guest |
| <b>Heirloom Tomato &amp; Burrata Cheese Crostini</b>          | 4.75 per guest |
| <b>Figgy Piggy Crostini</b><br>with prosciutto, fig & havarti | 4.95 per guest |
| <b>Tenderloin Crostini</b><br>with horseradish chive sauce    | 5.50 per guest |

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## Soup Shots

Served in a shot glass with mini garlic crostini

- ◆ Butternut Apple Bisque
- ◆ Spicy Pumpkin Soup with Pesto
- ◆ Tomato Bisque

Choose 1 soup: 4.25 per guest

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## Sliders

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| <b>BBQ Pulled Chicken Sliders</b><br>with coleslaw                             | 3.50 per guest |
| <b>BBQ Pulled Pork Sliders</b><br>with apple coleslaw                          | 3.95 per guest |
| <b>Turkey &amp; Sweet Potato Sliders</b><br>with cranberry slaw & smoked gouda | 4.25 per guest |

