



# Hors D'oeuvres



## **Hors D'oeuvres Packages**

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**Drop off/full service**

**Full service prices based on 50-150 guests\***

**Classic Cocktail Party \$15.95 pp/\$35.95 pp**  
five appetizers

**Silver Cocktail Party \$18.95 pp/\$38.95 pp**  
six appetizers

**Gold Cocktail Party \$21.95 pp/\$41.95 pp**  
two stations & four appetizers

**Platinum Cocktail Party \$29.95 pp/\$49.95 pp**  
three stations & five appetizers

**A la Carte \$4 pp, per app**  
choose as little as one hors d'oeuvre!

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**additional appetizers;** priced per person  
appetizers \$4 / appetizer station \$8



## **Beef**

- mini beef wellington bites +\$1
- meatballs marinara
- swedish meatballs (turkey option available)
- flank steak quesadilla
- mini reubens
- smoked beef & bleu puffs +\$1
- grilled lamb lollipops +\$2
- empanadas (vegetarian available)
- pot stickers (vegetarian available)

## **Pork**

- chorizo stuffed mushrooms w/ creole sauce \*GF
- italian sausage stuffed mushrooms\*GF
- pork Pad Thai satay
- pork szechuan fritter w/ sweet soy demi
- mac & cheese bites  
served w/ spicy cheddar bacon  
queso (vegetarian option available)
- prosciutto arancini
- mini cuban cristo sammies
- italian sausage skewers w/ peppers & onions\*GF
- creole kabob\*GF; shrimp, sausage, okra

## **Poultry**

- chicken satay w/ peanut sauce\*GF
- turkey meatball marinara
- applewood bacon wrapped chicken\*GF
- bone-in or boneless chicken wings
- deviled eggs\*GF
- chicken quesadilla (buffalo available)
- chicken lettuce wraps\*GF
- chicken cordon bleu mini sammies

## **Vegetarian**

- roasted veggie pinwheels w/  
hummus spread
- caprese skewers +\$1 \*GF
- eggplant parmesan fritters
- vegetable quesadilla
- blood orange & goat cheese  
crostini \*GF
- vegetable spring rolls w/ Hoisin  
& chili garlic sauce \*GF
- potato pierogi
- mini italian pesto, mushroom,  
or three cheese arancini
- black bean & corn fritters  
served w/ lime crème fresh
- spinach, artichoke & asiago  
cheese stuffed mushrooms \*GF
- crispy potato wedges w/ garlic  
parmesan rub \*GF
- salted edamame \*GF
- wonton crisp; spicy curry/garlic  
parm/wasabi sweet soy
- couscous & fig stuffed  
mushrooms

## **Seafood**

- shrimp bruschetta on crostini +\$1
- scallops w/ pecan wood smoked  
bacon +\$2 \*GF
- mini crab cakes +\$2
- rustic coconut shrimp +\$1 \*GF
- jumbo lemon poached shrimp  
cocktail w/ tangy horse radish  
sauce +\$1 \*GF
- salmon fritters w/ roasted red  
pepper aioli +\$1

## **Vegan**

- quinoa stuffed mushrooms
- zucchini fritters w/ garlic & dill
- tofu dumplings w/ sweet chili sauce
- tempura vegetables
- carrots in a blanket
- black bean vegan 'meatballs'
- buffalo cauliflower



## Hors D'oeuvres Stations & Platters

### **Grilled Mediterranean Vegetables**

assortment of portobello mushrooms,  
roasted red peppers, zucchini & squash  
served w/ garlic hummus & flatbread

### **Crudité Platter**

assortment of fresh vegetables  
served w/ chipotle ranch and hummus dips

### **Fresh Fruit Platter**

assorted seasonal fruits

### **Domestic & Imported Cheese**

variety of cheeses  
finished w/ fruit & nut compote  
served w/ an assortment of crackers

### **Mediterranean Spreads**

served w/ toast points

- olive tapenade
- roasted garlic hummus
- baba ghanoush

### **Smoked Salmon Lox +\$2**

- mini bagels
- cream cheese
- pickled red onion mustard & cornichons

### **Charcuterie Platter**

served w/ flatbread  
assortment of fine cured meats  
pickled giardiniera & olives

### **Gourmet Dip Station**

served w/ baguette, crackers & tortillas

- artichoke & asiago dip
- spinach, crab & cheese dip
- buffalo chicken dip

### **Tex Mex Station**

served w/ tortilla chips

- pico de gallo
- corn & black bean salsa
  - hot salsa
  - salsa verde
- salsa con queso

### **Baked Brie Platter**

served w/ baguette  
w/ fig balsamic compote & candied  
pecans

### **Nacho Station**

served w/ tortilla chips

- diced tomato
- seasoned ground beef
  - cheese sauce
  - jalapenos
  - white onion
  - scallion
- sour cream
- black olives