

Hors d'oeuvres Menu

Cocktail Rolls and Sandwiches

- Beef Tenderloin on Homemade Yeast Rolls with Horseradish Sauce
- Roast Beef on Homemade Roll with Horseradish
- Honey Maple Ham on White Cheddar Biscuits and Orange Butter
- B.B.Q. Rubbed Pork Loin with Jalapeno Orange Marmalade on Orange Cornmeal Muffins
- Mini Pitas with Smoked Turkey and Raspberry Honey Mustard
- Mini Pita with Grilled Vegetables and Feta Cheese
- Roasted Pork Loin on Assorted Cocktail Rolls with Grainy Mustard Sauce
- Smoked Turkey on Assorted Cocktail Rolls with Raspberry Honey Mustard Sauce
- Grilled Boneless Pork Loin on Buttermilk Sage Corn Muffins with Green Onion Mayo
- Sweet Potato Biscuit with Honey Pit Ham and Peach Chutney
- Smoked Turkey on Orange Corn Muffins with Orange Marmalade
- Portobello Mushroom Panini Sandwiches on Focaccia with Provolone
- Italian Panini with Genoa Salami & Shaved Honey Ham with Provolone and a Zesty Olive Salad on Focaccia
- Smoked Turkey Panini with Candied Apple Smoked Bacon, Provolone, & Cranberry Aioli on Focaccia
- Salmon "Sliders"

Roll Ups/Finger Sandwiches

- Smoked Turkey Rollups with Cranberry Spread, Swiss Cheese & Lettuce
- Roasted Vegetable Rollups with Feta Cheese
- Southwest Rollups with Black Bean Spread, Matchstick Vegetables and Shredded Jack Cheese
- Grilled Chicken Rollups with Chipotle Mayo, Avocado & Smoked Gouda
- Finger Sandwiches of Chicken Salad, Pimento Cheese and/or Cream Cheese, Pecan & Olive
- Tea Sandwiches of Cucumber & Chive Cream Cheese, Smoked Salmon & Dill Cream, and Watercress with Herb Cream Cheese

Crostinis & Bruschetta

- Shaved Flank Steak with Blue Cheese Crumbles and Watercress on Crostini
- Oven Roasted Boneless Pork Loin with Peach Chutney Aioli on Bruschetta
- Summer Tomato Confit with Basil on Crostini
- Oven Roasted Breast of Turkey with Orange Marmalade on Whole Wheat Bruschetta
- Duck Confit with Mango Chutney on Whole Wheat Sourdough
- Chicken Salad & Shaved Almonds in Phyllo Cup
- Crostinis with Mediterranean Toppings of Mission Fig and Goat Cheese, Tapenade, Roasted Red Pepper with Golden Raisins
- Shaved Hickory Roasted Pork Loin on Cornbread Crostini with Peach Aioli
- Parmesan Onion Crostini
- Roma Tomato, Fresh Mozzarella with Fresh Basil on Sliced Baguette

- Mini BLT with Roma Tomato, Apple Smoked Bacon, Arugula and Remoulade (open faced)
- Shrimp BLT
- Filet of Beef Carpaccio with Roasted Garlic Aioli on Sliced Baguette
- Duck Brioche with Honey Lavender Aioli
- Endive Leaves with Blue Cheese and Candied Walnuts

SEAFOOD HORS D'OEUVRES

- Spicy Boiled Shrimp & Cocktail Sauce
- Tequila-Lime Marinated Shrimp
- Chili Glazed Shrimp with Mango Salsa on Crystal Pick
- BBQ Shrimp
- Coconut Crusted Shrimp with Mango Salsa
- Citrus Marinated Crab Claws
- Cedar Planked Salmon Filet with Soy Ginger, Molasses Peppercorn or Herb Crust
- Smoked Salmon with Dill Crème Fraiche on Cocktail Rye
- Smoked Salmon with Pickled Ginger Slaw on Flatbread
- Shrimp Cakes with Remoulade Aioli
- Crab Cakes with Lemon Aioli
- Catfish Cakes with Remoulade Aioli
- Pickled Shrimp with Shaved Sweet Onions
- West Indies Crab Salad on Asian Spoon or in Mini Cones
- Gulf Shrimp with Guacamole on Tortilla Chip
- Tempura Shrimp with Avocado-Cilantro Aioli or Pineapple Ginger Chutney

Cheesecakes, Terrines and Dips

- Artisan Cheese Tray
- Domestic Cheese Platter
- Imported Cheese Platter
- Blue Cheese Cheesecake with Pear Confit
- Mango Cheddar Cheesecake with Pecan Crust
- Goat Cheese Cheesecake with Cranberry Walnut Compote

- Basil Cheese Terrine with Sun Dried Tomatoes
- Sherry Cheese Pinwheel
- Artichoke Dip with Parmesan
- Hot Spinach & Gruyere Dip
- Tomato Goat Cheese Fondue
- Large Brie en Croute with Golden Raisins and Almonds
- Savory Southwest Cheesecake with Tortilla Chips
- Traditional, Red Pepper, Black Bean or Green Onion Hummus Dip with Toasted Pita Chips
- Herb Dill Dip
- Cold Spinach Dip with Fresh Herbs
- Pimento Cheese with Carrot & Celery Sticks and Crackers
- Stilton Cream Stuffed Brie with Caramelized Pears
- Pesto & Sun-dried Tomato Stuffed Brie
- “Raw” Vertical Crudités Display with Chef’s Choice of Dips
- Gougeres – Classic French Cheese Profiteroles
- Root Vegetable Chips (Beet, Tarot, & Lotus Root)

Asian Hors D’oeuvres

- Edible Asian Spoons with Ahi Tuna and Seaweed Salad
- Edible Asian Spoons with Salmon Tartar and Seaweed Salad
- Sesame Cones with Salmon and Wasabi Caviar
- Lotus Cups with Thai Chicken and Toasted Peanuts
- Five Spice Egg Roll with Ponzu Sauce
- Spring Rolls with Soy Ginger Dipping Sauce
- Assorted Sushi with Condiments
- Teriyaki Chicken Satay with Sweet and Sour Sauce
- Lime & Cilantro Chicken Satay with Hoisin Dressing
- Thai Chicken in Mini Tart Shells with Fire Roasted Peanuts
- Sesame Encrusted Goat Cheese Coins on Wonton Crisp
- Thai Chicken Lettuce Wrap
- Spicy Shrimp Lettuce Wrap
- Phyllo Tarts with Thai Flank Steak, Wasabi Crème & Toasted Peanuts

HOT HORS D'OEUVRES

- **Lobster Mac & Cheese**
- **Mini Chicken Pot Pies**
- **Mini Chicken Quesadillas with Pepper Jack Cheese & Chipotle Mayo**
- **Tomato Basil Soup with Grilled Cheese**
- **Wild Mushroom Tarts with White Truffle Oil**
- **Vidalia Onion & Gruyere Tarts**
- **Spinach Parmesan Tarts**
- **Roasted Tomato & Feta Tarts**
- **Stuffed Mushrooms with Sausage & Pecans**
- **Stuffed Mushrooms with Spinach, Artichoke & Parmesan**
- **Flatbread with Caramelized Pear and Blue Cheese**
- **Lamb Meatball with Parsley and Garlic Sauce**
- **Lamb Lollipops with Taziki**
- **Pecan Crusted Chicken Tenders/Bites**
- **Chicken Kabob Skewers with Roasted Red Bell Peppers**
- **Sesame Chicken Bites with Soy Ginger Dipping Sauce**
- **Provençal Chicken Pieces with Whole Grain Mustard Sauce**
- **Spicy Chicken or Beef Empanadas with Basil Lime Crème**
- **Mini "Taco Tapas" :**
 - **Mini Pita with Lamb & Taziki**
 - **Corn Tortilla with Braised Pork & Pico de Gallo**

- **Wonton with Ahi Tuna and Wasabi**

- **Truffle Risotto Balls**
- **Fried Ravioli with Marinara**

Fruits, Veggies and Sweets

- **Fresh Fruit Display with Seasonal Berries**
- **Raw Vertical Crudités Display with Chef Selected Dips**
- **Roasted Vegetable Crudités with Balsamic Glaze**
- **Assorted Brownies or Cookies**
- **Black & White Cheesecake Bars**
- **Chocolate Mousse in Chocolate Cups**
- **Lemon or Key Lime Tarts**
- **Raspberry Swirl Cookies**
- **Rocky Road Fudge Bars**
- **Lemon Squares**
- **Cream Cheese Squares**
- **Coconut Macaroon Pyramids**
- **Lemon Buttercups**
- **Key Lime Cornmeal Cookies**
- **White Pepper Shortbread with Cream Cheese Filling & Seasonal Fruit**
- **Ganache & Nut Tarts**
- **Chocolate Pot de Crème**
- **Mini Vanilla Cheesecake with Lemon Pepper Cornmeal Crust**
- **Mini Coconut Cakes**
- **Petite Carrot Cakes**
- **Petite Chocolate Cakes with German Chocolate Topping**
- **Sweet Potato Beignets with Honey Jack Daniels Dipping Sauce**

* We do various presentations for certain menu items. If there is a specific presentation or style that you have seen or would like for your event, please be sure to request this with your event planner.