



HORS D'OEUVRES

HOT HORS D'OEUVRES

Angelika Dusted Chilean Sea Bass with Spinach Lime Sauce and Potato Strings

Baby Portabellas Stuffed with Ratatouille and Crusted with Romano Cheese

Baked Fingerling Potatoes with Crème Fraiche and Caviar

Beef Tenderloin Slider with Horseradish Mayo, Caramelized Onions, and Smoked Provolone

Braised Brussels Sprouts, Pancetta, and Caramelized Red Onion Crostini

Brisket Empanadas with Herbed Chopped Brisket, Onions, Roasted Peppers and Feta and Monterey Jack Cheese

Caramelized Shallot and Creamy Crab Stuffed White Mushrooms

Caramelized Shallot and Creamy Crab Quesadilla

Caramelized Shallot and Gorgonzola Hamburger Sliders

Chicken Empanadas with Grilled Chicken, Roasted Peppers, Herbs, Monterey Jack, and Feta Cheese

Chicken Fried Chicken and Waffles with Poppy Seed Bourbon Maple

Chicken Fried Chicken Sliders with Buttermilk Biscuits and Texas Honey

Chicken Fried Chicken with Sweet Potato and Blue Cheese Country Gravy

Chicken Fried Lobster Sliders with Napa Cabbage Sesame Slaw on an Onion Roll

Chopped BBQ Briskets Sliders with Homemade Coleslaw on a Challah Roll

Coconut Fried Gulf Shrimp with Sweet Chili Orange Sauce

Creamed Lump Crab with Caramelized Shallots, Stuffed in Wontons and Drizzled with Sweet Chili Soy Sauce

Creamy Crab and Caramelized Onion Dip Served on or with Baguette Slices

Creole Style Boudin Sausage Balls with Spicy Creole Tartar



HORS D'OEUVRES

Fried Green Tomatoes with Crab Salad (Seasonal)

Fried Parmesan Zucchini Lollipops with Chive Cream

Glazed Honey Walnut Shrimp

Greek Beef meatballs with Spinach Crème

Greek Lamb Crostini with Lamb Tenderloin, Warm Spinach, Roma Tomatoes and Feta Cheese

Grilled American Lamb Lollipops with English Cucumber-Fresh Dill Yogurt Ziziki

Grilled Beef and Grilled Chicken Mini Chimichangas

Grilled Beef Tenderloin Kabobs with Cherry Tomatoes, Button Mushrooms and Basil Oil

Grilled Beef Tenderloin Tortilla Crisps with Cilantro Horseradish Cream

Grilled Coco Rubbed Pork Tenderloin Crostini with Fig Preserve, Gorgonzola and Espresso Aioli

Grilled Smoked Cheddar Panini with Tomato Soup Shooter

Grilled Tenderloin of Beef Skewers with Cilantro-Horseradish Cream Drizzle

Herb Grilled Tenderloin of Beef with Horseradish Cream and Challah Dinner Rolls

Homemade Sambal Chili Crab Cakes with Sweet Chili Remoulade

Jalapeño Cheddar Potato Cakes with Sour Cream and Chives

Meatloaf and Mashed Potato Shooter

Mini Chicago Style Hot Dog

Mini Chicken Parmesan Sandwiches

Mini Classic Corn Dogs with Spicy Mustard and Ketchup

Mini Prime Rib Sandwiches “Philly Style”

Mini Spicy Sweet Italian Sausage and Peppers Sandwiches

Panko Fried Mac and Cheese Balls with Truffled Ranch



HORS D'OEUVRES

Panko Fried Mozzarella Balls with Pesto Gravy

Parmesan Mini Meatballs with Homemade Marinara

Prosciutto and Cream Stuffed Chicken Bites

Sesame Garlic Fried Chicken Tenders with Sweet Chili Aioli

Sesame Hoisin Glazed Turkey Meatballs

Smoked Chicken Quesadillas with Mango Chutney and Cilantro Cream

Spinach and Feta Stuffed Fil Dough "Spanakopitas"

Thai Chicken Satay with Sweet Peanut Sauce

Twice Baked Fingerling Potatoes

Warm Balsamic Chicken Tomato Bruschetta with Smoked Gouda

Wild Mushrooms and Asiago Cheese Stuffed in Puff Pastry



HORS D'OEUVRES

COLD HORS D'OEUVRES

Antipasto Platter with Goat Cheese Stuffed Peppers, Marinated Country Olives, Provolone, Prosciutto de Parma, Salami, Pearl Mozzarella, and Grilled Asparagus

Caprese Coppa Crostini with Grape Tomatoes, Italian Coppa, and Pearl Mozzarella

Caramelized Pear and Goat Cheese Crostini

Cheese Tray: Pieces or Wedges with Crackers, Flat Breads, Figs, Dates, and Fresh Strawberries

Crab – Lobster Salad Stuffed in a Small Pisan Roll with Fresh Dill

Crusted Whole Side of Atlantic Salmon with Pistachios, Mango Chutney and Herb Parmesan

Enoki Mushrooms and Fresh Mozzarella Wrapped in Prosciutto

Fresh Berry Parfaits with Vanilla and Berry Yogurt

Fresh Berry Skewers with Smoked Balsamic Reduction and Cracked Black Pepper

Goat Cheese and Pistachio Crusted Grape Lollipops

Greek Olive Tapenade with Crispy Baguette

Grilled Chicken and Mango Pinwheels

Grilled Cilantro-Lime Shrimp

Grilled Vegetables and Pesto Aioli Rolled with Lavash

Heirloom Tomato Bruschetta with Burrata Cheese and Balsamic Reductions

Mango-Lime Shrimp and Halibut Ceviche Shooters

Marinated Cherry Tomato Crostini with Whipped Feta

Marinated Japanese Mushrooms on a Wonton Square

Meyer Lemon Crab Salad with Fingerling Potatoes

Orzo Pasta Pilaf with Saffron, Cranberries, and Pistachios



HORS D'OEUVRES

Pesto Ricotta Stuffed Cherry Tomatoes with Honey Drizzle

Sambuca and Rosemary Grilled Shrimp

Seasonal Fresh Fruit Skewers with our Vanilla Poppy Seed Yogurt

Seasonal Veggie Crudités with Sundried Tomato Dip and Roasted Poblano Ranch Dip

Sesame Ahi Tuna Tartar on Wonton Crisp

Sherry Marinated Tortellini Kabobs

Shrimp and Crab Oscars

Shrimp, Chicken or Veggie Vietnamese Spring Rolls with Sweet Peanut Sauce

Smoked Salmon with Whipped Dilled Cream and Micro Arugula on Brioche Toast

Spicy Tuna Rolls

Sweet Asian Shrimp Cocktail with Asparagus on Wonton Crisps

Toasted Garlic Artichoke Tapenade with Baguette Crisps

Yellow Fin Tuna Sashimi with Cilantro Yuzo and Serrano Peppers