



## Hors d'œuvres Menu

### Warm Hors d'œuvres

#### **Warm Seafood Hors d'œuvres**

- Mini Crab Cakes with Creole Remoulade
- Shrimp Maki Bacon Wrapped Shrimp with Picante Sauce and Hungarian Paprika
- Bacon, Jalapeno and Cheese Wrapped Shrimp
- Mini Shrimp BLT with Red Onion and Honey Mustard on Jalapeno Cheddar Roll (*Mini Sandwich*)
- Shrimp Toast with Plum Sauce

#### **Warm Beef and Pork Hors d'œuvres**

- Italian Sausage Risotto Balls with Marinara Dipping Sauce
- Mini Beef Wellingtons Seared Beef Tips, Mushrooms and Pate Duxelle in a Puff Pastry
- Mini Smokehouse Burger with Fried Tobacco Onions and BBQ Sauce (*Mini Sandwich*)
- Mini Pulled Pork Sandwich with Cole Slaw and Dill Pickle (*Mini Sandwich*)
- Vietnamese Egg Rolls
- Chorizo Empanadas Spicy Sausage in a Pastry Pillow
- Thai Beef Brochettes Marinated in Lemon Gras Sauce
- Mini Pizzas with Fresh Basil, Mozzarella and Italian Sausage
- Mini Quiche Pastry Shell Filled with Egg Custard, Assorted Meats and Veggies

#### **Warm Chicken Hors d'œuvres**

- Mini Chicken Cordon Bleu Chicken, Ham and Swiss Cheese
- Mini Chicken and Brie on Wheat Bun with Dijon Dipping Sauce (*Mini Sandwich*)
- Chicken Saltimbocca Chicken, Prosciutto, Fresh Mozzarella and Tomato Sauce
- Mini Chicken Quesadillas with Mango Salsa and Lime Sour Cream

#### **Warm Vegetarian Hors d'œuvres**

- Mini Baked Brie En Croute Brie in Puff Pastry with an Apricot-Mango Chutney
- Spanakopitas Phyllo Dough Stuffed with Sautéed Spinach, Onions and Feta cheese
- Vegetarian Empanadas with Potato, Corn and Chihuahua Cheese
- Vegetarian Empanadas with grilled Pineapple, Pico de Gallo and Goat Cheese
- Mini Vegetarian Pizza
- Saffron Risotto Balls with Roasted Red Peppers and Goat Cheese
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## Hors d'œuvres Menu

### Cold Hors d'œuvres

#### ***Cold Seafood Hors d'œuvres***

- Corona Poached Shrimp with Avocado Salsa and Lime Sour Cream in Tortilla Shell
- Chilled Shrimp Cocktail with Cocktail Sauce
- Smoked Salmon Canapé with Dill Lemon Cream Cheese
- California Sushi Roll with Vegetables, Avocado and Shrimp (or Jumbo Lump Crab Meat available for an add. charge)
- Seared Tuna with Asian Slaw on Fried Wontons
- Champagne Mustard Poached Shrimp Served on Toast Points
- Caviar on Bellini with Crème Fraiche (available for an additional charge)

#### ***Cold Beef and Pork Hors d'œuvres***

- Cold Roast Tenderloin On Toast Point
- Prosciutto Wrapped Melon & Figs (Seasonal)

#### ***Cold Chicken Hors d'œuvres***

- Mini Hyde Park Chicken Sandwich (*Mini Sandwich*)
- Tarragon Chicken Mousse En Bouchée
- Torchon de Foie Gras (available for an additional charge)

#### ***Cold Vegetarian Hors d'œuvres***

- Endive with Bleu Cheese, Apple and Walnuts
- Assorted Crostini (please select one of the following: Tomato-Mozzarella or Tuscan White Bean & Mint)
- Hummus and Tabbouleh on Pita
- Grilled Vegetables and Goat Cheese Canapés

**\$9.00 per Person** for Hors d'œuvres during a 30 min. Arrival Period prior to a seated Dinner  
**\$12.00 per Person** for Hors d'œuvres during a 45 min. Arrival Period prior to a seated Dinner  
**\$15.00 per Person** for Hors d'œuvres during a 60 min. Arrival Period prior to a seated Dinner

**\$24.00 per Person** for a Lunch Hors d'œuvres Party  
**\$30.00 per Person** for a *Light* Dinner Hors d'œuvres Party  
**\$36.00 per Person** for a Dinner Hors d'œuvres Party

(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)