

# Hors D'oeuvres

*Pricing starts at \$3 per person (2 pieces) per selection*

## Beef

**Sesame Soy Glazed Beef Skewers**  
**Mini Barbacoa Tacos** – pickled red onion, cilantro  
**Philly Cheesesteak Pinwheels**  
**Beef Thai Roll** – sweet carrot + cucumber slaw  
**Teriyaki Steak Boa** – cabbage, carrot, cilantro  
**Beef Tenderloin Crostini** – horseradish cream  
**Roast Beef Crostini** – caramelized onion, gorgonzola  
**Kofta Skewer** - tzatziki  
**Mini Sliders** – American, bacon jam

## Seafood

**Spice Seared Tuna** – rice cracker, wasabi sour cream, chive, ponzu  
**Smoked Salmon Mousse** – caper, red onion, herb  
**Smoked Whitefish Mousse** – baby gherkin, herb  
**Caribbean Shrimp Skewer** – mango, cilantro, Caribbean jerk sauce  
**Cajun Shrimp & Andouille Skewer** – spice dusted, lemon  
**Margarita Style Shrimp Cocktail Shooters** – gazpacho  
**Bacon Wrapped Scallop**

## Cheese + Veggies + Fruit

**Fresh Mozzarella Bruschetta** – pesto marinated, tomato, artichoke olive relish  
**Manchego Crostini** – caramelized red onion, fig, rosemary  
**Goat Cheese Mousse Crostini** – tomato jam  
**Gorgonzola Mousse Crostini** – candied walnut, apple  
**Brie Crostini** – orchard chutney  
**Goat Cheese Tart** – fennel, roast garlic, caramelized onion, EVOO  
**Watermelon & Halloumi** – basil mint coulis  
**Fresh Fruit Skewers**  
**Spanakopita Pinwheels**  
**Mushroom Tartelette** – forest mushrooms, truffle, fresh herb, bleu cheese  
**Feta, Olive, Rosemary Quichettes**

## Chicken

**Cashew Chicken Profiterole** – honey mustard  
**Korean BBQ Bites** – gochujang sauce  
**Buffalo Chicken Boat** – Jalapeno  
**Honey Lime Chicken Skewer** – cilantro  
**Chicken Enchilada Boats** – cilantro sour cream  
**Mini Chicken Pot Pies**  
**Chicken Satay** – sweet chili ponzu  
**Chicken Shawarma Skewer** - tzatziki  
**Mini Chicken & Waffles** – Michigan maple syrup

## Pork

**Bacon Wrapped Fig**  
**Asian Pork Meatballs** – chili lime sauce  
**Ham, Spinach Cheese Puff** – honey mustard  
**Peppadew** – chorizo, goat cheese  
**BLT Canape** – basil aioli, tomato, micro green  
**Ham and Gruyere Palmier** – Dijon  
**Cubano Wonton** – pulled pork, ham, pickle, mustard, Swiss cheese  
**Bacon Wrapped Jalapeno Poppers** – cream cheese

**Strawberry Balsamic Bruschetta** – ricotta basil spread  
**Baked Feta** – pepper jam, shallot, thyme  
**Crispy Polenta** – sundried tomato, olive tapenade, ricotta  
**Spinach Artichoke Crostini** – tomato confetti  
**Crudit  Cup** – smoked tomato ranch  
**Guacamole Cup** – smoked paprika garlic chip  
**Roasted Brussel Sprouts** – EVOO, bacon vinaigrette, balsamic, or Truffled  
**Deviled Eggs** – traditional, Truffled, or Asian  
**Antipasto Skewers** – cheese tortellini, artichoke, Kalamata olive, cherry tomato, pesto  
**Mediterranean Pinwheels** – sundried tomato, olive, feta

# Small Servings and Platters

*Pricing starts at \$4 per person (2 pieces) per selection*

## Served Warm

**Potsticker** – chicken, shrimp, or vegetable with sweet chili ponzu

**Phyllo Samosa** – potato, vegetables, curry

**Spanakopita** - spinach, onion, garlic, and parmesan

**Pear and Brie Phyllo** – poached pear, double cream brie

**Crab in Phyllo** - jumbo lump crab, onion, red bell pepper

**Spring Roll** – Chicken, pork, shrimp, or vegetable served with ponzu

**Chicken Quesadilla** – cilantro sour cream, guacamole

**Cocktail Meatballs** – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce

**Cocktail Lamb Meatballs** – tzatziki

**Shrimp Beignets** – spicy Cajun remoulade

**New England Crab Cakes** – red pepper remoulade

**Petite Quiche** – an assortment

**Arancini** – mushroom, prosciutto, or herb

**Chicken Wings** – traditional, buffalo, sriracha honey, or tequila lime

**Twice Baked Potato Bites** – bacon, cheddar cheese, chive, sour cream

**Stuffed Mushrooms** – vegetarian, sausage with gruyere, or crab with Havarti

**Chicken Satay** – sweet chili ponzu or peanut satay

**Cuban Eggroll** – pulled pork, ham, pickle, mustard, Swiss cheese

**Cheeseburger Eggroll** – chopped sirloin, American cheese, sautéed onion, ma-mu-ket sauce

**Beef Rangoon** – ponzu

## Served Cold

**Shrimp Cocktail** – cocktail sauce, lemon

**Asian Marinated Flank Steak Platter** - sweet chili BBQ

**Caribbean Marinated Flank Steak Platter** - Jamaican jerk BBQ

**Grilled Vegetable Platter**

**Pickled Vegetable Platter**

**Grilled Asparagus Platter** – sesame ginger dressing or white truffle and parmesan

**Smoked Salmon Platter** – with capers, red onion, and egg

**Hummus** – traditional hummus, cilantro-black bean hummus, or roast red pepper hummus

**Fresh Fruit Platter**

**Crudité** – Ranch

**Antipasto Platter** - cured meats, olives, pepperoncini, artichoke hearts, various cheeses, vegetables

**Charcuterie Platter** – selection of meats, gherkins, stone ground mustard, apricot

**Domestic Cheese Plate**

**Imported Cheese Plate**

## Dips – served with smoked paprika dipping chips

**Spinach Artichoke**

**Hummus**

**Black Bean Hummus**

**Guacamole**

**Smoked Whitefish**

**Baked Forrest Mushroom**

**Queso with Chorizo**

**French Onion Fondue**

**Tabbouleh**

**Buffalo Chicken**

