

HORS D'OEUVRES

Simple Elegance

MARCH 2022



When planning an hors d'oeuvres gathering we recommend that you offer 4-6 selections. Prices shown below include 2-3 pieces per person unless otherwise noted (ea). Certain items require on-site cooking and/or staffing*. 20 person minimum.
Vegan (+) Gluten Free (GF)

Asparagus Wrapped w/ Proscuitto (seasonal) (GF)	2.00 ea
Assorted Gourmet Cheese Board w/ Fruit Garnish & Crackers	3.95
Assorted Cheese Board (cheddar, swiss, pepper jack) w/ Crackers	2.75
Assorted Grilled Sliced Sausages w/ Dipping Mustards	3.95
Assorted Mini Quiches	3.50
Bacon & Cheese Sourdough Melts*	2.5
Bacon Wrapped Scallops* (GF)	2.95 ea
Baked Brie w/ Apricot Preserves & Pecans in Phyllo w/ Crackers	sm 75, lg 155
Beef Tenderloin Medallions w/ Ground Mustard and on Toasted Rounds*	2.95
Chicken Wings w/ Teriyaki, Honey Barbecue (GF) or Spicy Hot	3.50
Chilled Prawns w/ Citron Cocktail Sauce (GF)	2.95
Coconut Shrimp w/ Orange Dipping Sauce (2 per person)*	3.95
Crab Cakes w/ Sweet Red Pepper Coulis (2 per person)	4.50
Crab Salad on Belgian Endive Petal (GF) or Toasted Round	3.50
Crudités Basket w/ Herbed Spinach Dip (GF)	2.50
Crunchy Mini Taco Cups Drizzled w/ Southwestern Ranch*	2.75
Cucumber Bites w/ Feta Cheese & Olive Tapenade (GF)	2.75
Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato (GF)	2.50
Deviled Eggs, Traditional (two halves) (GF)	2.50
Deviled Eggs, topped w/ Pickled Jalapeños & Avocado Crema (two halves)(GF)	2.75
Fiesta Chicken Salad on Belgian Endive Petal (GF) or Toasted Round	2.75
Fresh Seasonal Fruit Display (GF)	3.95
Egg Rolls	3.95

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catering



Grilled Vegetable Tray Drizzled w/ Balsamic Vinaigrette (GF)	3.95
Hummus w/ Raw Vegetables and/or Pita Chips	3.00
Homemade Tortilla Chips & Salsa (GF)	3.00
Hot Crab Dip w/ Toasted Almonds & Sliced Baguette (25 person minimum)	4.25
Mashed Potato Shooters (GF)*	2.75 ea
Bacon Wrapped Date with Almond(GF)	2.75 ea
Meatballs w/ Marinara, Teriyaki, Honey BBQ, Hawaiian or Italian (GF available)	2.75
Mini Beef Wellingtons*	3.25 ea
Mini Crescent Dogs*	2.95
Mini Sweet Peppers Stuffed w/ Herbed Cheeses (GF)	2.50
Mushrooms Stuffed w/ Chicken, Bacon, & Spinach*	2.95
Mushrooms Stuffed w/ Spinach, Onion, & Cheese*	2.75
Pot Stickers w/ Sesame Soy Dipping Sauce (+ available)	2.75
Smoked Salmon & Cream Cheese on Whole Wheat Crackers	3.25 ea
Spinach Dip w/ Bread Rounds	2.50
Stuffed Baby New Potatoes w/ Sour Cream, Butter, Cheese & Bacon (GF)	2.75
Thai Chicken Salad Phyllo Cups*	2.50
Thai Noodle Salad in Mini Takeout Boxes	3.75 ea
Tuna Tartare in Crispy Phyllo Cup*	2.50 ea
Vegetable Samosa w/ Mango Chutney (+)	3.95

Skewers

Antipasto Skewers (salami, mozzarella, olives, tomatoes, pepperoncini)(GF)	2.95 ea
Caprese Skewers (tomato, mozzarella, basil, balsamic glaze)(GF)	2.25 ea
Chicken Satay w/ a Peanut Dipping Sauce	2.50 ea
Chicken Satay w/ a Cucumber Garlic Yogurt Sauce	2.50 ea
Melon, Blue Cheese, Prosciutto and Basil Bite	2.95 ea
Sweet Chili Garlic Shrimp (GF)	2.95 ea
Teriyaki Skewers (chicken or beef)	2.50 ea



Crostini

(onsite assembly required)

Sundried Tomato & Goat Cheese	2.95
Olive Tapenade	2.95
Arugula, Burrata, Garlic Pesto Cream, & Balsamic Glaze	3.75
Tomato, Basil, & Mozzarella	2.95
Brie, Strawberry, Honey, & Basil	2.95
Blackened Shrimp & Avocado	3.75

Sandwiches

(Assortments include Ham, Turkey, Roast Beef,
Chicken Salad, Tuna Salad, and Egg Salad)

Assorted Lavosh/Pinwheel Finger Sandwiches	2.95
Assorted 1/4 Cut English Tea Sandwiches	2.95
Assorted Mini Croissant Sandwiches	3.25 ea
Assorted Focaccia Bread Sandwiches	3.25

Sliders

(onsite assembly preferred)

BBQ Pulled Pork Sliders w/ Coleslaw	3.25 ea
Crispy Buffalo Chicken Sliders w/ Lettuce and Blue Cheese Dressing	3.25 ea
Black Bean Sliders w/ Lettuce, Tomato and Garlic Aioli	3.50 ea
Cheeseburger Sliders w/ Cheddar, Lettuce, Tomato and Garlic Aioli	3.25 ea
Fried Chicken Slider w/ Corn Slaw and Chipotle Mayo	3.50 ea
Portabello Mushroom Slider w/ Pesto Aioli	3.25 ea



Some menus may require on-site assembly and/or cooking *

Grazing Charcuterie Display

Gouda, Havarti, Brie, Wedged Blue Cheese, Sharp Cheddar and Goat Cheese
 Assorted Salami and Prosciutto
 Grapes, Berries, Dried Fruits
 Assorted Nuts and Olives
 Yogurt Pretzels
 Hummus w/ Raw Vegetables
 Assorted Crackers, Bread, and Breadsticks
 Honey and Assorted Jams
 18.95 per person

Heavy Hors D'oeuvres

Assorted Gourmet Cheese Board w/ Fruit Garnish & Crackers
 Beef Tenderloin Medallions w/ Ground Mustard on Toasted Rounds
 Hot Crab Dip w/ Toasted Almonds & Sliced Baguette
 Mushrooms Stuffed w/ Chicken, Bacon, & Spinach
 Chicken Satay Skewers w/ a Peanut Dipping Sauce
 Assorted Grilled Sausages w/ Dipping Mustards
 Fresh Seasonal Fruit Display
 24.50 per person

*Hors D'oeuvres w/ Carving Station **

Mushrooms Stuffed w/ Chicken, Bacon, & Spinach
 Fresh Crudités Basket w/ Herbed Spinach Dip
 Fresh Seasonal Fruit Display
 Assorted Gourmet Cheese Board w/ Fruit Garnish & Crackers
 Carving Station:
 Roast Turkey & Roast Beef
 Slider Rolls
 Condiment Tray: Dijon Mustard, Cranberry Sauce, Horseradish Cream
 Greek Pasta Salad
 24.95 per person

Add our Carving Station to any menu for \$8.95



*Eclectic Combo **

Passed Hors D'oeuvres:
 Mini Beef Wellingtons
 Crostini w/ Arugula, Roasted Garlic, Garlic Pesto Cream, & Balsamic Glaze
 Stationary Hors D'oeuvres:
 Mini Sweet Peppers Stuffed w/ Herbed Cheeses
 Thai Chicken Salad Wonton Cups
 Chicken Satay Skewers w/ a Cucumber Garlic Yogurt Dipping Sauce
 Fresh Fruit Display
 Crab Cakes w/ Sweet Red Pepper Coulis
 22.95 per person

Simply Retro

Crudites Basket w/ Herbed Spinach Dip
 Assorted Gourmet Cheese Platter w/ Fruit Garnish & Crackers
 Traditional Deviled Eggs
 Assorted Mini Croissant Sandwiches
 Chilled Prawns w/ Citron Cocktail Sauce
 Beef Tenderloin Medallions w/ Ground Mustard on Toasted Rounds
 18.25 per person

La Bella Vita

Fresh Seasonal Fruit Display
 Baked Brie w/ Apricot Preserves & Pecans in Phyllo w/ Crackers
 Italian Meatballs in Marsala Wine Sauce
 Mushrooms Stuffed w/ Chicken, Bacon, & Spinach
 Crab Cakes w/ Sweet Red Pepper Coulis
 Tomato Basil Crostini and Olive Tapenade Crostini
 19.95 per person

*It's Tiki Time! **

Fresh Seasonal Fruit Display
 Homemade Tortilla Chips & Pineapple Mango Salsa
 Coconut Shrimp with Orange Dipping Sauce
 Meatballs with Sweet & Sour Sauce
 Pulled Teriyaki Pork Sliders w/ Grilled Pineapple and Caramelized Onions
 18.25 per person