



# HORS D'OEUVRES

*Simple Elegance*  
catering

JANUARY 2025

When planning an hors d'oeuvres gathering we recommend that you offer 5-7 selections. Prices shown below include 2 pieces per person unless otherwise noted as each (ea). Certain items require on-site cooking and/or staffing\*. Minimum order of 20 per item.

Vegan (+) Gluten Free (GF)

Asparagus Wrapped w/ Proscuitto (seasonal) (GF)	2.75 ea
Assorted Gourmet Cheese Board w/ Fruit Garnish & Crackers	5.00
Assorted Gourmet Meat and Cheese Board w/ Fruit Garnish & Crackers	6.25
Assorted Cheese Board w/ Crackers	3.75
Assorted Grilled Sliced Sausages w/ Dipping Mustards	4.75
Assorted Mini Quiches	4.00
Bacon & Cheese Sourdough Melts*	3.50
Bacon Wrapped Date with Goat Cheese(GF)	3.50 ea
Bacon Wrapped Scallops* (GF)	4.00 ea
Baked Brie w/ Apricot Preserves & Pecans in Phyllo w/ Crackers	sm 90, lg 170
Balsamic Fig, Bacon and Goat Cheese Flatbread Bites	5.75
Chicken Wings w/ Teriyaki, Honey Barbecue (GF) or Buffalo	4.00
Chicken and Waffle Bites with Syrup Pipettes	5.25
Chilled Prawns w/ Citron Cocktail Sauce (GF)	3.75
Coconut Shrimp w/ Orange Dipping Sauce *	4.75
Crab Cakes w/ Remoulade Sauce	5.25
Crispy Asiago Asparagus	3.75ea
Crudité's Platter w/ Herbed Spinach Dip (GF)	3.25
Crunchy Mini Taco Cups Drizzled w/ Southwestern Ranch*	3.50
Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato (GF)	3.25
Deviled Eggs, Traditional (two halves) (GF)	3.50
Deviled Eggs, topped w/ Pickled Jalapeños & Avocado Crema (two halves)(GF)	3.75

Egg Rolls w/ Sweet and Sour Dipping Sauce	4.35
Fiesta Chicken Salad on Belgian Endive Petal (GF) or Toasted Round	3.50
Fresh Seasonal Fruit Platter (GF)	4.50
Grilled Vegetable Tray Drizzled w/ Balsamic Vinaigrette (GF)	4.50
Hummus w/ Raw Vegetables and/or Pita Chips	3.75
Homemade Tortilla Chips & Salsa (GF)	3.50
Hot Crab Dip w/ Toasted Almonds & Sliced Baguette (25 person minimum)	4.95
Loaded Potato Bites with Cheese, Bacon, Sour Cream and Green Onion	3.75
Mac 'n Cheese Bites	3.25
Mashed Potato Shooters (GF)*	3.75 ea
Meatballs (Marinara, Teriyaki, Honey BBQ, Hawaiian or Marsala Mushroom)	3.25
Mini Beef Wellingtons*	4.50 ea
Mini Crescent Dogs*	3.75
Mini Roasted Sweet Peppers Stuffed w/ Herbed Cream Cheese (GF)	3.25
Mushrooms Stuffed w/ Chicken, Bacon, & Spinach*	3.75
Mushrooms Stuffed w/ Spinach, Onion, & Cheese*	3.50
Pot Stickers w/ Sesame Soy Dipping Sauce (+ available)	3.25
Smoked Candied Bacon Jam Tarts (GF)	5.25
Spanakopita	2.95ea
Spinach Dip w/ Bread Rounds	3.00
Thai Chicken Salad Phyllo Cups*	3.25
Thai Noodle Salad in Mini Takeout Boxes	4.50 ea
Tuna Tartare in Crispy Phyllo Cup*	3.25 ea
Vegetable Samosa w/ Mango Chutney(+)	4.50

## Crostini

(onsite assembly required)

Sundried Tomato Tapenade & Goat Cheese	3.25
Arugula, Burrata, Pesto Cream, & Balsamic Glaze	4.35
Tomato, Basil, & Parmesan	3.25
Brie, Strawberry, Honey, & Basil	3.50
Blackened Shrimp & Avocado	4.35
Beef Tenderloin Medallions w/ Ground Mustard and on Toasted Rounds*	3.50

## Skewers

Antipasto Skewers (GF) (salami, mozzarella, olives, basil, roasted red pepper, artichoke heart)	3.75 ea
Brazilian Steakhouse Skewers (GF)	3.75ea
Caprese Skewers (GF) (tomato, mozzarella, basil, balsamic glaze)	2.75 ea
Chicken Satay w/ a Peanut Dipping Sauce	3.25 ea
Chicken Satay w/ a Cucumber Garlic Yogurt Sauce	3.25 ea
Melon, Blue Cheese, Prosciutto and Basil Bite	3.50 ea
Teriyaki Skewers (chicken or beef)	3.25 ea

## Sandwiches

(Assortment May Include: Ham & Swiss, Turkey, Havarti & Pesto, Roast Beef & Cheddar, Chicken Salad, Tuna Salad, Egg Salad, and Vegetable Italiano)

Assorted 1/4 Cut English Tea Sandwiches	3.75
Assorted Mini Croissant Sandwiches	4.00 ea
Assorted Focaccia Bread Sandwiches	4.50

## Sliders

BBQ Pulled Pork Sliders w/ Coleslaw	3.75 ea
Crispy Buffalo Chicken Sliders w/ Lettuce and Blue Cheese Dressing	4.50 ea
Black Bean Sliders w/ Lettuce, Tomato and Garlic Aioli	4.00 ea
Cheeseburger Sliders w/ Cheddar, Lettuce, Tomato and Garlic Aioli	3.75 ea
Fried Chicken Slider w/ Corn Slaw and Chipotle Mayo	4.50 ea
Portabello Mushroom Slider w/ Chimichurri	3.75 ea



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

## 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 Platter  
29 per person

## Simply Retro

Crudites Platter 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  
22 per person

## La Bella Vita

Fresh Seasonal Fruit Platter  
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 and Parmesan Crostini  
Asparagus Wrapped in Prosciutto  
25 per person

## **Eclectic Combo \***

Mini Beef Wellingtons

Crostini w/ Arugula, Roasted Garlic, Garlic Pesto Cream, & Balsamic Glaze

Mini Sweet Peppers Stuffed w/ Herbed Cheeses

Thai Chicken Salad Phyllo Cups

Chicken Satay Skewers w/ a Cucumber Garlic Yogurt Dipping Sauce

Fresh Seasonal Fruit Platter

Crab Cakes w/ Sweet Red Pepper Coulis

28 per person

## **It's Tiki Time!**

Fresh Seasonal Fruit Platter

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

22 per person