

# HORS D'OEUVRES

*Simple Elegance*

JULY 2021



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)	1.75 ea
Assorted Gourmet Cheese Board w/ Fruit Garnish & Crackers	3.75
Assorted Cheese Board (cheddar, swiss, pepper jack) w/ Crackers	2.50
Assorted Grilled Sliced Sausages w/ Dipping Mustards	3.50
Assorted Mini Quiches	3.25
Artichoke Bottoms Stuffed w/ Crabmeat (GF)	2.75 ea
Bacon & Cheese Sourdough Melts*	2.25
Bacon Wrapped Scallops* (GF)	2.75 ea
Baked Brie w/ Apricot Preserves & Pecans in Phyllo w/ Crackers	sm 70, lg 140
Beef Tenderloin Medallions w/ Ground Mustard and on Toasted Rounds*	2.75
Chicken Wings w/ Teriyaki, Honey Barbecue (GF) or Spicy Hot	3.25
Chilled Prawns w/ Citron Cocktail Sauce (GF)	2.75
Coconut Shrimp w/ Orange Dipping Sauce (2 per person)*	3.75
Crab Cakes w/ Sweet Red Pepper Coulis (2 per person)	4.50
Crab Salad on Belgian Endive Petal (GF) or Toasted Round	2.95
Crudités Basket w/ Herbed Spinach Dip (GF)	2.25
Crunchy Mini Taco Cups Drizzled w/ Southwestern Ranch*	2.50
Cucumber Bites w/ Feta Cheese & Olive Tapenade (GF)	2.50
Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato (GF)	2.25
Deviled Eggs, Traditional (two halves) (GF)	2.25
Deviled Eggs, topped w/ Pickled Jalapeños & Avocado Crema (two halves)(GF)	2.50
Fiesta Chicken Salad on Belgian Endive Petal (GF) or Toasted Round	2.50
Fresh Seasonal Fruit Display (GF)	3.95
Egg Rolls	3.95

# Simple Elegance

catering



Grilled Vegetable Tray Drizzled w/ Balsamic Vinaigrette (GF)	3.75
Hummus w/ Raw Vegetables and/or Pita Chips	2.75
Homemade Tortilla Chips & Salsa (GF)	2.75
Hot Crab Dip w/ Toasted Almonds & Sliced Baguette (25 person minimum)	3.95
Mashed Potato Shooters (GF)*	2.50 ea
Maple Bacon Wrapped Dates w/ Goat Cheese (GF)	2.75ea
Meatballs w/ Marinara, Teriyaki, Honey BBQ, Hawaiian or Italian (GF available)	2.50
Mini Beef Wellingtons*	3.95
Mini Crescent Dogs*	2.75
Mini Sweet Peppers Stuffed w/ Herbed Cheeses (GF)	2.25
Mushrooms Stuffed w/ Chicken, Bacon, & Spinach*	2.75
Mushrooms Stuffed w/ Spinach, Onion, & Cheese*	2.50
Pot Stickers w/ Sesame Soy Dipping Sauce (+ available)	2.50
Smoked Salmon & Cream Cheese on Whole Wheat Crackers	3.25 ea
Spinach Dip w/ Bread Rounds	2.25
Stuffed Baby New Potatoes w/ Sour Cream, Butter, Cheese & Bacon (GF)	2.50
Thai Chicken Salad Phyllo Cups*	2.25
Thai Noodle Salad in Mini Takeout Boxes	3.25 ea
Tuna Tartare in Crispy Phyllo Cup*	2.25ea
Vegetable Samosa w/ Mango Chutney (+)	3.50

## Skewers

Antipasto Skewers (salami, mozzarella, olives, tomatoes, pepperoncini)(GF)	2.75 ea
Caprese Skewers (tomato, mozzarella, basil, balsamic glaze)(GF)	1.95 ea
Chicken Satay w/ a Peanut Dipping Sauce	2.25 ea
Chicken Satay w/ a Cucumber Garlic Yogurt Sauce	2.25 ea
Melon, Blue Cheese, Prosciutto and Basil Bite	2.75 ea
Sweet Chili Garlic Shrimp (GF)	2.75ea
Teriyaki Skewers (chicken or beef)	2.25 ea



## *Crostini*

(onsite assembly required)

Sundried Tomato & Goat Cheese	2.75
Olive Tapenade	2.75
Arugula, Roasted Garlic, Garlic Pesto Cream, & Balsamic Glaze	3.50
Tomato, Basil, & Mozzarella	2.75
Brie, Strawberry, Honey, & Basil	2.75
Blackened Shrimp & Avocado	3.50

## *Sandwiches*

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

Assorted Lavosh/Pinwheel Finger Sandwiches	2.75
Assorted 1/4 Cut English Tea Sandwiches	2.75
Assorted Mini Croissant Sandwiches	2.95 ea
Assorted Focaccia Bread Sandwiches	2.95

## *Sliders*

(onsite assembly preferred)

BBQ Pulled Pork Sliders w/ Coleslaw	2.95 ea
Crispy Buffalo Chicken Sliders w/ Lettuce and Blue Cheese Dressing	2.95 ea
Black Bean Sliders w/ Lettuce, Tomato and Garlic Aioli	3.25 ea
Cheeseburger Sliders w/ Cheddar, Lettuce, Tomato and Garlic Aioli	2.95 ea
Fried Chicken Slider w/ Corn Slaw and Chipotle Mayo	3.25ea
Portabello Mushroom Slider w/ Pesto Aioli	2.95ea



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  
 19.95 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  
 21.50 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  
 16.95 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  
 19.50 per person

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

Fresh 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  
 17.95 per person