

HORS D'OEUVRES

Simple Elegance

JAN 2024

Simple Elegance

catering



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*. 20 person minimum.
Vegan (+) Gluten Free (GF)

Asparagus Wrapped w/ Prosciutto (seasonal) (GF)	2.50 ea
Assorted Gourmet Cheese Board w/ Fruit Garnish & Crackers	4.75
Assorted Gourmet Meat and Cheese Board w/ Fruit Garnish & Crackers	6.75
Assorted Cheese Board w/ Crackers	3.25
Assorted Grilled Sliced Sausages w/ Dipping Mustards	4.50
Assorted Mini Quiches	4.00
Bacon & Cheese Sourdough Melts*	3.25
Bacon Wrapped Date with Goat Cheese(GF)	3.25 ea
Bacon Wrapped Scallops* (GF)	3.50 ea
Baked Brie w/ Apricot Preserves & Pecans in Phyllo w/ Crackers	sm 80, lg 160
Balsamic Fig, Bacon, and Goat Cheese Flatbread	4.50
Chicken Wings w/ Teriyaki, Honey Barbecue (GF) or Buffalo	4.00
Chilled Prawns w/ Citron Cocktail Sauce (GF)	3.50
Coconut Shrimp w/ Orange Dipping Sauce *	4.50
Crab Cakes w/ Remoulade Sauce	5.25
Crispy Asiago Asparagus	3.25ea
Crudités Platter w/ Herbed Spinach Dip (GF)	3.00
Crunchy Mini Taco Cups Drizzled w/ Southwestern Ranch*	3.25
Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato (GF)	3.00
Deviled Eggs, Traditional (two halves) (GF)	3.00
Deviled Eggs, topped w/ Pickled Jalapeños & Avocado Crema (two halves)(GF)	3.25
Fiesta Chicken Salad on Toasted Round	3.25
Fresh Seasonal Fruit Platter (GF)	4.50
Egg Rolls w/ Sweet and Sour Dipping Sauce	4.25

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Grilled Vegetable Tray Drizzled w/ Balsamic Vinaigrette (GF)	4.50
Hummus w/ Raw Vegetables and/or Pita Chips	3.50
Homemade Tortilla Chips & Salsa (GF)	3.25
Hot Crab Dip w/ Toasted Almonds & Sliced Baguette (25 person minimum)	4.95
Loaded Potato Skin Bites (GF)*	3.25
Mashed Potato Shooters (GF)*	3.50 ea
Meatballs (Marinara, Teriyaki, Honey BBQ, Hawaiian or Marsala Mushroom)	3.25
Mini Beef Wellingtons*	3.75 ea
Mini Crescent Dogs*	3.25
Mini Roasted Sweet Peppers Stuffed w/ Herbed Cream Cheese (GF)	3.00
Mushrooms Stuffed w/ Chicken, Bacon, & Spinach*	3.50
Mushrooms Stuffed w/ Spinach, Onion, & Cheese*	3.25
Pot Stickers w/ Sesame Soy Dipping Sauce (+ available)	3.25
Spinach Dip w/ Bread Rounds	3.00
Stuffed Baby New Potatoes w/ Sour Cream, Butter, Cheese & Bacon (GF)	3.25
Thai Chicken Salad Phyllo Cups*	3.00
Thai Noodle Salad in Mini Takeout Boxes	4.50 ea
Tuna Tartare in Crispy Phyllo Cup*	2.95 ea
Vegetable Samosa w/ Mango Chutney(+)	4.50

Skewers

Antipasto Skewers (GF) (salami, mozzarella, olives, basil, roasted red pepper, artichoke heart)	3.75 ea
Caprese Skewers (GF) (tomato, mozzarella, basil, balsamic glaze)	2.75 ea
Chicken Satay w/ a Peanut Dipping Sauce	2.95 ea
Chicken Satay w/ a Cucumber Garlic Yogurt Sauce	2.95 ea
Melon, Blue Cheese, Prosciutto and Basil Bite	3.50 ea
Teriyaki Skewers (chicken or beef)	2.95 ea



Crostini

(onsite assembly required)

Sundried Tomato Tapenade & Goat Cheese	3.25
Arugula, Burrata, Pesto Cream, & Balsamic Glaze	4.35
Bruschetta (Tomato, Basil, Garlic, Parmesan & Balsamic Glaze)	3.25
Brie, Strawberry, Honey, & Basil	3.50
Blackened Shrimp & Avocado	4.35
Beef Tenderloin Medallion, Ground Mustard & Horseradish Aioli	3.50

Sandwiches

(Assortment include Ham, Turkey, Roast Beef, & Chicken Salad)

Assorted Lavosh/Pinwheel Finger Sandwiches	3.40
Assorted 1/4 Cut English Tea Sandwiches	3.40
Assorted Mini Croissant Sandwiches	3.75 ea
Assorted Focaccia Bread Sandwiches	3.75

Sliders

(onsite assembly preferred)

BBQ Pulled Pork Sliders w/ Coleslaw	3.75 ea
Crispy Buffalo Chicken Sliders w/ Lettuce and Blue Cheese Dressing	3.75 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	4.00 ea
Portabello Mushroom Slider w/ Pesto Aioli	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
 28 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
 23 per person



*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 Phyllo Cups

Chicken Satay Skewers w/ a Cucumber Garlic Yogurt Dipping Sauce

Fresh Seasonal Fruit Platter

Crab Cakes w/ Sweet Red Pepper Coulis

27 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