

HORS D'OEUVRES

HORS D'OEUVRES SELECTIONS

Hors d'oeuvres can be set as stations, simple buffet line, or white glove passed.

Remember if you are offering hors d'oeuvres around meal times (11 a.m.—1pm or 4pm—6 pm) guests will have a tendency to consume larger amounts than during non-meal times.

Prices are per person reflecting an average of 2 pieces per guest on hot hors d'oeuvres and average of 5-8 pieces on cold unless otherwise noted.

Hot Hors D'oeuvres

Cheddar Cheese Puff
Vegetable Quesadilla
Meatballs w/ choice of sauce

Assorted Petite Quiche
Brie with Raspberry in Phyllo
Spinach & Goat Cheese Crostini

Smoked chicken Quesadilla
Mexican Empanadas
Petite Quiche Lorraine
Petite Spinach Quiche
Vegetable Egg Roll
Crab Rangoon
Spanakopita

Cheese Blintz
Assorted Crostinis
Pear & Brie in Phyllo

Rumaki
Thai Chicken & Cashew Spring Roll
Crispy Asparagus with Asiago
Seafood & Spice Mushroom Caps
Sesame Chicken

Fig & Mascarpone in Phyllo
Shrimp Spring Roll
Shrimp & Pork Egg Roll
Parmesan Artichoke Hearts
Water Chestnuts in Bacon
Scallops in Bacon
Hibachi beef Skewers
Hibachi Chicken Skewers
Chicken & pineapple Brochettes
Beef Tenderloin Brochette
Chicken Brochette
Antipasto Skewer
Beef Sate
Chicken Sate
Mushroom Vol-Au-Vent
Beef & Duxelle En Croute
Chicken & Duxelle En Croute
Brie En Croute

Cold Hors D'oeuvres

Fresh Fruit Display
Tomato Basil Burchett
AntiPasta Skewer

Fresh Vegetable and dip
Gourmet cheese and crackers
Deluxe Canapés (2-3 pcs pp)

Miniature Pastries (2-3 pcs pp)

Market:
Smoked Salmon
Shrimp Cocktail