At Big City Catering, we believe the visual staging is just as important as the flavor of the fare we create, therefore, elegant and colorful presentations are our specialty, whether an exotic seafood dish or a simple bite of the most tender of tenderloin.

Consider the following selection of hors d’oeuvres as simply a starting point. If you desire an item not featured here, we will be happy to create a truly original hors d’oeuvre designed just for you.

**Cold Hors D’oeuvres**

**Ahi Tuna Canapé**
Seared Ahi, Black and White Sesame Seeds, Cucumber, Wasabi Mayo and Pickled Ginger

**Ahi Tuna on Wonton**
Sushi-Grade Ahi Tuna rolled in Black & White Sesame Seeds served atop a Crisp Wonton with Wasabi & Ginger

**BBQ Salmon Crostini**
A Garlic Crostini topped with Boursin Cheese, BBQ Salmon and fresh julienned Cucumber. Drizzled with Honey.

**Big City Cheese Board**
A Selection of Elegant Cheeses to include Monterey Jack, Cheddar, Swiss, and Bleu Cheeses. Garnished with assorted Crackers and Grapes

**Bruschetta**
Traditional Tomato Bruschetta served with Garlic Crostini’s

**Brie Raspberry Tartlet**
Raspberry Coulis topped with Almond Puree and Triple Cream Brie in a light and flaky Phyllo Cup

**Caprese Skewer**
Grape Tomatoes and petite Mozzarella Balls that are marinated in an Herb Vinaigrette and served on a skewer with a drizzle of sweet Balsamic Reduction

**Deviled Eggs**
Mayonnaise and Creole Mustard based Deviled Eggs topped with Crumbled Bacon

**Farm Fresh Crudité**
Refreshingly Crisp & Colorful Array of Seasonal Vegetables served with Your Choice of Creamy Garden Dill Ranch Dip, Garlic Aioli, or Roasted Red Pepper Coulis
**Fresh Tropical Fruit Kabobs**  
Chunks of Pineapple, Strawberries, and Seasonal Melons presented on a wooden skewer. Served with a Tropical Dipping Sauce.

**Fig & Chevre Pairing**  
Herbed Goat Cheese and Fig Preserves in Puff Pastry topped with Sesame Seeds then drizzled with Honey

**Fresh Fruit Display**  
Seasonal Fresh Fruit such as Melons, Berries, and Grapes artfully displayed for easy picking

**Grilled & Roasted Vegetables**  
Squash, Zucchini, Carrots, Red & Green Peppers, and other Seasonal Vegetables marinated, then grilled and roasted. Served with a Vinaigrette Verde Dipping Sauce

**Mediterranean Hummus**  
Choose one of the following: Traditional Garlic Herb Hummus, Basil Hummus, or Roasted Red Pepper Hummus served with Pita Triangles

**Hot Hors D’oeuvres**

**Asian Dim Sum**  
Steamed Pot stickers filled with Pork and/or Asian Vegetables served with a Ponzu Sauce

**Bacon & Swiss Mushrooms**  
Crumbled Bacon Pieces, Swiss cheese, and Bread Crumbs baked in a Hollowed Mushroom Cap

**Bacon Wrapped BBQ Chicken**  
Tender chunks of Chicken wrapped in Bacon drizzled in BBQ sauce

**Bacon Wrapped Scallops**  
Tender Scallops wrapped in Bacon skewered then drizzled with a Bourbon Barbecue Glaze

**Bacon Wrapped Sweet Potato**  
Skewered on Bamboo

**Beef & Blue Skewers**  
Tender chunks of Beef wrapped in Bacon and served on a bed of Bleu Cheese Dressing

**Beef Chimichurri Skewers**  
Garlic and Cilantro marinated Skirt Steak skewered and served with Chimichurri Vinaigrette

**Big City Dip**  
Our Signature Dip consisting of Sun-Dried Tomatoes, Artichoke Bottoms, Roasted Garlic, Shallots, Mushrooms, and Cream Cheese. Served with an Assortment of Crackers for dunking
Big City Stuffed Mushrooms
Our Signature Filling consisting of Roasted Garlic & Shallots, Artichoke Bottoms, Mushrooms, Sun-Dried Tomatoes, and Cream Cheese

Bourbon Chicken on Bamboo
Tender Chicken Bites and Bell Pepper Squares served on a Bamboo skewer with Sweet Bourbon Glaze

Buffalo Chicken Meatball
Topped your choice of Ranch or Bleu Cheese Dressing

Chicken & Waffle Bite
Southern Fried Chicken and Belgium Waffle drizzled with Maple Syrup

Fried Green Tomatoes
Lightly breaded and fried to a perfection then drizzled with a Lemon Garlic Aioli

Fried Ravioli
Savory Cheese filled Ravioli served with Pomodoro Sauce

Herb Sausage Stuffed Mushrooms
Savory Sausage Filling stuffed in a Mushroom Shell then topped with Shredded Parmesan Cheese and baked ‘til bubbly

Hong Kong Spring Roll
A delicate blend of Asian Vegetables then lightly fried in a spring roll wrapper & served with Mango Chili Sauce

Island Empanadas
Ground Beef encased in a Flaky Turnover served with a Ancho Chili Aioli

Coconut Shrimp
Fresh Gulf Shrimp Coated in Shredded coconut and Baked to Golden Brown. Served with Citrus Island Marmalade

Mac n’ Cheese Bites
Creamy Macaroni and Cheese lightly breaded and baked till crisp and drizzled with a Cheddar Cheese sauce

Crispy Cheese Puffs
Puff Pastry with a Blend of Sharp Cheddar Cheese, Onions, Parmesan Reggiano Cheese, & Herbs served warm and bubbly

Miniature Maryland Crabcakes
Crabmeat lightly mixed with Celery, Onions, and Peppers seasoned to perfection. Pan-fried and served with a Caper Remoulade
**Pimento Cheese & Country Ham Crostini**
Cheddar, Pepper Jack and Roasted Red Pepper
Pimento Cheese Topped with Crisp Country Ham

**Polynesian Meatballs**
Seasoned Ground Angus Beef and rolled into balls, baked and then glazed with Polynesian Sauce

**Pulled Pork Sliders**
BBQ Pulled Pork served on a bite-sized bun

**Sliders**
Mini Beef Burgers served on bite-sized Buns with Lettuce and a Dollop of Secret Sauce.

**Southwest Chicken Spring Rolls**
Southwestern-style Chicken Spring Rolls stuffed with Black Beans & Roasted Corn Salsa served with a Spicy Chipotle Sauce

**Spanakopita**
Crisp Buttery Pastry filled with Spinach & Feta Cheese then baked ‘til golden brown

**Spinach Artichoke Bite**
Artichoke Hearts blended with Spinach, Parmigiano-Reggiano Cheese, & Cream Cheese in a Phyllo Cup

**Taco Tart**
Taco seasoned Ground Beef stuffed in a Tart Shell and topped with shaved Cheddar and Pepper Jack Cheese

**Tequila-Lime Pulled Pork**
Tequila marinated Pork shredded and served on crisp Fried Plantains topped with a Mango Chipotle Salsa

**Twice Baked Potato Taster**
Tender twice-Baked New Potatoes fully loaded with Shredded Cheddar Cheese, Scallions, and Bacon Bits, topped with Cheddar Cheese

**Premium Hors D’oeuvres**

**Antipasta Bellisimo**
A Lovely Selection of Marinated Artichokes, Roasted Peppers, Assorted Imported Olives, Grilled Cipollini Onions, Sausages, Salami, and Marinated Buffalo Mozzarella

**Cocktail of Prawns**
Fresh Gulf Shrimp, Homemade Cocktail Sauce & Crème Fraîche

**Crab Fonduta**
Lump Crabmeat blended with Artichoke Hearts, Cream Cheese and Parmesan Cheese. Served warm with Whole Grain and Butter Crackers
**Trio of Mediterranean Hummus**
A Classic Chick-Pea Tapas Appetizer with a Big City Twist. A Triple Display of Traditional Garlic Herb Hummus, Basil Hummus, and Roasted Red Pepper Hummus served with Pita Triangles

**Miniature Lamb Lollipops**
Miniature Lamb Chops marinated in Red Wine & Garlic. Chops are then seared and served with a Mint Demi-Glace and a Garlic Aioli.

**Prosciutto and Melon Kabobs**
Seasonal Melon Pieces gently wrapped with Italian Prosciutto

**Raw Seafood Bar**
Jumbo Cocktail Prawns, Snow Crab Claws, Mussels, and Clams

**Seafood Fonduta**
Seafood blended with Artichoke Hearts, Cream Cheese, and Parmesan Cheeses and served warm with Crostinis and Assorted Crackers

**Smoked Duck on Brioche**
Smoked Breast of Duck set atop Brioche Toast with a Fig Compote and Thyme

**Flatbreads**

**Ripe Plum Tomato Flatbread**
Fresh Basil, Roasted Garlic and melted Parmesan Cheese

**Garlic Chicken Flatbread**
Balsamic Onions, Roasted Red Peppers and Mozzarella Cheese

**Bianca Florentine Flatbread**
Wilted Spinach, Feta & Mozzarella Cheese, and a Creamy Herbed Ricotta Sauce

**Bleu + Beef Flatbread**
Tender Sliced Steak, Bleu Cheese, and a Balsamic Drizzle

**Shooters**

Roasted Corn Soup with Chive Cream
Sweet Pea Shooter with Candied Bacon
Butternut Squash Soup with Nutmeg Cream
Creamy Tomato Soup with Crispy Cheese Puff
Creamy Onion Parmesan Soup topped with Fried Onions
Roasted Pumpkin Soup with Cinnamon Crème Fraîche
Chilled Watermelon Gazpacho
Traditional Tomato Gazpacho
Chilled Cucumber Soup
Bloody Mary Oyster Shooters
Vegetable Crudité Shooters
Tequila Shrimp Shooter