



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Eat, Drink & Be Married

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

### Standard Hors D'oeuvres

#### **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

#### **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 Fruit and Coconut Dipping Sauce.

#### **Fresh Fruit Display**

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

#### **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

#### **Bacon wrapped Chicken**

Mango BBQ Glaze

#### **Bacon wrapped Sweet Potato**

With your choice of Maple Crème Fraiche or Mango BBQ Glaze

#### **Beef & Bleu Skewers**

Tender chunks of Beef wrapped in Bacon and topped with Bleu Cheese Dressing





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### **Beef Chimichurri Skewers**

Garlic and Cilantro marinated Steak  
Served with Chimichurri Vinaigrette

### **Buffalo Chicken Meatball**

Topped with your choice of Ranch or Bleu Cheese  
Dressing

### **Big City Stuffed Mushrooms**

Roasted Garlic, Shallots, Artichoke Bottoms, Mushrooms,  
Sun-Dried Tomatoes, & Cream Cheese

### **Bianca Florentine Flatbread**

Wilted Spinach, Feta, Mozzarella Cheese, and Creamy  
Herbed Ricotta Sauce

### **Beer Cheese Fondue Display**

A blend of Sharp Cheddar Cheese, Mild Colby Cheese,  
and Hearty Ales into a Creamy Piquant Fondue.  
Accompanied by Fresh Vegetables, Pretzels, and Bread  
Cubes for dunking.

### **Bourbon Chicken on Bamboo**

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

### **Chicken & Waffle Bite**

Southern Fried Chicken and Belgium Waffle drizzled with  
Maple Syrup

### **Coconut Shrimp**

Served with Citrus Island Marmalade

### **Fried Green Tomatoes**

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

### **Garlic Chicken Flatbread**

Balsamic Onions, Roasted Tri Color Peppers and Boursin  
Cheese topped with Mozzarella Cheese

### **Island Empanadas**

Shredded Beef encased in a Flaky Turnover served with  
Ancho Chili Aioli

### **Mac n' Cheese Bites**

Tender Macaroni and Cheese served fritter style with  
Roasted Garlic Ancho Chili Aioli

### **Miniature Maryland Crabcakes**

Crabmeat lightly mixed with Celery, Onions, and  
Peppers seasoned to perfection. Pan-fried and served  
with a Caper Remoulade

### **Polynesian Meatballs**

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

### **Pulled Pork Sliders**

BBQ Pulled Pork served on a bite-sized bun

### **Ripe Plum Tomato Flatbread**

Fresh Basil, Roasted Garlic and melted Parmesan  
Cheese

### **Shrimp & Grits Shooter**

Asiago Grits, Andouille Sausage, and Shrimp Creole  
served in an acrylic shooter

\*Upgrade to glass shooter or bamboo boat available

### **Sliders**

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

### **Southwest Chicken Egg Rolls**

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

### **Spinach Artichoke Bite**

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

### **Steak & Potato Bite**

Smoked Paprika Aioli

### **Twice Baked Potato Taster**

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



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### **Deluxe Hors D'oeuvres**

#### **Ahi Tuna on Wonton**

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



#### **Bacon Wrapped Scallops**

Bourbon Barbecue Glaze

#### **Seafood Fonduta**

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

### **Premium Hors D'oeuvres**

#### **Antipasta Bellisimo**

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

#### **Shrimp Cocktail Display**

Fresh Gulf Shrimp and Homemade Cocktail Sauce



#### **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 Naan Bread

#### **Miniature Lamb Lollipops**

Marinated in Red Wine and Garlic  
Served with fresh Pesto

#### **Miniature Beef Wellington**

Marinated Tenderloin of Beef wrapped in Flaky Puff Pastry Dough then baked 'til golden brown. Served with Sauce Bordelaise

#### **Seafood Bar**

Jumbo Cocktail Prawns, Snow Crab Claws, Mussels, and Clams