



Hors D'œuvres Menu

Standard Hors D'oeuvres

V – Vegetarian, GF- Gluten Free

Bruschetta v

Tomato Bruschetta served on a Garlic Crostini

Pimento Cheese Crostini

Topped with Candied Bacon

Southern Fried Chicken Bites

Topped with Franks Red Hot Aioli

Brie Raspberry Tartlet v

Baked in a light and flaky Phyllo Cup

Caprese Skewer v GF

Grape Tomatoes and petite Mozzarella drizzled with sweet Balsamic Reduction

Fresh Tropical Fruit Kabobs v GF

A mixture of Pineapple, Strawberries, and Seasonal Melons. With a Coconut Dipping Sauce.

Bacon wrapped Chicken GF

Mango BBQ Glaze

Bacon wrapped Sweet Potato

With a Maple Crème Fraiche or Mango BBQ Glaze

Beef Chimichurri Skewers GF

Served with Chimichurri Vinaigrette

Beef & Bleu Skewers GF

Beef wrapped in Bacon topped with Bleu Cheese Dressing

Buffalo Chicken Meatball

Topped with your choice of Ranch or Bleu Cheese Dressing

Big City Stuffed Mushrooms v

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

Bianca Florentine Flatbread v

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

Spinach Artichoke Bite v

Served in a Phyllo Cup

Bourbon Chicken on Bamboo

Tender Chicken Bites and Bell Pepper Squares served with Sweet Bourbon Glaze

Chicken & Waffle Bite

Drizzled with Maple Syrup

Fried Green Tomatoes v

Fried to perfection with a Lemon Garlic Aioli

Garlic Chicken Flatbread

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

Mac n' Cheese Bites v

Served with Roasted Garlic Ancho Chili Aioli

Polynesian Meatballs

Glazed with Polynesian Sauce

Pulled Pork Sliders

BBQ Pulled Pork served on a bite-sized bun

Ripe Plum Tomato Flatbread v

Fresh Basil, Roasted Garlic and melted Parmesan Cheese

Shrimp & Grits Shooter

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

Steak & Potato Bite

Smoked Paprika Aioli



Deluxe Hors D'oeuvres

Ahi Tuna on Wonton

Served atop a Crisp Wonton with Wasabi & Ginger

Bacon Wrapped Scallops

Bourbon Barbecue Glaze

Beef Empanadas

Served with Ancho Chili Aioli

Miniature Maryland Crabcakes

Pan-fried and served with a Caper Remoulade

Hamburger Sliders

On bite-sized Buns with Lettuce and a Dollop of Secret Sauce.

Fig & Chevre Tart

Served in a Phyllo Cup and topped with Fig Compote

Herbed Shrimp Skewer

Served with a Garlic Aioli and topped with Capers

Miniature Lamb Lollipops

Marinated in Red Wine and Garlic
Served with fresh Pesto

Miniature Beef Wellington

Served with Sauce Bordelaise

Smoked Duck Crostini

Set atop Mini Brioche Bun and topped with Fig Jam



Displays

Fresh Fruit Display

Seasonal Fresh Fruit artfully displayed

Mediterranean Hummus

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

Big City Cheese Board

A Selection of Elegant Cheeses accompanied with crackers and fruit

Farm Fresh Crudité

Array of Seasonal Vegetables served with Your Choice of Creamy Garden Dill Ranch Dip, Garlic Aioli, or Roasted Red Pepper Coulis

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.

Charcuterie Board

An array of Cured Sausages and Meats, accompanied with Cheeses, Crackers, Olives and Dried Fruits.

Antipasta Bellissimo

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

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