

# Hors d O'euvres & Tables

## CATERING MENU

### ITALIAN

Meatballs  
Caprese Skewers  
Bruschetta  
Charcuterie Skewer  
Crab Stuffed Mushrooms  
Fried Ravioli  
Mozzarella Sticks  
Roasted Red Pepper Spinach  
Bread  
Whipped Feta Crostini Bread  
with Various Toppings

### ASIAN

Chicken Satay with Teriyaki  
or Thai Peanut dipping  
sauce  
Egg Rolls  
Spring Rolls  
Steamed Pork Dumplings  
Crab Rangoon  
Teriyaki Meatballs  
Fried Sushi Bites

### SPANISH

Mini Cubans  
Tortilla Chips & Queso  
Churro Dippers  
Quesadilla with Guacamole  
Mini Tacos  
Beef Empanadas  
Mexican Shrimp Bruschetta

### ISLAND

Coconut Shrimp with Sweet Chili  
Chicken Satay with Mango BBQ  
Grilled Lime Cilantro Shrimp  
Skewers  
Grilled Teriyaki Chicken &  
Pineapple Sliders

### GRAZING TABLES

Includes Three Italian Meats, Four  
Specialty Cheeses, Seasonal Fruits,  
Vegetables, Assorted Crackers,  
Bread, Dipping Sauces and  
Chocolate.

Serves 50 People	\$400
Serves 75 People	\$600
Serves 100 People	\$800
Serves 150 People	\$1,450
Serves 200 People	\$1,850

### TRADITIONAL

Caramel Apple Brie Skewers  
Shrimp Cocktail Shooters  
Veggie Shooters with Ranch  
Watermelon Feta Skewers  
Mini Sliders (Options Available,  
Ask for Details)  
Sausage Balls  
Bavarian Pretzel Sticks or Pretzel  
Twist with Beer Cheese  
Mini Caesar Salad Cups

### GRANDEUR HORS D O'EUVRÉS

Sliced Tenderloin & Arugula Crostini with  
Artichoke & Horseradish Crema  
Goat Cheese Croquette with Raspberry Coulis  
Jalapeno Popper Croquette with Raspberry  
Coulis  
Portobello Sliders with Roasted Tomato Crème  
on Brioche Bun  
Mini Focaccia with Smokey Bacon, Fresh  
Mozzarella, Roma Tomatoes, and Pesto Aioli  
Smoked BBQ Chicken Sliders with Jalapeno  
Jam  
Grilled Italian Sausage & Pepper Skewer  
topped with Spicy Marinara.  
Mini Crab Cakes with Spicy Remoulade  
Lightly Breaded Portobello Mushrooms with  
Artichoke Aioli.  
Coconut Panko Encrusted Chicken Bites with  
Honey Mustard Dejohnnaise Sauce.  
Asparagus Wrapped in Prosciutto with Roasted  
Garlic Aioli

