



## Hors D'Oeuvres Menu

### SERVED COLD

- Wee Caprese on a Stick
- Antipasto Skewers
- Mini Bread Boules filled with Artichoke Spinach Dip
- Fresh Fruit Skewers with Honey Lime Drizzle
- Salted Cucumber Cups with Lemon, Dill and Chive Chevre
- Greek Salad Skewers
- Tartlet of French Onion Creamed Cheese and Thyme
- Grilled and Chilled Cilantro Lime Shrimp Skewers
- Goat Cheese Crostini with Fig and Olive Tapenade
- Muffuletta Skewers
- Crisp Veggies and Dip in a Baguette Cup
- Bacon Wrapped Medjool Dates Stuffed w/ Maytag Blue Smoked Salmon
- Rosettes, Caper Cream Cheese, Dill on Rye
- Balsamic Strawberries w/ Mascarpone on Cinnamon Crostini
- Southwestern Chicken Salad in Phyllo Cups
- Paper Thin Sliced Beef Tenderloin served with Baguettes, Horseradish  
Cream and Grainy Mustard
- Zippy Chicken Bread Boules
- Pecan Pesto Pinwheel Pastries I
- Shrimp Shooters w/ Pickled Okra & Sriracha Bloody Mary Mix
- Garden Fresh Herbed Chevre Puff Pastry Bouchees
- Mini Quiche: Tavern Ham and Swiss  
or Mushroom Cheddar Spinach
- Strawberry, Brownie and Marshmallow Dessert Skewer
- Apple Pops: Apple Slices Dipped in Dark or White Chocolate  
with Peanuts, Coconut or Toffee Bits. A guilt free dessert!
- Strawberry Cremas: light dessert choice, filled w/ lightly sweetened  
cream cheese & topped w/ almond granola.
- Classic Assorted Mini French Pastries

### SERVED HOT

- Texas Pecan Pesto Grilled Chicken Skewers
- Firecracker Beef Satay
- Big Boy Creole Meatballs
- Twice Baked Baby Bliss Potatoes w/ Cheddar, Bacon & Chives
- Chimichurri Grilled Beef Skewers
- Grilled Chicken, Andouille and Candied Jalapeno Skewer
- Jerk Chicken Kabobs
- Hoisin Pineapple Grilled Chicken Skewers
- Lime Cilantro Shrimp Cakes
- Artichokes Cakes with Lemon
- Wild Mushroom Risotto Cakes
- Guajillo Chicken or Beef Chili in Tiny Bread Boules
- Polenta Cakes w/ Fresh Mozzarella & Caramelized Tomato
- Deep Fried Mac and Cheese Bites
- Gruyere Tartlets with Balsamic Caramelized Shallots
- Mini Garlic Knot Sliders with Shaved Pueblo Pork Loin
- Fragrant Lemon Cardamon Grilled Chicken Kabobs
- Southwest Chicken Eggrolls with Guacamole Cream
- Marinated Grilled Vegetable Skewer with Balsamic Reduction
- Made to Order Quesadillas- Grilled Veggie or Grilled Chicken
- Bacon Wrapped Shrimp or Scallop with Citrus Sherry Glaze
- Beef Teriyaki Tenderloin Skewers w/ Red and Green Peppers
- Sweet and Sour Grilled Chicken in Our Housemade Sauce
- Bacon Wrapped Jalapeno Poppers
- Sirloin Sliders with Caramelized Shallots and Pepperjack
- Baja Chicken Phyllo Cups with Melted Cheddar
- Texas Smoked Sausage Skewers with Granny Smith Apple
- Mini Bread Boules with Buffalo Chili and Sharp Cheddar
- Nashville Hot Chicken with Waffles and Sweet Maple Gravy



## Hors D'Oeuvres Menu

### Displays

#### CUSTOM CHEESE PLATTER

Imported and domestic cheeses, sliced, cubed, crumbled and artfully arranged. Garnished with strawberries, grapes & crackers

#### CLASSIC SHRIMP PLATTER

Shrimp poached with lemon, bay leaf, peppercorn and spices.  
Chilled and garnished with lemon wedges.  
Accompanied by our classic zesty cocktail sauce

#### CRISP VEGETABLE PLATTER

An arrangement of crisp vegetables: fresh cut carrots, broccoli florets, celery, cucumber rounds, zucchini, yellow squash, cherry tomatoes. Served with our housemade lowfat buttermilk herb dip.

#### ANTIPASTO PLATTER

A beautiful selection of imported cheeses, fresh mozzarella, Italian meats, marinated artichokes, black and green olives, marinated red peppers. Served with plenty of sliced baguettes.

#### GRILLED VEGETABLE PLATTER

Lightly marinated grilled vegetables including asparagus, zucchini, yellow squash, thin carrots, peppers & mushrooms.

#### SIGNATURE GRILLED AND CHILLED SHRIMP PLATTER

Lime marinated shrimp, grilled & served chilled. Garnished w/ lime wedges & our very own lime cilantro cocktail dipping sauce.

#### VERTICAL VEGGIES

Crisp veggies served upright in glass vases for a multi level colorful display. Served with housemade herbed buttermilk dip

#### SMOKED SALMON BOARD

A side of smoked salmon served with sliced baguettes, herbed cream cheese, capers, diced red onion, diced boiled egg,

### Spreads and Dips

Each serves about 25-30 ppl

Texicano Spinach Roasted Poblano with Tortilla Chips

Hissy Fit Dip with Frito Dipping Chips

Made to Order Guacamole with Tortilla Chips

Chile con Queso with Fresh Jalapenos with Tortilla Chips

Fire Roasted Salsa with Tortilla Chips

Tuscan White Bean Spread with Basil, Sundried Tomato & Baguettes

Ranchy Hummus with Housemade Seasoned Pita Chips

Garden Herb Cream Cheese Spread with Crackers

Hot Artichoke Spinach Dip with Sliced Baguettes

Cold Artichoke Spread with Crackers and Baguette Slices

Build Your Own Tomato Bruschetta served with Grilled Crostini



## Hors D'Oeuvres Menu

### Action Stations

Minimum 40 guests

#### Carving Stations

*This station requires a chef attendant*

Beef Eye of Round Roast with Butter Croissants □ Applewood Smoked Turkey Breast with Cranberry Chutney  
Pecan Smoked Pit Ham with Sweet Rolls □ Pork Roast Stuffed with Mozzarella & Spinach  
Beef Tenderloin w/ horseradish cream and Jack Daniels mustard and Assorted Rolls  
Sliced to order Chicken Florentine

#### Pan Fried to Order Lump Crab Cakes

Seared to order, placed on a bed of shredded spinach and romaine.  
Topped with choice of remoulade, horseradish crème fraiche, and shoestring French fried onions

#### Elote Station

Fresh Ears of Corn grilled then shucked and partially creamed with butter.  
Served with a variety of self serve toppings to include crumbled queso fresco, siriacha sauce, fresh cilantro, lime wedges, chile powder and housemade mexican crema

#### Gourmet Mac and Cheese Station

Guests have a choice of 5 toppings to adorn their gourmet radiatore shaped macaroni and cheese:  
Sauteed Baby Portabella Mushrooms,  
Sauteed Smoked Jalapeno Sausage, Balsamic Onions,  
Applewood Smoked Bacon Bits, Scallions  
Diced Roma Tomatoes , Grilled Chicken , Crumbled Bleu Cheese

#### Gourmet Nacho Station

Warm tortilla chips served next to our housemade nacho cheese.  
Offered with a variety of toppings: Fresh Sliced Jalapenos, Diced Tomatoes, Chile con Carne, Mexican Crema

#### Tossed to Order Pasta Pronto Buffet

Your guests will be able to choose from two sauces and a variety of "mixins" including:  
Italian sausage, sweet peppers, parmesan, mushrooms, black olives, garlic and onions

#### Chef Action Quesadilla Station

Create your own quesadilla from cheddar and jalapeno jack cheeses. Guest can choose their fillings:  
Red and green peppers, Onions, Grilled Chicken or Fajita Beef, Fresh Spinach, Tomatoes, Sauteed Mushrooms

#### Chef Attended S'more Station

*This station requires a chef attendant*  
Guests make their own s'mores from a fun display of chocolate bars, large marshmallow and graham crackers.  
We set up a guest safe "fire" to heat their marshmallows and assist with the s'more assembly.