

SAMPLE HORS D'OEUVRE CATERING MENU

HOT

BACON WRAPPED STUFFED
SHRIMP WITH ROASTED RED
PEPPER SAUCE

SIRLOIN AND MUSHROOM
SKEWERS RED WINE MARINATED

THAI CHICKEN TENDERLOIN
SKEWERS WITH PONZU SAUCE

MEDITERRANEAN MEATBALLS

ARTICHOKE CHEESE DIP

SHRIMP AND SMOKED GOUDA
QUESADILLA

BBQ CHICKEN LAYERED DIP
WITH CHEESE, SOUR CREAM,
CHICKEN, JALEPENOS, ONIONS
AND LETTUCE

CORN AND CRAB FRITTERS

STUFFED MUSHROOMS
WITH SPINACH, BACON AND
FETA CHEESE

COLD

STUFFED CELERY
WITH DANISH BLUE CHEESE
SPREAD

BEEF TENDERLOIN CROSTINI
WITH HORSERADISH CREAM

GARDEN VEGETABLE PATE

CROSTINI WITH TAPENADE

DEVILED EGGS WITH FRESH DILL

NEW POTATOES
WITH CAVIAR CRÈME FRAICHE

PROSCIUTTO AND PARMIGIANNA
PUFF PASTRY