

Hors D'oeuvres Menu

We recommend choosing 5 to 8 items for a buffet. Items are priced per person unless indicated otherwise. There is an 80% minimum for all food selections, which is based on the total number of guests.

Hot Items

Honey Tabasco-Glazed Chicken Wings

served with blue cheese dipping sauce

Baked Brie Wheel

served in puff pastry with French baguette bread

Italian Meatballs

in fresh tomato basil marinara with parmesan cheese

Burgundy Button Mushrooms

slowly simmered in cream sherry wine, garlic, burgundy wine, and sweet butter

Bacon Cheeseburger Sliders

served with sundried tomato and roasted garlic aioli

Garlic & Herb Stuffed Mushrooms

with parmesan & herb gremolata

Seafood Stuffed Mushrooms

with parmesan & herb gremolata

Grilled Chili Lime Chicken Satès

served with southwestern avocado ranch dip

Bacon Wrapped Dates

honey maple cured bacon and stuffed with cream cheese

Thai Garlic Pork Satès

served with spicy peanut coconut sauce

Pepper Jack Mac & Cheese Bites

served with red pepper jelly

Southwestern Baked Potato Skins

stuffed with bacon, sour cream, and cheddar cheese

Beef Wellington with Mushroom Duxelles

baked in puff pastry with marsala veal reduction

Crispy Crab Balls

golden fried with Cajun rémoulade sauce

Smoked Chicken Quesadillas

herb smoked chicken, melted jack cheese, and rotèl tomatoes. served with sour cream and salsa

Warm Sesame Crab Dip

lump crab and cream cheese with crispy won tons for dipping

Honey Glazed Chicken Slider

crispy chicken with smoked bacon, swiss, and honey Dijon mustard

Rotèl Queso with Tortilla Chips

peppers, onions, and sautéed chicken or beef

Mini Chicken & Waffles

served with maple cinnamon apple compote

Seared Lump Crab Cakes

served with roasted tomato basil butter sauce and tobiko caviar

Mini Black Bean & Pulled Pork Tacos

with Pico de Gallo and chipotle crème fraiche

Mini Barbequed Pulled Pork Stuffed Biscuits

smoked pulled pork on a buttered biscuit



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Cold Items

Ice Carvings & Ice Bowls

jumbo gulf shrimp or stone crab claws. served with spicy cocktail sauce and lemons

Smoked Chicken Profiterole

savory miniature cream puffs stuffed with honey pecan chicken salad

Garden Fresh Vegetable Display

served with creamy ranch drip

Bruschetta Provençal

montrachet chevre fondant with garlic, tomato, and fresh basil

Duck Trap Smoked Salmon

served on a tray with classic condiments \$4.00 per person (30 person minimum)

Smoked Salmon Wrapped Asparagus

with dill cream cheese

Almond Crusted Cheese Ball

made with cream cheese, sharp cheddar, served with strawberry jam and crackers

Spinach Artichoke Dip

served hot or cold. paired with tortilla chips

Deli Platter

black forest ham, smoked turkey, salami, smoked brisket, assorted cheese, lettuce, onion, tomato, olives, and pickles

Southwester Lobster Artichoke Dip

served with crispy corn tortillas or bruschetta

Assorted Fruit Display

Blue Point Oyster

on the half shell with cocktail or rémoulade sauce. served with lemon wedges and soda crackers 8 dz. minimum

Grilled Vegetable Antipasto Salad

tossed in red wine vinaigrette with fresh parmesan cheese serves 20 people

Beef Tenderloin Sandwiches

hickory smoked beef, crisp lettuce, and horseradish sauce

Rémoulade Stone Crab Salad

stuffed in belgian endive

Sesame Crusted Ahi-Tuna

served on english cucumber slices with wasabi crème fraiche minimum of 75 orders

Southwester Layered Bean Dip

served with corn tortilla chips

Shrimp Compen Chana

shrimp salsa with avocado, cilantro, and tortilla chips

Prosciutto Ham Wrapped Melon

assorted melon

Balsamic-Glazed Antipasto Kabobs

served with mozzarella, grape tomato, artichoke, kalamata olive, and fresh basil

Imported Fruit and Cheese Display

imported sausages

Domestic Cheese Display



Passed Hors D'oeuvres Menu

Items can also be on buffet. Each passed hors d'oeuvres is per person. We recommend a purchase of at least 50% of your total guest count.

Passed Bites

Apple Ham & Brie Tartlets

Bruschetta Provencal

Sesame Crusted Ahi Tuna

Vegetarian California Rolls

Chilled Shrimp & Tobikko Caviar

Smoked Salmon Wrapped Asparagus

Spicy Jerked Pork

served with sweet corn cake

Deviled Quail Eggs

served with sweet corn cake

Greek Hummus

served with grilled pita bread

Ceviche Stuffed Cherry Tomatoes

Bacon Wrapped Dates

Smoked Duck & Maytag Polenta

Boursin & Caviar Tomato Wedge

Bacon Wrapped Atlantic Sea Scallops

Passed Desserts

Spanish Wedding Cookies

Chocolate Macadamia Nut Biscotti

Dark Chocolate Petit Fours

Citrus Curd Trifle

Demitasse Crème Brûlèe

Petite Triple Chocolate Chip Cookies

Citrus Curd Tartlets

served with fresh berries

Lemon Bars

dusted with powdered sugar

Orange Pecan Pralines

Key Lime Tarts

Strawberry & White Chocolate Petit Fours

Raspberry & Toasted Almond Macaroons

Petite Apple Walnut Strudel

Coconut Cream Tartlets

Dark Chocolate & Raspberry Dacquoise

Assorted Petite Fours



Carving & Action Stations

Chef Attended Stations

Hickory Smoked Brisket

serves 20

Oven Roasted Prime Rib

serves 12 (thick slices) or 25 (thin slices)

Maple Cured Hams

serves 50

Slow Roasted London Broil of Beef

serves 35

Honey and Brown Sugar Roasted Boneless Turkey Breast

serves 35

Cherry Wood Smoked Pork Loin

serves 20

Slow Roasted Baron of Beef

serves 150

Herb Roasted Tenderloin of Angus Beef

serves 8 (steak) or 20 (sandwiches)

Apple Cider & Huckleberry Roasted Leg of New Zealand Lamb

serves 25

Mashed Potato Bar

served in margarita glass with sides of bacon, cheddar cheese, chives, sour cream, chopped ham, and sweet butter

Pasta Station

prepared by the chef while guests watch. served with shrimp, chicken, italian sausage, and wild mushroom raviolis
- add salad