

# HORS D' OEUVRES

## *Passed or Stationary Hors D' oeuvres*

### Cold Hors D' Oeuvres

- **Shrimp Martini\*\***  
Jumbo shrimp cocktail served in disposable martini glass w/ tangy cocktail sauce
- **Fruit Martini**  
Seasonal fruit topped with whipped cream
- **Seasonal Fruit Skewers or Fresh Fruit Platter**  
Our fresh seasonal fruits and berries garnished with fresh mint
- **Turkey, Ham or vegetarian wraps**  
Rolled with romaine lettuce, herb cream cheese and Colby cheese
- **White Truffle Devilled Eggs**  
**Assorted Canapés**  
Olive tapas, artichoke delight, blue gems, tuna mouse, salmon pinwheel
- **Antipasto Skewer**  
Skewered sun dried tomatoes, kalamato olives, mozzarella and artichoke hearts marinate in Italian seasonings and oil
- **Cheese Display or Platter**  
Assortment domestic cheeses with gourmet crackers and homemade ranch dipping  
Add imported \*\*
- **Chilled jumbo shrimp Display \*\***  
Served with cocktail sauce and lemon wedges
- **Ham roll**  
Herb cream cheese with scallions
- **Vegetable Crudités**  
Fresh selection of both raw and grilled vegetables served with assorted dips
- **Tuxedo Classic Finger Sandwiches**  
Selection of fresh breads with assorted of walnut chicken salad, turkey, ham, and roast beef  
Served with herb mayo and spicy mustard
- **Capri Mozzarella skewers**  
Cherry tomatoes, fresh mozzarella and basil on skewers drizzled with balsamic vinaigrette
- **Santa Fe Sampler**  
Black Bean and Corn Salsa, fresh guacamole and cruda with blue and white corn tortilla chips

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## Hot Hors D'oeuvres

- **Flowing Volcano**  
Homemade meatballs stuffed in a sweet roll topped with our volcano sauce
- **Gourmet sirloin mini burgers**  
100% Angus beef, caramelized onions and cheddar cheese served on a miniature homemade bun
- **Spicy jerk chicken**  
Boneless breast of chicken marinated in our in house jerk sauces and seasons.
- **Conch Fritters**  
Key West conch deep fried on site with remoulade
- **Mini Wellington\*\***  
Pastry puff filled with beef or chicken
- **Egg Rolls**  
Pork, chicken or vegetable fried on site served with plum sauce
- **Grilled veggie Skewers**  
Fresh zucchini, squash, onion, tomato and mushrooms on a skewer
- **Chicken coconut skewers**  
White meat chicken on a skewer topped with sweet coconut and honey sauce
- **Thai Chicken Peanut Satay**  
Skewered chicken with our signature peanut sauce
- **Smoked Salmon Platter with capers**  
Chopped egg and minced red onion with assorted crackers.
- **Coconut Shrimp\***  
Large shrimp in a mild coconut batter rolled in shaved coconut, served with a plum dipping sauce
- **Stuffed baby mushrooms caps**  
Crab stuffed or Herb and cream cheese stuffed
- **Bruschetta baguette**  
Marinated roman tomatoes and asiago cheese

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## Hot Hors D'oeuvres Cont

- **Spinakopata**  
Savory Phyllo-Dough crusts filled with sautéed spinach, feta cheese and spices, served with a yogurt mint dipping sauce
- **Assorted mini deep dish pizza**  
Four cheese, meat lovers, or veggie
- **Sliders**  
Choice of Pork, Chicken, or Beef garnished with pickle and cherry tomato
- **Kabob's (Chicken, Shrimp or Steak)**  
Marinated served with peppers and onions
- **Chicken wing**  
Teriyaki, mild, hot, BBQ- Blue cheese dipping sauce
- **Wontons**  
Pork or chicken w/ Tai peanut sauce
- **Shrimp scampi\*\***  
Fresh medium size Shrimp in scampi sauce over linguini
- **Mouthwatering meatballs**  
Sweet n sour, Italian or Swedish
- **Crispy Boneless Chicken tenders**  
Choice of dipping sauce BBQ, Honey mustard or ranch
- **Potato Skins**  
Loaded with bacon, chives, cheese, and dab of sour cream
- **Asparagus spears with citrus ginger dip**  
Served upright in a clear glass vessel
- **Spinach Dip**  
Served with colored Tortillas or bread slices
- **Honey Garlic Chicken Sliders**
- **Bourbon Beef in Phyllo Cups**  
Thinly sliced roast sirloin in rich dark bourbon sauce with mushrooms served in a flakey pastry cup
- **Petite mini quiche**  
Assorted flavors

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- **Mini Crab cakes**  
A blend of crabmeat, peppers and spices, hand formed and lightly breaded served with a creamy remoulade sauce
- **Mini Panini (mini Cuban sandwiches)**  
Choice of turkey or ham with cheese
- **Cocktail Franks**
- **Scallops or Shrimp wrapped in Bacon\*\***  
Fresh from the sea
- **Mini Quesadilla**  
(Chicken, steak or cheese)Served with traditional Salsa
- **Toasted Baguette with apple butter and Brie-**  
French bread with apple butter and brie toasted golden brown
- **Parmesan Artichoke Hearts\*\***  
Quartered artichoke hearts topped with goat cheese rolled in parmesan breading and served with a lemon dipping sauce
- **Beef Satay**  
A skewered strip of tender beef in a Ginger garlic glaze
- **Pot stickers**  
Pan-Seared chicken, shrimp, pork, or vegetable pot sticker served with a soy ginger dipping sauce
- **Min lobster corn dogs\*\*\***  
Served with spicy cocktail sauce
- **Grilled shitake mushrooms**  
Served on a toasted baguette and topped with a sun dried tomato relish
- **Filet Mignon crostini\*\*\***  
Seared beef tenderloin on top of grilled crostini garnished with horseradish mustard sauce, caramelized onions and a roasted cherry tomato
- **Mango Crab stack**  
Fresh king crab meat layered with sweet mango slices served on crostini
- **Meatball Lollipops**

\*\* Add \$2.00 per Guest

\*\*\* Add \$3.00 per Guest