

Hors d'oeuvres

All Hors d'oeuvres menu items are served with acrylic plates, loose plastic silverware, beverage napkins and appropriate condiments are served alongside each item.

\$300.00 per 100 pieces

Minimum order of 50 pieces per selected item



Antipasto Skewers

Tri-colored tortellini, marinated roasted tomato, kalamata olives and prosciutto ham

Asparagus Wrapped with Prosciutto

Blanched asparagus wrapped with prosciutto and boursin cheese

Bacon Wrapped Scallops

A plump white scallop wrapped in a strip of applewood smoked bacon

BBQ Shrimp & Grits Crisp

Shrimp & sharp cheddar cheese grits with a smoky BBQ sauce wrapped in a bacon crisp

Beef Kabobs

A tender piece of sirloin, fresh red and green peppers and a slice of onion

Brie En Croute with Raspberry

A classic sweet and savory mix of brie cheese and raspberry puree, wrapped in a puff pastry

Bruschetta

Olive oil crustini topped with basil, roma tomato, parmesan & balsamic glaze

Chicken Kabobs

A tender piece of chicken breast with red and green peppers and a pineapple chunk

Coconut Shrimp

Dipped in coconut batter and rolled in a mixture of coconut and bread crumbs; served with a creamy coconut sauce

Crab Cakes

Seasoned flaky lump crab meat

Margherita Flatbread

Crisp flatbread, zesty marinara, topped with fresh buffalo mozzarella, marinated in olive oil & infused with basil, accompanied with a marinated tomato

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Hors d'oeuvres

Mini Beef Wellington

A savory piece of beef tenderloin with a delicious mushroom duxelle wrapped in a puff pastry

Mini Canapés

Assorted flavors may include Smoked Salmon Blini, Goat Cheese & Broccoli, Coconut & Spinach, Tomato, Feta & Basil Blini and Spicy Marinated Shrimp

Mini Chicago Hot Dogs

A plump beef frankfurter topped with dill and sweet relish, a slice of red bell pepper, yellow mustard and diced onions on a poppy seed bun

Mini Peking Duck Springroll

Crisp vegetables mixed with Asian seasoned duck combined with classic Hoisin sauce

Mini Quiche

Assortment may includes Monterey, Florentine, Classic French and Mushroom

Mini Vegetable Crudités with Texas Ranch

Mini shot glass with sticks of carrots, celery, asparagus and bell peppers served in Texas Ranch

Mushroom Caps Stuffed with Italian Sausage

Spiced Italian sausage, onions, herbs and spices stuffed inside a fresh mushroom cap

Saltimbocca Bite Skewers

A tender chicken breast, seasoned with sage & wrapped with a thin slice of prosciutto ham

Shrimp Cocktail

16/20 Shrimp served with lemon wedges and cocktail sauce

Southwest Springrolls

Spicy chorizo, black beans and Monterey Jack cheese blended in southwestern spices

Spinach & Artichoke Dip N Chip

The traditional favorite wrapped in a springroll

Thai Sweet Chili Beef Skewers

Beef skewers tossed in a sweet chili sauce topped with green onion

Vegetable Springrolls

Cabbage, carrots, peas, onion, bamboo shoots, bean threads and Asian spices

Wild Mushroom Vol Au Vent

Filo Dough pouch wrapped around a variety of wild mushrooms in a sherry sauce

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Hors d'oeuvres

Dessert Hors d'oeuvres

"Black & White" Petit Fours

Assorted flavors may include Royal Chocolate, Carrot Cake, Coffee Liqueur, French Vanilla Coffee, Cookies 'n Crème Brownies and White & Milk Chocolate Bonbons

Cake Petit Fours

Assorted flavors may include Chocolate cake with Mocha filling, White cake with Strawberry filling & Tri-Color cake with Buttercream filling

Mini Cheesecakes

New York style, Strawberry Swirl and Chocolate Marble

Mini Mousse in a Martini Glass

Assorted flavors of mousse in a mini martini glass topped with matching candies

Traditional Petit Fours

Assorted flavors may include Chocolate Tartlets, Choux Praline, Pistachio Squares, Tangerine Tartlets, Chocolate Éclairs, Coffee Éclairs, Raspberry Tartlets, Opera Squares & Lemon Tartlets

Tropical Mini Cheesecakes

Assorted flavors may include Lemon Blueberry, Key Lime and Strawberry Margarita



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Beverages

Freshly Brewed Coffee	\$25.00 gallon
Freshly Brewed Iced Tea	\$15.00 gallon (3 gal. min)
Iced Coffee	\$30.00 gallon
Hot Tea	\$15.00 gallon
Orange Juice	\$15.00 gallon
Lemonade	\$15.00 gallon
Soft Drinks	\$1.50 each
Bottled Water	\$1.50 each
Energy Drink	\$2.25 each
Water Station*	\$35.00 per station

* \$15.00 per refill

Linens & China

Linen Table Cloths	\$8.00 each
Dinner Napkins	\$.50 each
Rolled Flatware	\$3.00 each
China Plates	\$1.50 each
Ceramic Coffee Mugs	\$1.00 each
Dinner Beverage Glasses	\$1.00 each
Table Bussers	\$20.00 PP per hour (4 hour min)

Dinner Upgrade Package

\$5.00 PP

China Plates, rolled silverware, dinner glasses and bussers