

These are my most popular hors d'oeuvres. Please don't hesitate to ask for something if you don't see it on the menu. Each hors d'oeuvre is individually priced and some may have a minimum order limit. Some have seasonal restrictions.

Hors d'oeuvres

Spinach and Feta Cheese Pockets

Filo pastry stuffed with spinach and feta cheese with cucumber ranch sauce

Assorted Quiches

Tart shells filled with applewood smoked bacon, Three cheese, Spinach, Ham

Vegetarian Spring Rolls

Celery, carrots, onions, Broccoli, wrapped in rice spring roll wrap served with sweet chili sauce

Vegetable Crudité Cups

Broccoli, Carrot, Celery, Cherry Tomato, served in disposable cups with Ranch or Southwest Ranch

Vegan Samosas

Pastry shell with a savory filling of spiced potatoes, onions, peas, coriander

Minimum 60each

French Onion Pin Wheel

Onions sautéed with fresh rosemary wrapped into puff pastry served with sweet brandy glaze

Bruschetta

Diced tomatoes with fresh basil and balsamic vinegar served with toasted French Baguette

Bocconcini Skewers

Heirloom grape tomato skewered with fresh bocconcini mozzarella dressed with basil pesto

Summer Gazpacho Shots

Tomato, cucumber, fresh basil blended together served in small shooter glasses

Goat Cheese Phyllo Cups

Goat cheese mixed with fresh herbs and stuff in to phyllo cups served with sweet tomato marmalade on top

Mini Pizza

Pepperoni, tomato, fresh mozzarella served on mini puff pastry square

(other toppings are available up on request)

Flank Steak Skewers

Strips of steak grilled and skewered served with chimichurri sauce

Mini Beef Wellington

Beef tenderloin and mushrooms, shallots wrapped in pastry served with demiglace

Cajun Beef Toast Points

Cajun spices marinaded beef shaved and served on baguette with Cajun garlic aioli

Beef Tenderloin Rosette

Sliced roasted beef tenderloin rolled up, served on toasted baguette with horseradish cream cheese

Topped with micro greens and fire roasted red pepper

50minium

Chicken Satay

Chicken Marinaded in teriyaki and served sweet chili sauce

(Marinade and sauce can be changed to fit your taste)

Buffalo Chicken Cups

Shared chicken breast mixed with buffalo sauce and cream cheese stuffed in to phyllo cup

Chicken Potstickers

Diced chicken breast and mixed vegetables filing served with potsticker sauce

Duck Bacon Wonton Pockets

Duck bacon blended with sweet corn & cream cheese inside a wonton wrapper

Mini Chicken and Waffle

Hand breaded chicken nuggets served on fresh waffle squares topped with bourbon maple glace

40minimum

Mini Kentucky Hot Brown

Pastry shell stuffed with turkey, mornay cheese sauce, tomato, garnished with bacon parmesan cheese

Maple Bourbon Bacon Skewers

Thick cut bacon slow roasted and glazed with maple bourbon sauce

Bacon Wrapped Brussel Sprouts

Brussel sprout wrapped in bacon on skewer and served with balsamic glaze

Bacon Pineapple Pin Wheals

Bacon and pineapple jam packed in puff pastry and served with pine apple chutney

Chicken Salad Cups

Chicken salad served in cup with puff pastry parmesan twist

Deviled Eggs

Fresh boiled eggs stuffed with your choice of flavoring

Puff Pastry Wrapped Cocktail Franks

Puff pastry wrapped cocktail size franks served with ketchup and BBQ sauce

Sausage Stuffed Mushroom

Mushroom heads stuffed with Italian sausage, peppers, onion and cream cheese, veal demiglace sauce

Crab Cake

Jumbo lump crab mixed with peppers, onion, mustard, served with chipotle aioli sauce

Double Baked and Stuffed Potatoes

Potato Skin stuffed with mixture of potato, cheese, sausage, sour cream, garnished with bacon and scallion

Mini Potato Skins

Red skin potato skin served with cheddar cheese, bacon bits, sour cream and fresh scallions

Asian Sweet Chili Shrimp

Shrimp cooked in sweet chili sauce served with boursin cheese on cucumber wheal

Shrimp Cocktail

Shrimp served with cocktail sauce

Bloody Mary Shrimp Cocktail

Cocktail shrimp with a Bloody Mary sauce served in mini cup

Shrimp and Grits

Sautéed shrimp served with grits and chorizo mix topped with sweet onion bacon marmalade

Blue Crab Ceviche

Blue crab meet served with Pico de Gallio, Diced cucumber

Teriyaki and Sesame Salmon

Seared cubes of salmon, pineapple, cherry tomato served on mini skewers (can be hot or cold)

Smoked Salmon Cups

Herb cream cheese stuffed in to phyllo cups and topped with Alaskan smoke salmon and capers

(60 minimum)

Smoked Salmon Crouton

Alaskan Smoked salmon and boursin Cream cheese served on toast point and topped with capers,

Lemon wedges on the side

(60 minimum)

Smoked Salmon Rolls

Alaskan smoked salmon rolled and served on Triscuit cracker, dressed with lemon dill caper cream cheese

60minimum

Crab Stuffed Cremini Mushrooms

Crab meat mixed with peppers, onions and stuffed in mushroom heads

Mini Meatballs

Handmade meatballs served with BBQ or Marinara sauce