



## **HORS D'OEUVRES LIST Passed Hors d' Oeuvres**

### **Tier 1**

**Roasted Red Skin Potatoes filled with**

**Roasted Poblano Pepper Cream Cheese Topped with Fresh  
Cilantro**

**White Cheddar Mac N Cheese Fritter with Jalapeno Aioli**

**Vermont Cheddar Squares with Fig Hazelnut Jam & Green Apple**

**Mini Grilled Cheese with Creamy Tomato Soup**

**Smoked Mozzarella Phyllo Cups**

**Black Sesame Seeds, Truffle Honey, Figs**

**Bubbling Three Cheese Puff of Brie, Bleu and Parmesan**

**Three Cheese and Caramelized Onion Tartlet**

**Pesto Goat Cheese Crostini with Pear Compote**

**Buffalo Chicken Bites, Bleu Cheese, Celery**

**Skewered Coconut Chicken, Mango Chili Dipping Sauce**

**Chipotle pulled Chicken Tostada,  
Cumin Lime Crema, Chopped Cilantro  
Spicy Chicken Samosa Wontons with Fresh Cilantro Chutney  
Mini Pesto Chicken Flat Bread Pizza  
Goat Cheese & Roasted Tomato**

**Flatbread with Caramelized Shallots, Chopped Bacon,  
Truffle Garlic Aioli, Mozzarella and Parmesan**

**Chicken and Yam Spring Rolls**

**Pecan Drizzle and Pig Candy**

**Spinach, Goat Cheese & Apple Wood Smoked Bacon Tarts**

**“Cherubs on Horseback”**

**Bacon Wrapped Apricots**

**Candied Bacon**

**Soy and Brown Sugar Glazed Water Chestnut Rumaki**

**Mushrooms Viva Zapata**

**Mushrooms Stuffed with Sausage, Monterey Jack and Touch of  
Jalapeno**

**Mushroom Caps Stuffed with Porcinis and Camembert**

**Tuscan Stuffed Mushrooms**

**Roasted Peppers, Mediterranean Green Olives & Asiago**

**Asparagus Parmesan Puff Pastry Rolls**

**Marinated Fresh Mozzarella, Tomatoes & Grilled Vegetable**

**In Parmesan Croustade with dollop of Sun-Dried Tomato Pesto**

**Cowboy Quesadillas with Shiitakes, Gorgonzola and Red Peppers,  
Sour Cream**

**Cheeseburger Wontons with Three Pepper Ketchup**

**Pecorino Sable**

**Roasted Roma Tomato, Pesto, Shaved Pecorino Romano**

**Grilled Goat Cheese, Bacon and**

**Roasted Tomato Bite with Black Sea Salt**

## **Tier 2**

**New Age Spanakopita**

**Spinach, Toasted Pinenuts and Asiago Cheese Wrapped in Phyllo**

**Globe Grapes filled with Chevre**

**Topped with Crushed Pistachios, on a bed of Baby Spinach**

**English Pea Purée Crostini**

**Goat Cheese, Prosciutto Chip, Candied Lemon Zest**

**Lemon Mascarpone Stuffed Dates wrapped in Prosciutto**

**Chorizo filled Dates wrapped with Crispy Bacon**

**Micro Cheeseburger, Melted Leek Bacon Relish**

**Artichoke Truffles - Goat Cheese wrapped Artichoke with  
Tarragon and Parmesan Cheese on a bed of Baby Spinach**

**Chicken & Waffles**

**Raspberry Maple Syrup, Bacon Crème Fraiche**

**Black & White Sesame Crusted Salmon with Orange Miso or  
Wasabi Aioli**

**Charleston Shrimp Salad in Savory Cone**

**Scallops wrapped in Bacon with an Orange Glaze**

**Traditional Petite Maryland Crab Cakes with Creole Mayonnaise**

**"Blackened" Shrimp with Avocado Salsa or Mango Salsa**

**Coconut Shrimp Skewer with Asian Sweet Chili Dipping Sauce  
or Horseradish Honey Mustard**

**Orange Marinated Bacon Wrapped Shrimp**

### **Tier 3**

**Mini Beef Filet on Toasted Bread Round**

**with Caramelized Onions and Bleu Cheese**

**Mini Beef Wellingtons with Chive Aioli**

**Roasted Beef Tenderloin on Vermont Cheddar & Rosemary  
Fondue Crostini,**

**Pink Peppercorn Aioli**

**Seared Tenderloin on Crostini, Horseradish Cream Cheese  
Rosette**

**Seared Szechuan Crusted Ahi Tuna on Asian Risotto Cake**

**With Sambal Olek & Sweet Chili Aioli**

**Rare Black and White Sesame Crusted Tuna**

**On a Rice Cracker with Wasabi Aioli and Crystallized Ginger**

**Thai Curry Shrimp, Roasted Butternut Squash, Lime, Cilantro,  
Coconut Flakes**

**Fat Tire Braised Short Ribs with Piped Gruyere Potatoes Puree**

**Micro Pot Roast Veg in Shot Glass with Demitasse Spoon**

### **Display Horsd'Oeuvres**

**Cascading Fresh Fruit Display**

**Carved Pineapple, Melon, Grapes, Strawberries and other  
seasonal fruits**

**Three Bite Fresh Fruit Kabobs, Pineapple, Kiwi & Seasonal Berries**

**Prosciutto Wrapped Melon**

**Charcuterie Board**

**Bountiful Display of Cured Meats, Imported Cheeses, Pate,**

**Olives, Nuts, Dried & Fresh Fruits, Fig Hazelnut Jam,**

**Whole Grain Mustard, Cornichons, Artisan Crackers**

**(minimum of 25)**

**Domestic Cheese Display**

**Swiss, Cheddar and Pepper jack**

**Fresh Fruit Garnish, Cracker Medley**

**Bountiful Cheese Display**

**Domestic and Imported Cheeses**

**Artistically Presented with Fresh Fruit, Nuts and Assorted Crackers**

**The International Cheese Board**

**Variety of Imported Cheeses Garnished with Fresh Fruit**

**Served with Nuts and Assorted Crackers**

**Fig, Mascarpone and Pesto Torta**

**Raspberry Preserves, Fig Garnish**

**Served with Carr's Crackers**

**Bleu Cheese Torte with Port, Figs and Toasted Walnuts**

**Drizzled with Raspberry Honey, Garnished with Sliced  
Strawberries**

**Carr's Crackers**

**Bleu Cheese and Cheddar Terrine Encrusted in Almonds with  
Crackers**

**Pecan Brie Torta**

**Brie Sliced and Filled with a Pecan Currant Mixture with  
Bremmer Wafers**

**Apple Crisp Baked Brie with Assorted Flatbread Crackers**

**Artichoke Truffles - Goat Cheese wrapped Artichoke with  
Tarragon and Parmesan Cheese on a Bed of Baby Spinach**

**Greek Torte**

**Feta, Sun Dried Tomatoes, Pesto & Toasted Pine Nuts**

**Herb Toasted Pita Chips**

**Mexican Cheesecake Torte**

**Monterey Jack, Salsa with Green Chile Peppers**

**Topped with Diced Tomatoes, chopped Black Olives, Red Onion  
and Jalapenos - Served with Tortilla Chips**

**Baked Brie in Puff Pastry with Hot Pepper Jelly, Raspberry or  
Apricot Preserves**

**Cold Dips**

**Served with Crostini's, Crackers or Tortilla Chips**

**Traditional Salsa**

**Bacon, Roma Tomato and Chive Dip**

**Shrimp Salsa**

**Fresh Guacamole**

**Concasse of Tomato, Basil and Garlic**

**Spicy Corn Dip**

**Hot Crab Dip with Crunchy Topping and Toasted Flatbread**

**Warm Spinach Artichoke Parmesan Dip with Bruschetta or Tri  
Color Tortilla Chips**

**Tuscan Dip with Italian Sausage, Spinach, Sundried Tomato  
Served with Crostini**

**Bruschetta Trio**

*\*Tomato Basil, Garlic Concasse*

*Tuscan White Bean Dip*

*\*Roasted Tomato Goat Cheese Spread*

**Served with Herbed Crostini & Crackers**

**Traditional, Spicy Red Pepper OR Edamame Hummus**

**with Vegetable Strips and Toasted Pita Chips**

**Honey Glazed Sweet Potato Pâté with Bleu Cheese Biscotti Coins**

**Sweet Chili Apricot Glazed Chicken Wings and Drummies**

**Buffalo Wings and Drummies Served with Bleu Cheese, Ranch  
and Celery**

**Chicken Skewers with Pineapple and Red Pepper**

**Asian Barbecue Sauce**

**Snow Pea wrapped Lemon Chicken Skewers**

**Herb Roasted Turkey Breast & Smoked Provolone  
on Parkerhouse Roll with Fine Herb Aioli**

**Herb & Mozzarella Risotto Balls over Diablo Sauce**

**Julienne Vegetable Moo Shu Wraps**

**with Plum Hoisin Sauce**

**Thai Julienne Vegetable Pinwheels with**

**Mae Ploy & Sambal Cream Cheese**

**Caprese Kabob**

**Cherry Tomato, Fresh Basil, Fresh Mozzarella – drizzled with  
Pesto**

**Platters of Bountiful Roasted Vegetables Seasoned**

**With Sea Salt, Fresh Herbs, Extra Virgin Olive Oil, Balsamic  
Drizzle**

**Fresh Cut Crudités**

**Cherry Tomatoes, Red & Yellow Peppers, French Cut Carrots,  
Celery, Green Beans & Jicama served with Fresh Dips**

**Deviled Eggs – choose one**

**Bacon & Chives; Traditional; Bourbon Bacon Jam; Sriracha**

**Blackened Flank Steak Pinwheels with Gorgonzola**

**Flank Steak Rolls with Herbed Feta, Asparagus, Fresh Basil**

**Skewered Boursin & Flank Rolls with Fresh Herbs**

**Antipasto Platter**

**Fresh Mozzarella, Smoked Gouda, Provolone  
Capicola, Prosciutto and Salami**

**Artichoke Hearts, Roasted Red & Yellow Peppers, Piquant  
Peppers, Marinated Olives,  
Bottles of Extra Virgin Olive Oil, Balsamic Vinegar**

**Served with Crusty Bread and Crisp Bread Sticks**

**Meatballs – (select one type)**

**(Italian, Sweet & Sour, Teriyaki Pineapple,**

**Parmesan Pesto or Blackberry BBQ)**

**Roasted Side of Salmon**

**Displayed with Sesame Apricot Sweet Chili Glaze & Wonton  
Crisps**

**Smoked Salmon Rosettes with Mustard Infused Oil on Black  
Bread Rounds Sprinkled with Capers**

**Smoked Salmon Cheesecake with Chopped Red Onion,  
Capers, Lemon Zest Served with Bagel Chips**

**Raw Bar – subject to market price and availability**

**(Oysters, Clams, Stone Crab, Shrimp and Lobster Claws)**

**Chilled Jumbo Shrimp Cocktail Presented on Ice with Lemon  
Wedges**

**Stoli Orange Vodka Cocktail Sauce or Fire Island Cocktail Sauce**

**Smoked Salmon, Cucumber & Arugula**

**Pinwheels with Cucumber Dill Cream Cheese**

**Snow Pea wrapped Shrimp with a**

**Light Roasted Garlic & Lemon Glaze**

**Design Your Own Carving Station or Petite Sandwich Board**

**Price varies based on meat choices, ask your consultant for a  
quote**

**Herb & Garlic Crusted Beef Tenderloin**

**Clove and Mustard Crusted Ham**

**Seasoned Oven Roast Turkey Breast**

**Maple Rubbed Pork Tenderloin**

**Thai Chili Crusted Pork Loin**

**Chimichurri Rubbed Flank Steak**

**Stout Braised Beef Brisket**

**Presented with Silver Dollar & Parker House Rolls &  
Complimenting Condiments**

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**513-552-1340**