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## Hors d'oeuvres for Wedding Receptions

### *Choose two from the following butlered hors d'oeuvres...*

Beggar's Purses with Adobe Chicken  
Caramelized Onion/Pancetta Phyllo Tartlets with Asiago  
Chicken Pesto in Phyllo Shells  
Fresh Tomato & Basil Bruschetta (*summer is when it's best!*)  
Green Olive & Cheddar Phyllo Tarts  
Mediterranean ~or~ Artichoke Pesto ~or~ Prosciutto-Honey Mustard Palmiers  
Prosciutto Wrapped Gorgonzola, Brie ~or~ Goat Cheese Bites  
Smoked Gouda Pizza Squares with Caramelized Onions, Dates & Almonds  
Wild Mushroom-Madeira Tartlets ~or~ Tomato-Pesto Tartlets  
Antipasto Kabobs with Balsamic Drizzle  
Blue Crab-Parmesan Toasts  
Seared Scallops with Orange-Sesame Dipping Sauce

### *Choose three from the following tabled hors d'oeuvres...*

Amaretto-Mango Smothered Brie with Gourmet Crackers  
Blue Cheese, Gruyere & Pecan Gâteau with Fresh Red & Green Apple Slices  
Brie Glazed with Fig Preserves ~or~ Cranberry Salsa sided by Gingersnaps  
Chicken-Bacon Bites with Sweet-Hot Tomato Chutney  
Florentine ~or~ Sun-Dried Tomato & Artichoke Dip with Pita Chips  
Garden Vegetable Basket with Duo of Dipping Sauces  
Green Chili-Artichoke Dip with Corn "Fritos" Chips  
Montrachet, Sun-Dried Tomato & Pesto Terrine with Gourmet Crackers & Fresh Baguette Slices  
Mushroom Caps Stuffed with Brie-Pesto ~or~ Tavern Ham & Smoked Gouda ~or~ Parmesan & Sausage  
Puff Pastry Brie filled with Herbs & Salami ~or~ Wild Mushrooms sided by Gourmet Crackers & Fresh Baguette Slices  
Salsa Jack and Green Chili Sour Cream "Cheesecake" with Gourmet Crackers & Flat Breads

### ***À La Carte Selections ~to~ Create Your Own Special Menu.***

#### **Seafood...**

- ~ Blanched Large Shrimp with Rémoûlade ~or~ Traditional Cocktail Sauce ~or~ Green Peppercorn Tartar Sauce
- ~ Bloody Mary Medium Shrimp Cocktails in Martini Glasses
- ~ Grilled Large Mustard-Tarragon Shrimp (3 per guest)
- ~ Fire & Ice Shrimp
- ~ Marinated Large Shrimp Wrapped with Prosciutto & Sage
- ~ Grilled Sweet-Spicy Shrimp with Mint Dipping Sauce
- ~ Sautéed Shrimp in Fried Garlic Vinaigrette
- ~ Seared Tuna Caper Crostini
- ~ Ahi Tuna & Salmon Sushi with Soy Dipping Sauce (\*If you like Sushi, please ask about our extensive list!)
- ~ Smoked Side of Salmon with Capers, Red Onions, Dill-Horseradish Sauce & Pumpernickel Points
- ~ Mustard-Rosemary Marinated Salmon Skewers
- ~ Petite Sweet Potato/Apple Cakes topped with Smoked Salmon & Crème Fraiche
- ~ Smoked Salmon Canapés with Caper Mustard
- ~ Smoked Salmon, Fresh Spinach & Horseradish Wrap Slices
- ~ Scallop ~or~ Shrimp Seviche in Bamboo Spoons
- ~ Bacon Ginger Scallop Skewers
- ~ Seared Sicilian Scallops
- ~ Honey Glazed scallops with Peach Salsa
- ~ Bacon Wrapped Citrus Marinated Scallops
- ~ Mini-Southern Crab Cakes with Rémoûlade ~or~ Green Peppercorn Sauce



- ~ Crab Louis Cucumber Cups
  - ~ Spicy Crab & Shrimp Bruschetta
  - ~ Crab & Fresh Corn Relish in Wonton Shells
  - ~ Baja Mini Fish Tacos
  - ~ Blue Corn Red Snapper Strips with Green Chili Aioli
- Market Price ~ Lobster, Mango & Jicama Summer Rolls with Asian Dipping Sauce  
Market Price ~ Lobster-Mango Cocktail in Martini Glasses

### **Meats & Poultry...**

- ~ Rosemary-Garlic Roasted Sliced Beef Tenderloin sided by Petite Rolls, Balsamic Caramelized Red Onions & Crumbled Gorgonzola
- ~ Sicilian Antipasto Display
- ~ Beef Tenderloin Brochettes with Cabernet Glaze
- ~ Tunisian Skewered Beef Tenderloin
- ~ Beef Tenderloin Satays with Spicy Peanut Sauce
- ~ Asian Glazed Meatballs
- ~ Roasted Greek Seasoned ~or~ Rosemary & Garlic Marinated Pork Tenderloin Slices sided by sauces & rolls
- ~ Spicy Peanut Marinated Pork Tenderloin Skewers with Warm Peanut Dipping Sauce
- ~ Mu Shu Pork Wonton Cups
- ~ Southern Smithfield Ham Biscuits
- ~ Bacon Wrapped Medjool Dates with Blue Cheese
- ~ Petite Pepperjack Cheese Grit Cakes with Eastern Carolina BBQ Pork
- ~ Chinese Chicken "Lollipops" with Asian Rémoulade
- ~ Chipotle Chicken Tostadas
- ~ Mojito ~or~ Drunken Chicken Skewers
- ~ Ginger-Hoi sin Chicken Drummetts
- ~ Tuscan Chicken Cakes with Tomato Relish
- ~ Marinated Chicken Skewers with Peanut Dipping Sauce

### **Dips, Spreads & Pastries...**

- ~ Artichoke-Crab Chaffered Dip
- ~ Root Vegetable Crostini
- ~ Maytag Blue Cheese, Bacon & Almond Fondue with Crusty Bread Cubes
- ~ Florentine, Cheddar & Pecan Torte
- ~ Herbed Chèvre with Olive Tapenade "Crust"
- ~ Roasted Red Pepper & Sun-Dried Tomato Dip sided by Gourmet Crackers
- ~ Brie Baked with Toasted Pecans & Black Pepper sided by Baguette Slices
- ~ Gorgonzola, Walnuts & Roasted Red Peppers in Phyla
- ~ Roasted Garlic & Basil Infused Goat Cheese with Toasted Baguette Slices
- ~ Brochette of Portobello, Roasted Red Pepper & Chèvre

### **Fruit, Vegetable and Cheese Displays...**

- ~ Domestic & European Cheeses Displayed on Marble with Vine Ripened Grapes, Luscious Strawberries, Gourmet Crackers & Fresh Baguette Slices
- ~ Roasted Asparagus with Dijon ~or~ Orange Vinaigrette Drizzle
- ~ Mini Caprese (marinated mozzarella & cherry tomatoes) on a Skewer
- ~ Medley of Herb-Garlic Grilled Seasonal Vegetables
- ~ Fresh Fruit Display with Melons, Strawberries, Pineapple, Grapes & Other Seasonal Fruits
- ~ Honeydew Melon Balls with Coconut Milk & Lime in Shot Glasses

**Included with all menus.....**Appropriate chafing dishes, beautifully garnished serving trays, platinum banded white china, stainless flatware; white ~or~ ivory buffet linen, cocktail napkins and serving pieces.

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