



Hors d'Oeuvres Menu

Dips

Caramelized Onion Dip with Bacon and Gruyere

Caramelized onions cooked into a warm, creamy dip with bacon, sherry, thyme, and Gruyere cheese and served with baguette toasts.

Warm Shrimp Scampi Dip

Decadent tender shrimp bits baked in a creamy warm garlic and white wine dip with Parmesan and mozzarella and served with baguette toasts.

Mushroom Walnut Pâté

Mushrooms, walnuts, French green lentils, sherry and seasonings pureed into a divine vegan pâté and served with baguette toasts.

Butternut Squash and Gruyere Dip

Roasted butternut squash mixed with Gruyere cheese, cream, and seasonings, topped with more Gruyere, baked in a gratin, and served with baguette toasts.

Roasted Garlic-Eggplant Dip

A puree of roasted vegetables – garlic, red bell pepper, eggplant, onion, and tomato – flavored with Kalamata olives, lemon, parsley, and olive oil, and served with crispy homemade pita chips.

Warm Spinach and Artichoke Dip

Spinach and artichoke hearts coated in cream cheese, mayo, sour cream, Monterrey Jack, Parmesan, garlic, and seasonings, and baked until golden and bubbly, served with tortilla chips or in a bread bowl with bread cubes.

White Bean Hummus with Homemade Pita Chips

Cannellini beans pureed with garlic, lemon, olive oil, parsley, and served with homemade herb-and-olive oil pita chips.

Warm Pimento Cheese Dip

A warm and creamy Southern dip of cheddar cheese, cream cheese, pimento peppers, sour cream, mayo, chives, and seasonings, served with buttery crackers.

Creamy Tuscan Dip

A cool Mediterranean-flavored dip of cream cheese, artichoke hearts, black olives, sun-dried tomatoes, chives, garlic, and parsley, served with crackers or toasts.

Warm Sun-Dried Tomato and Goat Cheese Dip

Garlic and basil goat cheese baked until bubbly surrounded by herb-garlic sun-dried tomatoes and topped with toasted pine nuts; served with baguette toasts.

Creamy Cowboy Sausage Dip with Spiced Olive oil Tortilla Chips

A highly-addictive, Southwestern, warm dip of sausage, cream cheese, sour cream, corn, tomatoes, green chiles, and onions, served with tortilla chips.

Warm Artichoke Mousse

An elegant, warm, creamy dip of pureed artichokes hearts, Parmesan, mozzarella, mayo, tarragon, and chives, served with artisan crackers.

Salsa di Parmigiano

For the true Parmesan lover – chunks of Parmigiano-Reggiano cheese and Asiago cheese pulsed together with olive oil, garlic, fresh basil, green onion, and crushed red pepper, served with baguette toasts.

Southwestern Spinach Dip

A warm, cheesy dip of chopped spinach, Monterey Jack and cheddar cheeses, cream cheese, salsa, and spices, served with tortilla chips.

Fiery Carrot Dip

Tender carrots pureed with harissa, red wine vinegar, honey, olive oil and spices, and topped with feta and olives, and served with homemade baked pita chips.

Roasted Poblano and Chipotle Hummus

A creamy hummus of pureed roasted poblanos peppers, smoky chipotle peppers in adobo, chickpeas, tahini, lemon, cilantro, garlic, and spices, served with homemade baked pita chips or tortilla chips.

Cheddar and Ale Fondue

A divine Bavarian fondue of melted cheddar, beer, mustard, and spices, served with chunks of pretzel bread, apples, and sausages.

Other Hors d'Oeuvres

Bacon Jam, Arugula, and Goat Cheese Crostini

Homemade jam made of bacon, shallots, bourbon, maple syrup, sherry vinegar, brown sugar, and spices served on baguette toasts with goat cheese and arugula. Can do Tomato Jam for a vegetarian option, Tomato-Bacon jam for a summertime option, or Cranberry-Bacon Jam for a fall and winter option.

Rosemary-Skewered Shrimp and Chorizo Bites

Shrimp marinated in sherry vinaigrette and skewered on rosemary sprigs with slices of Spanish chorizo.

Beef Wellington Bites

Beef tenderloin cubes and mushroom duxelles wrapped in puff pastry, baked, and served with Dijon-Horseradish Sauce. Can do vegetarian options stuffed with mushrooms, spinach, and Gruyere cheese.

Phyllo-Wrapped Asparagus with Prosciutto

Pretty roasted asparagus spears partially-wrapped in prosciutto and flaky phyllo dough with a sprinkle of Parmesan.

Chorizo-Stuffed Dates

Tender Medjool dates stuffed with fresh chorizo and wrapped in bacon.

Steak and Horseradish-Dijon Cream Crostini

Baguette toasts topped with thinly-sliced, seared flat iron steak, and a sauce of horseradish, whole grain and Dijon mustards, sour cream, mayo, and chives.

Scallop Banh Mi Sliders

Vietnamese mini sandwiches of seared scallop on a slider bun with Sriracha mayo, cucumber, cilantro, pickled carrot and daikon.

Ham, Gruyere, and Honey-Mustard Palmiers

Puff pastry filled with ham, gruyere cheese, and honey-Dijon mustard, and rolled into pretty elephant-ear shapes to slice and bake.

Bacon-Wrapped Brussels Sprouts

Brussels sprouts wrapped in bacon, skewered with toothpicks, and served with a maple and grainy mustard dipping sauce.

Brie, Apple, and Honey Crostini

Buttery baguette toasts topped with apple butter, warm brie cheese, apples, candied pecans, and drizzled with honey.

Manchego Gougeres with Serrano Ham

French cheese pastry puffs with Spanish Manchego cheese and bits of Serrano ham.

Mini Arepas with Chicken Tinga

Little fried cornmeal cakes topped with pulled chicken in a fire-roasted tomato and smoky chipotle and ancho adobo sauce, topped with crumbled Cotija cheese and cilantro.

Mini Crab Cakes with Lemon-Herb Aioli

Mini cakes of lump crab, bread crumbs, egg, Dijon, and seasonings, with a mayonnaise sauce seasoned with lemon, chives, garlic, and parsley.

Cheese and Charcuterie Platter with Condiments

A variety of cheeses and cured meats presented with condiments to compliment – honeys, mustards, jams, fruits, nuts, and olives.

Mini Mushroom and Tomato Quiches

Mini quiche bites with a flaky crust and filled with mushroom duxelles, Gruyere cheese, sliced grape tomatoes, chives, and creamy egg.

Champagne Flute Caesar Salads

Italian grissini (breadsticks) and whole romaine heart lettuce leaves standing up in a champagne flute with Caesar dressing and shaved Parmesan.

Mini Grit Cakes with Blackened Shrimp

Mini cheddar grit cakes topped with Cajun blackened shrimp and a dollop of spicy remoulade sauce.

Chorizo Sliders

A fresh Mexican chorizo patty on a slider bun with avocado, chimichurri, pickled onions, and sour cream.

Shrimp, Cucumber, and Lemon-Dill Cream Cheese Canapes

Small toasts topped with lemon-dill cream cheese butter, thinly-sliced English cucumber, shrimp, and a parsley leaf.

Spinach and Feta Phyllo Cigars

Greek phyllo dough filled with spinach, feta, ricotta, dill, and seasonings, rolled up into little cigars, brushed with butter and baked until flaky.

Lobster Cheesecakes

Mini, savory cheesecakes in a Parmesan-cracker crust with lobster, dill, bell pepper, and shallots.

Brazilian Cheese Puffs (Pão de Queijo)

A gluten-free version of classic French gougères, this Brazilian cheese puff is crispy on the outside and chewy and tender on the inside, and is made with tapioca flour, milk, eggs, oil, and Parmesan cheese.

Blue Cheese, Fig, and Caramelized Onion Palmiers

Puff pastry filled with fig preserves, caramelized onions, and blue cheese, and rolled into pretty elephant-ear shapes to slice and bake.

Caesar Salad and Tortellini Skewers

Little skewers of cheese tortellini, romaine lettuce, and cherry tomatoes, drizzled with Caesar dressing and sprinkled with shredded Parmesan cheese.

Baked Brie en Croute

A wheel of creamy brie cheese wrapped in puff pastry and baked with your choice of fillings:

- Raspberry chipotle jam, caramelized shallots, and pecans
- Baklava-stuffed – honey, pistachios, walnuts, cinnamon and wrapped in flaky phyllo dough
- Your choice of fig, raspberry, blueberry, ginger, or apricot preserves with optional nuts

Apples on Horseback

A wedge of Gala apple and slice of Manchego cheese wrapped with a pancetta slice, secured with rosemary skewers, and broiled.

Brie Crostini with Fig Compote

Baguette toasts with brie cheese (or goat) and a compote of dried figs, red wine, brown sugar, and thyme.

Meatball Sliders

Italian meatballs in marinara on a slider bun with herb salsa verde and slivered Parmigiano-Reggiano.

Endive Spears with Stilton Cheese, Toasted Pecans, and Caramelized Pears

Endive spears filled with Stilton cheese, red wine vinaigrette, toasted pecans, and caramelized pears.

Grilled Shrimp Skewers with Roasted Garlic-Cilantro Dipping Sauce

Little skewers of cumin-grilled shrimp with a flavorful dipping sauce of roasted garlic, cilantro, lime, white wine, olive oil, and Sriracha.

Empanadas de Picadillo

Empanada wrappers filled with beef, fire-roasted tomatoes, chopped green olives, currants, and spices, folded into a pocket and baked.

Herbed Goat Cheese Crostini with Roasted Peppers

Baguette slices topped with herb and garlic goat cheese, slices of roasted bell peppers, and baked.

Sausage and Mustard Pinwheels

Puff pastries filled with crumbled sausage and stone-ground mustard, cut into pretty pinwheels and baked.

Pancetta, Leek, and Goat Cheese Tartlets

Mini tart crusts filled with pancetta, leek, and goat cheese quiche.

Meatballs in Bourbon Barbecue Sauce

Beef and pork meatballs in a homemade Kansas City-Style bourbon barbecue sauce. Can do as sliders with sliced cheddar and arugula.

Sweet Potato Biscuits with Pimento Cheese and Bacon

Tender, mini sweet potato biscuits stuffed with pimento cheese – cheddar, cream cheese, pimento peppers, mayo, and chives - and crispy bacon.

Maple-Chipotle Barbecue Chicken Wings

Spice-roasted chicken wings glazed with a maple and chipotle barbecue sauce.

Caramelized Shallot and Roquefort Gougeres

French cheese pastry puffs flavored with Roquefort cheese and caramelized shallots.

Grilled Shrimp Skewers with Mojo

Spice-rubbed grilled shrimp on skewers with a cool, zippy sauce of pureed cilantro, lime and orange juices, garlic, cumin, oregano, and olive oil.

Smoked Salmon Toasts with Mustard Butter

Baguette toasts with a complex butter flavored with Dijon, grainy mustard, lemon and dill, and topped with smoked salmon and dill.

Spinach, Mushroom, Gruyere Puffs

Puff pastry filled with spinach, caramelized chopped mushrooms and shallots, red pepper flakes, and Gruyere cheese, rolled up, sliced into pretty pinwheels and baked.

Bacon-Wrapped Ginger-Soy Scallops

Sea scallops and water chestnuts wrapped in bacon and baked glazed with soy sauce, brown sugar, and ginger.

Muffaletta Pinwheels

A beautiful and delicious puff pastry pinwheel filled with classic Mardi Gras flavors - salami, prosciutto, mortadella, provolone cheese, chopped olive, and pickled vegetables.

Baked Southwestern Egg Rolls with Avocado Crema

Wonton wrappers filled with spinach, corn, black beans, green chiles, cheddar and jack cheeses, and loads of spices, baked in the oven until crispy, then served with an avocado-yogurt dipping sauce.

Wedge Salad Skewers

Small wedges of iceberg lettuce skewered onto toothpicks with a piece of crispy bacon and a grape tomato, drizzled with homemade ranch dressing and sprinkled with feta cheese.

Salmon and Asparagus en Croute with Lemon-Dill Sauce

Puff pastry squares wrapped around pieces of salmon and asparagus tips, baked and served with a sauce of Greek yogurt, lemon and dill.

Country Ham with Dijon Butter on Cheddar-Chive Biscuits

Mini cheddar and chive biscuits filled with a spread of diced ham, Dijon mustard, and butter.

Mushroom Crostini

Baguette toasts topped with creamy mushrooms with Parmesan, Fontina, herbs, and garlic.

Bacon-Wrapped Dates with Goat Cheese

Creamy Medjool dates stuffed with goat cheese, wrapped in Applewood-smoked bacon and drizzled with balsamic reduction.

Brie and Raspberry Cups

Puff pastry cups filled with melted brie cheese, raspberry preserves, and sliced almonds.

Honey-Lime Chicken Wings

Chicken wings baked with a zesty Asian glaze of honey, soy sauce, lime juice, fish sauce, garlic, and Sriracha.

Desserts

Key Lime Bars

Little squares of key lime pie with graham cracker crust topped with a dollop of whipped cream.

Baklava Phyllo Cups

Mini flaky phyllo cups filled with chopped mixed nuts, honey, butter, and cinnamon, and baked until toasted and gooey.

Snickerdoodle Macarons

Classic, decadent, French vanilla macarons with a cinnamon-sugar buttercream and dusted with cinnamon. These are gluten-free!

Mini Champagne Cupcakes with Champagne Buttercream

White cupcakes spiked with champagne and topped with a champagne buttercream frosting.

Pecan Tassies

Mini pecan pies with a flaky crust and a maple-pecan filling. Can add mini chocolate chips!

Coconut Pound Cake with Mango-Lime Compote

Little squares of moist coconut-flavored pound cake with a crunchy, sugary crust, topped with a mango and lime compote.

Red Velvet Macarons with Peppermint Cream Cheese Filling

Red cocoa-flavored French macarons with a peppermint cream cheese frosting inside.

Chocolate Mousse Cups

Little chocolate shells filled with chocolate mousse, a dollop of whipped cream, and a raspberry.

Ancho Chili-Cinnamon Brownies

Fudgy, Mexican chocolate brownies with a hint of cinnamon, coffee, and ancho chili.

Matcha Green Tea Macarons

French macarons colored and flavored with matcha green tea powder with a matcha buttercream filling.

Chocolate Chip Cannoli Dip

A creamy dessert dip of sweetened ricotta and cream cheeses with mini chocolate chips, vanilla, and cinnamon, served with pieces of pizzelle cookies and strawberries.

Italian Olive Oil Cake with Mascarpone Cream

Little squares of moist and citrusy Italian olive oil cake topped with pretty dollops of mascarpone whipped cream.

Lemon Buttermilk Tartlets

Mini tartlets with cream cheese and butter pie crusts filled with a lemon-buttermilk baked custard, and topped with a raspberry.