

DROP OFF HORS D'OEUVRES

Below you will find several simple ideas for light and casual entertaining.
We have taken some of our most interesting and popular Passed-Style Hors d'oeuvres and organized them in convenient 40-piece trays for you.

Hors d'oeuvres that are meant to be served chilled or at room temperature can be picked up, or sent to you, set up on disposable platters garnished with fresh cut flowers and greens. We have only made available for drop-off selections that do not require any "fussing" or assembly on your part. Simply transfer to your tray and serve.
Convenient heating instructions available upon request.

Entertaining a crowd has never been easier.
Pick up the phone and speak with one of our event coordinators today.

Packaging Note: 40 pieces of one type of Hors D'oeuvre packed to a tray, cannot be mixed.
For Example: Tray of "Mini Quesadillas (V) accompanied by Pico de Gallo" from Selection I,
Cost: \$105.00 per tray of 40 pieces of one type of Hors D'Oeuvre.

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

SELECTION I

Whipped Herbed Ricotta Canapés, Virgin Olive Oil, Honey, & a touch of Spice (V)

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses (V)

Red Flame Grapes (V, GF)
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Mini Quesadillas (V) accompanied by Pico de Gallo

English Cucumber Canapes (V, GF)
With Fresh Chive Cream Cheese

Roasted Root Veggies Kebab drizzled with VOO

Wild Mushroom En Croute(V)

Pimento Cheese Canapés (V)
served on Crostini garnished with Chopped Green Olives

Spinach Soufflé Stuffed Mushroom Caps (V)
topped with Herbed Bread Crumbs & Parmesan Cheese

Fried Olives (V)

Five-Spice Vegetable Egg Rolls (V, DF)
with Sweet & Sour Dipping Sauce

Brie Tartlet with Apricot Mustard or Raspberry Preserves (V)
topped with Toasted Slivered Almonds

Appetizer Antipasti Skewers (GF)
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda
skewered & served with our Balsamic Vinaigrette for dipping

Petite Tortellini Skewers (V)
Petite Skewer of Al Dente Cheese Tortellini tossed in Fresh Basil Pesto
garnished with Grilled Red Pepper

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)
skewered with Buffalo Mozzarella wrapped in Fresh Basil

Not Your Father's Potato Skins (V)
Red Skin Potato Cups filled with Spinach Soufflé

Potato and Cheese Pierogi
topped w/ sour cream and crispy onions

Fresh Split Driscoll Strawberries (V, GF)
stuffed with Gorgonzola & Walnuts

Pear & Roquefort Tartlets with Roasted Walnuts (V)

Stuffed Prunes with Candied Walnuts topped
with Crème Fraiche, Shaved Chocolate

SELECTION II

Lumpia (DF)

Filipino Egg Rolls with Ground Pork served with Sweet Chili Sauce

Chorizo Stuffed Dates (GF, DF)
wrapped in Cured Bacon

Bacon Wrapped Sweet Potato Wedges (GF, DF)

Not Your Father's Potato Skins
Red Skin Potato Cups filled with Crispy Bacon, Sour Cream & Chives

Not Your Father's Potato Skins (GF)
Red Skin Potato Cups filled with Buffalo Chicken with Bleu Cheese

Cranberry Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts served with Fig Jam

Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts served with Jalapeño Jam,

Manchego Cheese & Quince Crostini (V)

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese (V)

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

Prosciutto & Fresh Basil Crostini with Extra Virgin Olive Oil Drizzle

Watermelon Radish with Goat Cheese & Balsamic Drizzle (V, GF)

Sweet Potato Pancake (V)
with Crème Fraiche & Lingonberry Garnish

Mini Black Bean Quesadillas with Goat Cheese, Tomato & Grilled Corn Relish (V)

Spinach & Feta Phyllo Triangles (V)

Sweet & Sour Beef Meatballs (DF)

Chicken Meatball
Yogurt dipping sauce

Chicken Dumpling
Lemongrass, dipping sauce

Mediterranean Chicken Skewer
Tzatziki

Jerk Chicken
Tostone, Mango salsa

Buffalo Chicken Mini Spring Roll

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

Chilled Bourbon Chicken Skewers (DF)
with Marinated Apricots & Fresh Cantaloupe

Rosemary Chicken Brochettes with Chive Sauce

Chicken Satay Skewers (DF)
Boneless Chicken Breast skewered & roasted in a Spicy Thai Peanut Sauce

Chicken Teriyaki Skewers (DF)

Petite Potato Latkes
with Lox & Crème Fraiche

Petite Potato Latkes (V)
served with Salmon Caviar & Sour Cream

Mini Crab Quesadillas with Mango Salsa

Petite Quiche Tartlets
A variety of Mini Quiche Tartlets

Andouille Sausage Pigs in the Blanket with Creole Mustard

Kobi Franks in the Blanket with Creole Mustard

Beef Teriyaki Skewers (DF)

Asparagus wrapped with beef (GF, DF)

Buffalo Chicken Empanadas with Bleu Cheese Dip

Sweet Onion Empanadas (V)

Fig, Pear & Gorgonzola Empanadas (V)

Almond & Guava Empanadas

Samosas
Potato, Baby Peas & Onion filled in Pastry
served with Tamarind & Yogurt Mint Chutneys

SELECTION III

Shrimp "Tiger" Cocktail (\$5 per piece)
Crackers, Horseradish cocktail sauce

Shrimp de Jonghe Stuffed Mushrooms

Coconut Shrimp
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp (GF, DF)
with Avocado Lime Aioli

Grilled Shrimp & Zucchini Skewers (GF)
served chilled with our Fabulous Basil Garlic Aioli

Maryland Crab Cakes
with Cajun Tartar Sauce, (\$4.50 per piece)

Petite Salmon Patties with Dijon Mustard Aioli

Shrimp Maui Spring Roll

Sea Scallops with Hot & Sweet Mustard wrapped in Cured Bacon (GF, DF)

Tenderloin Skewers, Chef's sauce

Ancho Chile Sirloin Skewers with Chimichurri Dipping Sauce (GF, DF)

Tenderloin Canapés with Whipped Wasabi Mayonnaise
garnished with Caramelized Onion

Mini Meat Loaf Bites
topped with a dollop of Creamy Mashed Potatoes

Philly Steak Egg Rolls, fried, Chef's dipping sauce

Reuben Corned Beef, Kraut, melted Swiss fried Egg roll, Chef's dipping sauce

Peking Duck Fried Spring Roll, Dipping Sauce

Not Your Father's Potato Skins (GF, DF)
Red Skin Potato Cups filled with Shredded Pot Roast

SPECIALTY HORS D'OEUVRES

Mini Boule French Soup (2-bites) (\$5 per piece)

Leg of Duck Confit with Drunken Cherries
wrapped in Crispy Wonton with Pineapple Ginger Gastrique
(\$5.25 per Piece)

Petite New Zealand Lamb Chops in Malaysian Marinade
accompanied by Mint Pesto Sauce
(\$5.50 per Piece)

Mini Reuben's
with Thousand Island Dipping Sauce (\$5 per piece)

Mini Lobster Sandwich on mini Brioche bread (\$5 per piece)

Petite Chicken Wellington (\$5 per piece)

Petite Beef Wellington with Wild Mushroom Duxelle (\$5 per piece)

COST:

SELECTION I – \$105.00, SELECTION II – \$125.00, SELECTION III – \$145.00*

*PACKAGED 40 PIECES OF ONE TYPE OF HORS D'OEUVRE TO A TRAY

*UNLESS PRICED DIFFERENT

Additional fee apply, visit our [Terms & Conditions](#) for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.