



# THE STUFFED MUSHROOM

CREATIVE CATERING • ELEGANT ENTERTAINING

## Hors d'oeuvre Menu

### Cold Selections

#### Stuffed Snow Peas

The crispness of fresh snow peas married with smooth boursin cheese.

#### Stuffed Cherry Tomatoes

Filled with savory herb cheese or our famous tarragon chicken.

#### Fresh Crudités

Seasonal vegetables served with dill dip.

#### Asparagus Crepes

Asparagus spear and boursin wrapped in a delicate crepe.

#### Fruit & Cheese

A variety of imported cheese cubes presented with apple slices and grapes. Served with assorted crackers.

#### Artichoke Squares

Blend of artichoke hearts, cheddar cheese & onion.

#### Vegetable Tarts

A flaky pastry crust spread with boursin and topped with colorful finely chopped broccoli, tomato, scallions and cheddar.

#### Quiche Bites

Assortment of flavors.

#### Fresh Fruit

Melon, pineapple, strawberries and other seasonal fruits.

#### Antipasto

Beautifully arranged variety of salami, pepperoni, and cheese with marinated artichoke hearts, olives, cherry peppers, and pickled okra

#### Beef Tenderloin, Turkey Breast, Ham, or Roast Pork

Thinly carved and served with mini croissants, French rolls and condiments.

#### Tenderloin Canapé

Slices of beef tenderloin on baguette with capered mayonnaise, topped with béarnaise.

#### Swiss Twists

Baked ham and imported Swiss rolled with wild rice and scallions.

#### Smoked Salmon

Sliced and served with crackers, capers and chopped onion.

#### Caprese Skewers

Grape tomatoes, fresh mozzarella, and basil with Balsamic vinaigrette.

#### Caprese Canapé

Diced tomatoes, basil, Balsamic vinaigrette, fresh mozzarella, on baguette.

#### Gravlax

Delectable smoked salmon on cocktail bread with cream cheese and dilled mustard sauce.

#### Seared Tuna

Sushi-grade tuna lightly seared and served with wasabi.

#### Cocktail Shrimp

Peeled and deveined jumbo shrimp served with our own cocktail sauce.

#### Shrimp Vinaigrette

Marinated in a dill-ginger sauce and wrapped in snow peas.

#### Deviled Eggs

### Hot Selections

#### Stuffed Mushrooms

Our signature...choice of bacon & cheese or spinach & cheese, or both.

#### Phyllo Pastelles

Triangles of rich phyllo pastry surround traditional spinach and feta filling.

#### Chicken Satay

Skewered strips of chicken breast served with a spicy peanut sauce.

#### Chicken Marmalade

Bite-size pieces of chicken breast marinated in a soy ginger sauce and orange marmalade, wrapped in bacon.

#### Jerk Chicken Skewers

Strips of chicken breast marinated in a spicy Jamaican Jerk sauce.

#### Chicken Marsala Skewers

Chicken breast strips in our popular creamy marsala sauce.

#### Meatballs in Sauce

Choice of sweet & sour; mushroom sherry; or tomato basil.

#### Cocktail Frank Puffs

Bite-sized franks wrapped in puff pastry.

#### Cocktail Reuben

Corned beef, Swiss cheese, sauerkraut and 1000 Island dressing on cocktail rye.

#### Crab Puffs

Bite-sized crab cakes made with lump crab meat, served with Dijon marmalade sauce.

#### Cajun Shrimp

Cajun barbecue sauce - light and buttery. You select mild to hot.

#### Bacon Wrapped Scallops

Succulent sea scallops in smoky bacon.

### Dips & Spreads

#### Baked Brie in Pastry

Apricot preserves and toasted chopped pecans wrapped in flaky puff pastry. Served with apple slices, grapes, and water crackers.

#### Tapenade

Chopped fresh tomatoes, ripe olives, fresh basil, and garlic, drizzled with olive oil. Served with crostini.

#### Hummus

Classic or Roasted Red Pepper. Served with home-made pita chips.

#### Hot Crab Dip

Lump crabmeat in a rich sauce of selected cheeses and sherry. Served with home-made baguette chips.

#### Southwestern Six Layer Dip

Tortilla chips are served with this fiesta for the eyes and palate - layers of guacamole, sour cream, salsa, black olives, chopped tomato & cheese.

#### Seafood Mousse

Elegantly garnished and presented molded in the shape of a fish. Your choice of shrimp or salmon, served with crackers.

#### Florentine Artichoke Dip

Spinach, artichoke hearts, & cheeses, served warm with tortilla chips.

#### Escargot Cheese Dip

Escargot chopped and sautéed with butter and garlic topped with Monterey Jack cheese and baked. Served with French bread.

### Finger Desserts

Chocolate Dipped Strawberries • Fresh Fruit Kabobs • Miniature Cream Puffs • Lemon Squares  
Brownie Bites • Miniature Éclairs • Chocolate Truffles • Cookies • Key Lime Tarts • Cheesecake Bites