



**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.

**Cocktail Frank Puffs**

Bite-sized franks wrapped in puff pastry.

**Meatballs in Sauce**

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

**Bacon Wrapped Scallops**

Succulent sea scallops in smoky bacon.

**BBQ Sundae**

Juicy pulled pork, slaw, & baked beans with cornbread crumbles.

**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.

*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  
Coconut Macaroons • Pineapple Upside Down Bites • Mini Hummingbird Cupcakes