



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. *Can also be served as Vegetable Shooters.*

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.

Fresh Fruit

Melon, pineapple, strawberries and other seasonal fruits.

Charcuterie

Beautifully arranged variety of cured meat and cheese with marinated vegetables and accompaniments.

Mini Croissant Sandwiches

Choice of Turkey & Cranberry Mayonnaise, Ham & Brie, Tarragon Chicken Salad, Southern Style Chicken Salad.

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.

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 pita rounds.

Hot Crab Dip

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

Beef Tenderloin, Turkey Breast, Ham, or Pork

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

Tenderloin Canapé

Slices of beef 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

Tomatoes, basil, Balsamic vinaigrette, fresh mozzarella, on baguette.

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.

Quiche Bites

Assortment of flavors.

Deviled Eggs

Seafood Cups

Shrimp or Salmon Mousse served in a bite-sized pastry cup.

Hot Selections

Brie Bites

Pastry cup with brie, apricot preserves and toasted chopped pecans.

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.

Crab Cake Bites

A miniature version of our Maryland style crab cakes, made with lump crab meat and served with marmalade Dijon 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

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 • Pecan Bites • Cookie Bites • Key Lime Tarts • Cheesecake Bites
Coconut Macarons • Pineapple Upside Down Bites • Mini Hummingbird Cupcakes
Banana or Rice Pudding Shooters • Tira Misu Shooters

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