

Hors d'oeuvre Menu



THE STUFFED MUSHROOM

CREATIVE CATERING • UNIQUE & INSPIRED GIFTS

Hot Selections

Stuffed Mushrooms

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

Phyllo Pastelles

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

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.

Cocktail Frank Puffs

Bite-sized franks wrapped in puff pastry.

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.

Chicken Satay

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

Chicken Marmalade

Bite-size pieces of chicken breast in soy, ginger 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.

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

Served with dill dip. *Can also be served as Vegetable Shooters.*

Asparagus Crepes

Asparagus spear and boursin wrapped in a delicate crepe.

Assorted Cheeses

Sharp Cheddar, Smoked Gouda, & Pepper Jack cheese cubes garnished with apple slices and grapes. Served with assorted crackers.

Artichoke Squares

Blend of artichoke hearts, cheddar cheese & onion.

Vegetable Tarts

Pastry crust with Boursin, broccoli, tomato, scallions & cheddar.

Avocado Crostini

Fresh avocado mixed with ricotta & herbs top a toasted baguette slice.

Fresh Fruit

Melon, pineapple, strawberries and other seasonal fruits.

Charcuterie

Beautifully arranged variety of cured meat & cheese with accompaniments.

Seafood Cups

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

Deviled Eggs

Beef Tenderloin, Turkey Breast, Ham, or Pork

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

Mini Croissant Sandwiches

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

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.

Bloody Mary Shrimp

The iconic brunch drink puts a new twist on a classic favorite.

Quiche Bites

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 pita rounds.

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

Brownie Bites • Lemon Squares • Chocolate Dipped Strawberries • Fresh Fruit Kabobs • Miniature Cream Puffs
Miniature Éclairs • Cookie Bites • Key Lime Tarts • Cheesecake Bites • Mini Coconut Macaroons • Mini Hummingbird Cupcakes
Pecan Bites • Pineapple Upside Down Bites • Banana or Rice Pudding Shooters • Tira Misu Shooters