



SAMPLE “HEAVY HORS D’OEUVRES” MENU SUGGESTIONS

Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.

MENU I

Passed

Savory Black Olive Shortbread with Parsley Pesto and Goat Cheese
Shrimp Crostini

Tabled

Marinated Beef Tenderloin with Breads and Condiments
Tandoori Chicken Skewers with Raita
Polenta with Wild Mushroom Sauce
Antipasto with Marinated Mozzarella, Roasted Vegetables,
Black and Green Olives and Assorted Cheeses
Crudités with Tapenade
Hot Crab, Artichoke and Jalapeño Dip with Pita Triangles
Fruit Presentation

MENU II

Passed

Goat Cheese and Sun-dried Tomato Phyllo Tartlet
Jao Zi (Chinese Dumplings) with Dipping Sauce
Jumbo Shrimp with Cocktail Sauce

Tabled

Sage Roasted Turkey with Condiments and Breads
Blackened Grouper with Pesto Mayonnaise
Marinated Tortellini
Belgian Endive with Marinated Beets and Aged Goat Cheese
Brie en Croûte with Peach Chutney and Toasted Almonds
Crudités with Roasted Pepper and Eggplant Dip
Assorted Mini Sweets



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MENU III

Passed

Spinach Stuffed Mushrooms

Mozzarella Crostini

Tabled

Raw Oyster Bar with Thai Mussels and Scallops

Served with Cocktail Sauce, Lemon Wedges and Saltines

Mini Crab Cakes with Rémoulade

Virginia Smithfield Ham with Condiments and Rolls

Roasted Vegetables

Ginger Sweet Potato Fritters with Lime Dill Crema

Caponata with French Bread and Belgian Endive

Assorted Cheeses offered with Crackers and Fresh Fruit

MENU IV

Passed

Jasmine Rice Cakes with Smoked Salmon and Wasabi

Artichoke Bottoms

Tabled

Sage Roasted Turkey with Pesto Mayonnaise and Sliced French Bread

Cocktail Meatballs

Kielbasa Brioche with Grainy Mustard

Hot Artichoke Dip with Toasted Pita Triangles

Marinated Tortellini

Cherry Tomatoes Stuffed with Bacon and Scallion

Assorted Sweets

MENU V

Passed

Prosciutto Wrapped Melon

Bruschetta

Tabled

Smoked Salmon Presentation with Lemons, Cream Cheese, Capers, and Black Bread

Turkey Breast in a White Wine Marinade with Capers, Sultanas and Pine Nuts

Pistachio Chicken Salad on Endive

Asparagus and Snow Pea Crudités with Lemon Mayonnaise

Cucumber Finger Sandwiches

Tomato and Basil Finger Sandwiches

Assorted Sweets



SAMPLE "HEAVY HORS D'OEUVRES" MENU STATION SUGGESTIONS

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MENU VI

Passed Hors D'Oeuvres

Crab Cakes with Smoked Tomato Rémooulade
California Rolls and Tuna Maki with Dipping Sauce Pickled Ginger, and Wasabi
Tomato Basil Finger Sandwiches
Porterhouse Rolls with BBQ Pork and Coleslaw

Tabled Presentations

Carving Station

Marinated Beef Tenderloin with Rolls and Condiments
Jumbo Shrimp with Cocktail Sauce and Mustard Dill Sauce
Crudités with Tapenade Dip
Cheese Presentation with Breads and Crackers

Asian Station

House-Smoked Asian Glazed Salmon
Sushi Rice Cakes stuffed with Pickled Ginger and Orange with Brown Sugar Soy Glaze and Wasabi Oil
Marinated Grilled Quail Quarters

Oyster Bar

Gulf Coast Oysters (shucked tableside) with Asian Mignonette and Horseradish Sauce

Derby Station

Gazpacho in Demitasse
Mini Hot Browns
Black-eyed Pea and Corn Fritters with Chow Chow
Fresh Fruit Presentation