



SAMPLE “LIGHT 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

Chicken Satay with Peanut Ginger Dipping Sauce
Smoked Salmon Canapé
Cucumber Finger Sandwiches
Beaten Biscuits with Chipotle Pimento Cheese
Sun-dried Tomato and Mango Chutney on Won Ton Crisps
Vegetable Presentation with Dip
Assorted Sweets

MENU II

Passed Hors D’Oeuvres

Shrimp and Artichoke Skewers
Beef Tenderloin Canapé with Watercress and Creamy Bleu Cheese Spread

Tabled Presentation

Spinach Quichettes
Belgian Endive with Pistachio Chicken Salad
Cheese and Fruit Presentation
Fresh Vegetables with Tapenade
Assorted Sweets

MENU III

Passed Hors D’Oeuvres

Goat Cheese and Sun-dried Tomato Purses
Jao Zi with Dipping Sauce

Tabled Presentation

Beef Satay with Hot Plum Sauce
Cucumber Mint Radish Canapé
Shiitake Artichoke Skewers
Asparagus with Lemon Mayonnaise
Brie en Croûte with Peach Chutney and Toasted Almonds
Fruit Presentation



SAMPLE “LIGHT 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 IV

Passed Hors D’Oeuvres

Brie Tartlets
Spanakopita

Tabled Presentation

Chicken Satay with Peanut Ginger Sauce
Jumbo Shrimp with Cocktail and Mustard Dill Sauces
Spinach Ravioli with Cream Sauce
Crudités with Tapenade
Assorted Sweets

MENU V

Passed Hors D’Oeuvres

Beer Battered Shrimp with Cocktail Sauce
Sun-dried Tomato and Goat Cheese Purses

Tabled Presentation

Tenderloin Canapé with Bleu Cheese and Asparagus
Roasted Turkey with Breads and Condiments
Salmon Mousse with Crackers
Savory Cheesecakes
Tomato Basil Finger Sandwiches
Mushroom and Artichoke Skewers
Crudités with Spinach Dip
Chocolate Dipped Strawberries