



## *Hors D'oeuvres Menu*

Please Select off This Hors D'oeuvre Menu  
For Your Upcoming Hors D'oeuvre Party or During Your Reception Period Prior to Your Seated Meal

### *Warm Hors D'oeuvres*

#### Seafood Hors D'oeuvres

- Mini Crab Cakes with Creole Remoulade
- Mini Shrimp BLT with Red Onion and Honey Mustard on Jalapeno Cheddar Roll (*Mini Sandwich*)
- Shrimp Maki Bacon Wrapped Shrimp with Picante Sauce and Hungarian Paprika
- Bacon, Jalapeno and Cheese Wrapped Shrimp
- Shrimp Toast with Plum Sauce

#### Beef and Pork Hors D'oeuvres

- Mini Smokehouse Burger with Fried Tobacco Onions and BBQ Sauce (*Mini Sandwich*)
- Mini Beef Wellingtons Seared Beef Tips Mushroom and Pate Duxelle in a Puff Pastry
- Italian Sausage Risotto Balls
- Mini Pulled Pork Sandwich with Cole Slaw and Dill Pickle (*Mini Sandwich*)
- Chorizo Empanadas Spicy Sausage in a Pastry Pillow
- Thai Beef Brochettes Marinated in Lemon Gras Sauce
- Saffron Risotto Stuffed Mushrooms Saffron and Italian Sausage Risotto
- Mini Quiche Pastry Shell Filled with Egg Custard, Assorted Meats and Veggies
- Mini Pizzas with Fresh Basil, Mozzarella and Italian Sausage
- Vietnamese Egg Rolls
- Mini Reuben with Corned Beef, Sauerkraut and Swiss Cheese on Marble Rye (*Mini Sandwich*)

#### Chicken Hors D'oeuvres

- Mini Chicken Cordon Bleu Chicken, Ham and Swiss Cheese
- Chicken Saltimbocca Chicken, Prosciutto, Fresh Mozzarella and Tomato Sauce
- Mini Chicken Quesadillas with Mango Salsa and Lime Sour Cream

#### Vegetarian Hors D'oeuvres

- Mini Brie On Croute Brie in Puff Pastry with an Apricot-Mango Chutney
- Baked Brie in a Puff Pastry
- Vegetarian Empanadas (for example: Potato or Pineapple Empanadas)
- Mini Vegetarian Pizza
- Spanakopitas Phyllo Dough Stuffed with Sautéed Spinach, Onions and Feta cheese



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### *Cold Hors D'oeuvres*

#### Seafood Hors D'oeuvres

- Chilled Shrimp Cocktail with Cocktail Sauce
- Corona Poached Shrimp with Avocado Salsa, Lime Sour Cream in Tortilla Shell
- Champagne Mustard Poach Shrimp Served on Toast Points
- Smoked Salmon Canapé with Dill Lemon Cream Cheese
- Seared Tuna with Asian Slaw on Fried Wontons
- California Sushi with Vegetables, Avocado and Shrimp (or Jumbo Lump Crab Meat instead of Shrimp)
- Caviar on Bellini with Crème Fraiche
- Ceviche Lime Marinated Seafood Served on a Tortilla Chip

#### Beef and Pork Hors D'oeuvres

- Prosciutto Wrapped Melon & Figs (Seasonal)
- Cold Roast Tenderloin On A Toast Point

#### Chicken Hors D'oeuvres

- Pate Canapés
- Tarragon Chicken Mousse En Bouchée
- Mini Hyde Park Chicken Sandwich (*Mini Sandwich*)
- Chicken Liver Pate Crostini

#### Vegetarian Hors D'oeuvres

- Grilled Vegetables and Goat Cheese Canapés
- Blue Cheese Stuffed Cherry Tomatoes
- Eggplant, Goat Cheese & Roasted Vegetables On Toast Points
- Assorted Crostini (for example: Tomato-Mozzarella or Tuscan White Bean & Mint)
- Endive with Bleu Cheese, Apple and Walnuts
- Hummus and Tabbouleh on Pita

The Price Depends on the Number of Hors D'oeuvres per Person

CWG Recommends: 3 Pieces per Person (Best for a 30 min Reception Period prior to a Seated Meal) \$9.00

6-8 Pieces per Person (Best for a Lunch Hors D'oeuvres Party) \$18.00-24.00

8-10 Pieces per Person (Best for a Light Hors D'oeuvres Dinner Party) \$24.00-30.00

10-12 Pieces per Person (Best for a Heavy Hors D'oeuvres Dinner Party) \$30.00-36.00



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### *Platters/Trays/Displays/Stations*

- Fresh Fruit .....\$5.00/Per Person
- Tropical Fruit .....\$6.00/Per Person
  
- Domestic Cheeses with Kalamata Cheese Balls.....\$5.00/Per Person
- Imported Cheeses with Kalamata Cheese Balls.....\$6.00/Per Person
- Domestic Cheese & Fruit Display with Kalamata Cheese Balls .....\$7.00/Per Person
- Imported Cheese & Tropical Fruit with Kalamata Cheese Balls .....\$8.00/Per Person
- Whole Almond Baked Brie .....\$4.00/Per Person
  
- Antipasto Platter with House Made Sbriciolata Fennel Salumi, Prosciutto, House Made Bresaola, Capicola, Provolone, Parmesan and Fresh Mozzarella with Marinated Artichokes, Olives and Sicilian Caponata .....\$7.00/Per Person
- Gourmet Salad Station .....\$14.00/Per Person
- Mashed Potatoes Bar with Assorted Toppings such as: Sour Cream, Sautéed Mushrooms, Sundried Tomatoes, Crumbled Hickory Bacon, Finely Shredded Cheese, Pulled Pork, Onion Crisps, Lobster Bisque and Sweet Italian Sausage.....\$6.00/Per Person
  
- Domestic Meat & Cheese Platter with Kalamata Cheese Balls .....\$7.00/Per Person
- Imported Meat & Imported Cheese Platter with Kalamata Cheese Balls .....\$8.00/Per Person
- Sliced Beef Tenderloin Platter (Temperature: Cold) with Yeast Rolls, Horseradish Sauce and Grained Mustards.....\$12.00/Per Person
- Carved Meat Station .....\$8.00 - \$16.00/Per Person
  
- Smoked Fish Platter .....\$6.00/Per Person
- Fresh Vegetables with Assorted Dips.....\$4.00/Per Person
- Mezze Platter with Baba Ghanoush, Hummus, Tabbouleh, Dolmas, Feta, Olives .....\$7.00/Per Person



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### Desserts

#### Pre-Set or Hand Passed Mini Desserts

- Fruit Tartes
- Mini Cheesecake Squares
- Lemon Raspberry Tartes
- Key Lime Squares
- Chocolate Covered Strawberries
- Chocolate Cake Squares
- Orange Truffle Petit Fours
- Chocolate Truffle Traditional
- Baked Apple Tartes
- Chocolate Eclairs

#### Dessert Station

- Whole Nutella Torte ..... \$80 per Cake (Cake can be cut in 12 or 16 Slices)
- Whole Christopher's Signature Cheesecake \$65 per Cake (Cake can be cut in 12 or 16 Slices)
- Whole Carrot Cake ..... \$65 per Cake (Cake can be cut in 12 or 16 Slices)
- Whole Lemon Raspberry Torte ..... \$65 per Cake (Cake can be cut in 12 or 16 Slices)
- Whole Italian Wedding Cake ..... \$65 per Cake (Cake can be cut in 12 or 16 Slices)
- Chocolate Fondue with Fresh Fruit ..... 7.00 Per Person
- Assorted Pastry & Danish Tray ..... \$23.00 Per Dozen
- Dessert Tray ..... \$8.00 Per Person

#### Specialty Coffee Bar

- Specialty Coffee Station with Whipped Cream, Half and Half, Cinnamon, Nutmeg, White Chocolate, Dark Chocolate, Cocoa Powder, Raw Sugar, Vanilla Syrup, Hazelnut Syrup, Caramel Syrup, Almond Syrup, Raspberry Syrup and Irish Cream .....\$3.95 per Person