

# Banquet Warm Hors d'œuvres Menu

## WARM SEAFOOD HORS D'ŒUVRES

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

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## WARM BEEF AND PORK HORS D'ŒUVRES

Italian Sausage Risotto Balls with Marinara Dipping Sauce  
Mini Beef Wellingtons Seared Beef Tips, Mushrooms and Pate Duxelle in a Puff Pastry  
Mini Smokehouse Burger with Fried Tobacco Onions and BBQ Sauce (Mini Sandwich)  
Mini Pulled Pork Sandwich with Cole Slaw and Dill Pickle (Mini Sandwich)  
Vietnamese Egg Rolls  
Thai Beef Brochettes Marinated in Lemon Grass Sauce  
Mini Deep Dish Pizzas with Fresh Basil, Mozzarella and Italian Sausage  
Mini Quiche Pastry Shell Filled with Egg Custard, Assorted Meats and Veggies

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## WARM CHICKEN HORS D'ŒUVRES

Mini Chicken Cordon Bleu Chicken, Ham and Swiss Cheese  
Mini Chicken and Brie on Wheat Bun with Dijon Dipping Sauce (Mini Sandwich)  
Chicken Saltimbocca Chicken, Prosciutto, Fresh Mozzarella and Tomato Sauce  
Mini Chicken Quesadillas with Mango Salsa and Lime Sour Cream

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## WARM VEGETARIAN HORS D'ŒUVRES

Mini Baked Brie En Croute Brie in Puff Pastry with an Apricot-Mango Chutney  
Spanakopitas Phyllo Dough Stuffed with Sautéed Spinach, Onions and Feta Cheese  
Mini Vegetarian Pizza  
Saffron Risotto Balls with Roasted Red Peppers and Goat Cheese

# Banquet Cold Hors d'œuvres Menu

## COLD SEAFOOD HORS D'ŒUVRES

Corona Poached Shrimp with Avocado Salsa and Lime Sour Cream in Tortilla Shell  
Chilled Shrimp Cocktail with Cocktail Sauce  
Smoked Salmon Canapé with Dill Lemon Cream Cheese  
California Sushi Roll with Vegetables, Avocado and Shrimp (or Jumbo Lump Crab Meat available for add. charge)  
Seared Tuna with Asian Slaw on Fried Wontons  
Champagne Mustard Poached Shrimp Served on Toast Points  
Caviar on Bellini with Crème Fraiche (available for an additional charge)

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## COLD BEEF AND PORK HORS D'ŒUVRES

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

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## COLD CHICKEN HORS D'ŒUVRES

Mini Hyde Park Chicken Sandwich (Mini Sandwich)  
Tarragon Chicken Mousse En Bouchée  
Torchon de Foie Gras (available for an additional charge)

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## COLD VEGETARIAN HORS D'ŒUVRES

Endive with Bleu Cheese, Apple and Walnuts  
Assorted Crostini (please select one of the following: Tomato-Mozzarella or Tuscan White Bean & Mint)  
Hummus and Tabbouleh on Pita  
Grilled Vegetables and Goat Cheese Canapés

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**\$9.00** per Person for Hors d'oeuvres during a 30 min. Arrival Period prior to a seated Dinner

**\$12.00** per Person for Hors d'oeuvres during a 45 min. Arrival Period prior to a seated Dinner

**\$15.00** per Person for Hors d'oeuvres during a 60 min. Arrival Period prior to a seated Dinner

**\$24.00** per Person for a Lunch Hors d'oeuvres Party

**\$30.00** per Person for a Light Dinner Hors d'oeuvres Party

**\$36.00** per Person for a Dinner Hors d'oeuvres Party

**(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)**