BANQUET HORS D’OEUVRES

COLD HORS d’OEUVRES

Brie on Toasted French Bread with Chopped Tomatoes $1.25
Bruschetta with Fresh Tomatoes, Basil and Parmesan Cheese $1.25
Bruschetta with Fresh Tomatoes, Pesto and Parmesan Cheese $1.25
Caramelized Onion and Feta Cheese on Toast Rounds $1.25
Caramelized Onion and Stilton Cheese on English Muffin Toast $1.25
Gorgonzola-Parmesan Twist $1.25
Roasted Red Pepper Bruschetta on Garlic Toast $1.25
Tapenade Crostini $1.25
Chèvre with Chipotle and Roasted Red Pepper Crostini $1.50
Spanish Chorizo, Manchego Cheese and Olive Skewers $1.75
Curried Chicken on Cucumber Rings $2
Watermelon, Basil and Feta Cheese Bites With Balsamic Vinegar Glaze $2
Black Forest Ham with Spicy Coleslaw on English Muffin Toast $3
Caprese Skewers with Cherry Tomato, Fresh Mozzarella Ball and Basil $3
Prosciutto Wrapped Asparagus $4
Beef Carpaccio and Red Pepper Mustard on Parmesan Bread with Microgreens $5
Scotch Smoked Salmon Canapé $5
Scotch Smoked Salmon in Belgian Endive with Horseradish Cream $5
Shrimp and Avocado Bruschetta $5
Spice Rubbed Beef Tenderloin on Crostini with Horseradish Cream $5
Thinly Sliced Tenderloin of Beef on Toasted Sourdough Bread with Grilled Onions and Stilton Cheese $5
Artichoke Bottom filled with Crabmeat Maison $6
Cold Poached Jumbo Shrimp with Cocktail Sauce $6
Crab Louis Bruschetta with Microgreens $6
Spicy Shrimp with Mango in Belgian Endive $6

HOT HORS d’OEUVRES

Chèvre and Roasted Garlic Crostini $1.25
Mini Grilled Cheese Sandwich $1.75
Mini Cheese and Roasted Vegetable Quesadilla with Sour Cream and Salsa Maison $2.50
Artichoke Fritters with Horseradish Dipping Sauce $3
Boudin-Stuffed Cremini Mushrooms $3
Chicken Quesadilla with Jack Cheese and Salsa Maison $3
Panko-Crusted Chicken Fingers with Honey Mustard $3
Spanakopita $3
Spinach and Boursin Cheese-Stuffed Cremini Mushrooms $3
Crab Toast $3.50
Pulled Pork Quesadilla with Avocado and Mango Sauce $3.50
Fried Crawfish Tails with Rémoulade Sauce $4
Seafood and Goat Cheese-Stuffed Cremini Mushrooms $4
Mini Crab Cakes with Sauce Rémoulade $6
Grilled Cocktail Baby Lamb Chops With Mint Chimichurri Sauce $8.50

**SOUPS—HORS D’ŒUVRES**

*Served in Demitasse Cups*

Chicken and Sausage Gumbo $2.50
Chilled Avocado $2.50
Cream of Asparagus $2.50
Creamy Corn Bisque $2.50
Creamy Mushroom with Chives $2.50
Fresh Garden Gazpacho $2.50
Roasted Butternut Squash Bisque $2.50
Tomato Basil Bisque $2.50
Lobster Bisque with Roasted Corn Garnish $3.75
Seafood Gumbo $3.75