

# 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 Rémoûlade Sauce \$4  
Seafood and Goat Cheese-Stuffed Cremini Mushrooms \$4  
Mini Crab Cakes with Sauce Rémoûlade \$6  
Grilled Cocktail Baby Lamb Chops With Mint Chimichurri Sauce \$8.50

SOUPS—HORS D'OEUVRES

*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