

# 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
- BLT Stuffed Cherry Tomatoes \$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
- Cold Poached Jumbo Shrimp with Cocktail Sauce \$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
- Fried Mac 'n Cheese Bites \$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  
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 \$8.50  
Grilled Cocktail Baby Lamb Chops With Mint Chimichurri Sauce \$10.00

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