



HORS D'OEUVRE TO GO

The Hors d'oeuvre To Go do not require assembly and are recommended for drop-off orders. The Hot Hors d'oeuvre will be on baking sheets with heating instructions. If you are having a staffed event please call us for other options from our extensive signature hors d'oeuvre list.

Ordering Guide

Afternoon cocktail party: 2-4 hours
Hors d'oeuvre per guest: 7-14
Cost per guest: \$21.00 - \$50.00

Pre-dinner hors d'oeuvre: 1-2 hours
Hors d'oeuvre per guest: 4-8
Cost per guest: \$14.50 - \$27.50

Hors d'oeuvre in lieu of dinner: 4-6 hours
Hors d'oeuvre per guest: 15-20
Cost per guest: \$48.00 - \$78.00

minimum order of a dozen or more may be required depending on hors d'oeuvre

Hot Hors d'oeuvre

Meat and Poultry

Beijing Lamb Skewer seasoned with cumin, garlic, ginger, scallion and chiles served with a spicy soy dipping sauce	per piece \$4.62
Chicken Wings: ancho chili rubbed and served with blue cheese dip crispy cumin rubbed wings served with mango dip honey, garlic and soy marinated served with spicy peanut dip	\$2.00
Coconut Chicken Skewer marinated in fresh ginger and mild curry spices, crusted in coconut served with mango crème fraîche	\$3.30
Crêpe Purse with Asparagus and Chicken tender crêpe with lemon and tarragon tied with a chive	\$3.30
Crêpe Purse with Ginger Orange Duck tender crêpe with hoisin, Chinese five-spice and snow peas	\$3.35



HORS D'OEUVRE TO GO

Hot Hors d'oeuvre (continued)

Kebabs:

beef satay served with a red Thai curry coconut cream dip	\$4.85
chicken Tikka - marinated breast in fresh ginger, mild curry spices and yogurt	\$3.30
lemon grass chicken satay served with spicy Thai peanut sauce	\$3.30
Moroccan lamb with red and yellow peppers served with a quince, pomegranate and roasted pepper dip	\$4.15
Thai pork satay served with fresh cilantro and roasted pineapple chili dip	\$3.15

Miniature Brioche with Braised Short Ribs and Brie housemade brioche with tender wine braised beef	\$3.20
---	--------

Miniature Brioche with Pulled Pork slow-cooked smoky pork, fontina cheese and ancho barbecue sauce	\$3.15
---	--------

Miniature Grilled Cheese with Bacon Gruyère, bacon and housemade onion jam	\$3.00
---	--------

Peking Duck Spring Roll ginger roast duck with hoisin lime dip	\$2.65
---	--------

Polenta Cup with Chicken and Piave Cheese braised chicken in red wine and rosemary	\$2.90
---	--------

Quesadilla filled with chicken and cilantro pesto served with a creamy lime dip	\$2.75
--	--------

Sausage Roll with Chicken and Leek housemade with fresh sage and thyme served with housemade mustard cream	\$2.20
---	--------

Spiced Chicken Spring Roll with julienned bell peppers and passion fruit dip	\$2.65
---	--------

Seafood

Crêpe Purse with Coquilles St. Jacques tender crêpe stuffed with scallop, white wine and cream	per piece \$3.55
---	---------------------

Crêpe Purse with Lobster and Tarragon tender crêpe stuffed and tied with a chive	\$6.60
---	--------

Lemon Grass and Lime Leaf Shrimp Roll tangy lime dip	\$2.65
---	--------

Mushroom Cap Stuffed with Crab with fontina cheese, tarragon and horseradish	\$3.60
---	--------



HORS D'OEUVRE TO GO

Hot Hors d'oeuvre (continued)

Vegetarian

Crêpe Purse with Porcini Mushrooms tender crêpe filled with wild mushrooms, fresh herbs and cream	per piece \$3.30
Crispy Mac and Cheese Croquette with Spicy Tomato with a creamy sauce made with aged cheddar served with a spicy tomato dip	\$2.60
Crispy Mac and Cheese Croquette with Truffles with a creamy sauce made with aged cheddar served with a truffle mayonnaise	\$2.60
Flatbread topped with a choice of: caramelized onions, sun-dried black olives and rosemary fresh basil pesto, tomato and fontina fresh figs, pine nuts and minted chèvre	\$2.75
Grilled Fig and Stilton Sandwich black Mission fig tapenade and Stilton on fresh baguette slices	\$3.20
Miniature Grilled Cheese with Roasted Pear aged cheddar, roasted pear and pear vinegar	\$3.00
Miniature Margherita Pizza with bocconcini, fresh basil, housemade smoked tomato sauce and Maldon salt flakes	\$2.75
Polenta Cup with Basil Scented Chèvre topped with a roasted cherry tomato	\$2.75
Quesadilla filled with: black beans, roasted peppers, Monterey Jack cheese, chiles and cilantro served with guacamole	\$2.75
Risotto Croquettes with Basil with fresh basil and Parmesan cheese	\$2.65
Roasted Vegetables on Herbed Yorkshire Pudding bite-size topped with Gouda béchamel and fresh herbs	\$2.90
Spicy Vegetable Samosa housemade with classic Indian seasonings served with tamarind chutney	\$2.30