

H O R S D ' O E U V R E S

V e g e t a r i a n

Eggplant Cannelloni Provencale stuffed with Vegetables, Goat Cheese, and Tomato Confit
On top of Crisp Potato Galette (GF)

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots

Southwest Vegetable Quesadillas with Pepper Jack Cheese and Avocado Crema

Stilton, Granny Smith Apple and Adriatic Fig Spread on Seeded Lavash

Moroccan Hummus and Grilled Vegetable Tapenade on a Naan Crisp

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish Topped with Basil Chiffonade

Warm Phyllo Cup with Gorgonzola, Caramelized Onion and Pear Jam

Caprese Skewers of Tomato, Cilliengini, Fresh Basil and Balsamic (GF)

Smoked Gouda and Green Onion Pimento Cheese in a Gougere

Paula Lambert Smoked Mozzarella and Tomato Crostini with Olive Tapenade

Watermelon Feta Skewer with Olive Oil and Cracked Pepper (GF)

Crispy Three-Cheese Risotto Cake with Grilled Portobello Caponata and Balsamic Reduction

Warm Brie en Croute with Port Fig Preserves, and a Sea Salt Marcona Almond

English Cucumber and Watercress Tea Sandwich

Pecorino Romano Ratatouille Stuffed Mushroom Cap

Crispy Kale Dumpling with Daikon Dipping Sauce (V)

H O R S D ' O E U V R E S

Pork, Poultry and Beef

Jamaican Beef Patty Blended with Caribbean Jerk Seasonings, Peppers, Onions,
and Curry wrapped in a Corn Pastry

Warm Mini Potatoes with Smoked Jalapeno Chicken Salad and Chipotle Cheddar (GF)

Crispy Chicken Cordon Blue Croquette with Roquefort Cheese and Lingonberry Jam

Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey Mustard

Herb Popover with Boursin, Oven-cured Tomato and Crisp Peppered Bacon

Mini Fried Green Tomato topped with Garlic Aioli and Pepper Bacon

Mac and Cheese Bites with Neuske's Bacon Crumbles and Chives

Grilled Fajita Rice Paper Wrap with Spicy Salsa (GF)
Choice of Beef, Chicken or Vegetable (V)

Mini Beef Chimichanga with Queso Dip

Sweet Potato, Sage, and Prosciutto Risotto Cake

Pepper Jack stuffed Chicken Wrapped in Bacon (GF)

Pulled Pork Quesadilla with Avocado Crema

Turkish Beef OR Lamb Meatball Skewer with
Tzatziki OR Tomato-Harissa Sauce

Southern Grits Cake with Micro Herbs
Choice of BBQ Beef, BBQ Chicken or Pulled Pork

Crispy Pot Sticker with Dumpling Sauce
Choice of Vegetable, Chicken or Pork

H O R S D ' O E U V R E S

Pork, Poultry and Beef

Spicy Venison Sausage on a Corn Cake with Smoked Gouda
and Strawberry Jalapeno Chutney (Contains Pork)

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Hawaiian Kalua Pork Spring Roll with Pineapple Ginger Chutney

Thai Chicken OR Beef Salad with Mint Sauce in an Endive Leaf (GF)

Caribbean Curry Chicken Salad on a Crisp Plantain (GF)

Mini Pork Carnita Flautas with Avocado Crema (GF)
OR Beef Adobo

Chipotle Grilled Beef Quesadilla with Roasted Salsa

Ranch Turkey Burger Mini Slider with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Korean Barbeque Bulgogi Beef Dumpling with Red Chili Tomato Puree

Baby Colorado Lamb Carpaccio in a Corn Tortilla Cup with Arugula and
Lavender-Rosemary Mustard Sauce, Topped with Tabouli

Maple Glazed Duck Breast on a Sweet Potato Scone with Pecan-Pumpkin Butter

Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli (GF)

Angus Beef Mini Slider with Smoked Gouda and Chipotle Mayo

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico (GF)

Chinois Chicken Salad in a Sesame Snow Pea (GF)

Pulled Pork Mini Slider with Coleslaw

Mini Corned Beef Reuben Sandwich

H O R S D ' O E U V R E S

S e a f o o d

Chorizo and Manchego Paella Cake Topped with Roasted Shrimp and Tomato Fondue

Asian Tuna Tartare on Crisp Wonton with Avocado and Sesame Seeds

Mini Tequila Lime Lobster Tacos with Queso Fresco and Cilantro (GF on Request)

Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)

Mini Cucumber Cup with Smoked Trout and Horseradish Salad (GF)

Corn Tortilla Cup Filled with Roasted Lobster and Grilled Corn Salad (GF)

Applewood Smoked Salmon Tartare and Mascarpone Crostini

Seared Ahi Tuna in a Wonton Cup with Soba Noodle Salad and Wasabi Emulsion

Shrimp, Avocado and Lime Ceviche in a Tomato Cup (GF)

Smoked Salmon Cake with Egg, Remoulade and Dill

Crispy Lobster Risotto Cake with Sweet Pea Aioli

New England Style Lobster Salad on Pretzel Bread

Mini Curried Crab Cakes with Mango-Chili Chutney

Provencale Tuna Nicoise Salad in a Potato Cup (GF)

Traditional Shrimp Cocktail Shooters
(Requires Shot Glass Rental)

Mexican Style Shrimp Cocktail Shooter
with Avocado and Pico de Gallo

H O R S D ' O E U V R E S

S o u p S h o t s

All Require Shot Glass Rental

Santa Fe Chicken Tortilla with Queso Fresco and Cilantro

Butternut Squash with Roasted Pine Nuts and Pecorino

Chilled Avocado Vichyssoise with Chives

Dubliner White Cheddar and Cauliflower Soup

Lobster Bisque with Cognac Cream

B U F F E T H O R S D ' O E U V R E S

V e g e t a r i a n

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Pecorino Romano Ratatouille Stuffed Mushroom Cap

Caprese Skewers with Cilliegini Tomato, Basil and Balsamic (GF)

Crispy Kale Dumpling with Daikon Dipping Sauce (V)

Spanish Olive Manchego Croquettes with Saffron Sofrito

Food Glorious Food Signature Mac & Cheese Served in Lions Head Bowl
(GF available on request)

Vietnamese Spring Roll with Guava-Lemongrass Sauce (V)

Southwest Vegetable Quesadilla with Avocado Crema

Traditional Greek Spanakopita with Spinach and Feta

Brie en Croute with Fig Jam and Sea Salt Marcona Almond

Seasonal Vegetable Crudite with Choice of 1 Sauce (GF)
Ranch, Blue Cheese or Red Pepper Hummus

Asiago Risotto Croquette with Spicy Marinara Dip

Risotto Cake with Grilled Portobello Caponata

Indian Samosas with Cucumber Mint Raita (V)

B U F F E T H O R S D ' O E U V R E S

V e g e t a r i a n

Watermelon and Feta Skewers with Olive Oil and Black Pepper

Smoked Gouda and Green Onion Pimento Cheese in a Gougere

Vegetable Portobello Skewers with Balsamic Reduction (V,G)

English Cucumber and Watercress Tea Sandwiches

Black Bean Empanadas with Queso Dip

Artichoke and Goat Cheese Beignets

Smokey Portobello Tartlet with Herbed Crème Fraiche Custard

B U F F E T H O R S D ' O E U V R E S

P o r k , P o u l t r y a n d B e e f

Corned Beef Reuben Potato Skins Topped with Crispy Rye Bread Crumbles and Creamy Russian Dressing Dip

Mini BBQ Beef Chimichanga with Monterrey Jack, Black Beans and Chipotle Crema

Mini Smoked Chicken Chimichanga with Pepper Jack and Tomatillo Dip

Petite Beef OR Chicken Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Grilled Fajita Rice Paper Wrap with Spicy Salsa (GF)
Choice of Beef, Chicken or Vegetable (V)

Chicken Porcupines served with Chili-Plum Dipping Sauce

Beef, Chicken or Vegetable Empanada with Queso Dip

Tandoori Chicken Skewers with Cucumber Mint Raita (GF)

Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade (GF)

Pepper Jack stuffed Chicken Wrapped in Bacon

Pulled Pork Quesadilla with Avocado Crema

Chicken Guajillo Mole and Plantain Skewer (GF)

Thai Chicken OR Beef Satay with Indonesian Peanut Sauce

B U F F E T H O R S D ' O E U V R E S

P o r k , P o u l t r y a n d B e e f

Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi-Glace

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Beef Short-Rib and Roasted Cremini Shepherd's Pie Topped with Cotswald Mash

Spicy Texas Beef Chili in a Mini Potato with Smoked Cheddar and Chives

Thai Beef Salad in a Mini Lettuce Cup with Mint and Crisp Rice Noodle (GF)

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Grilled Chicken and Andouille Skewers with Spicy Pear Glaze

Tender Cubes of Beef with Porcini-Chianti Marinade

Tender Chunks of Lamb with Ancho Chili Butter (GF)

Pork Kabob with Jalapeno Jam Glaze (GF)

Grilled Texas Quail Glazed with Pepper Jelly (GF)

Platter of Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

B U F F E T H O R S D ' O E U V R E S

S e a f o o d

Lobster Risotto Cakes with a Lemon-Basil Rouille

Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)

Mini Crab Cakes with Spicy Cajun Remoulade

Coconut Shrimp with Tropical Mango Chili Dip

Cumin Spiked Grilled Chilled Shrimp on Bamboo Skewer with Tomatillo Salsa (GF)

Shrimp Empanada with Queso Dip

Bacon Wrapped Shrimp with Sweet Chili Marinade (GF)

BUFFET HORS D'OEUVRES

Mini Napa Valley Pizzas

Petite pizzas with tender, traditional crust and a variety of toppings.

Flatbread crust also available upon request.

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterey Jack Cheese (V)

Hawaiian Pizza with Canadian Bacon and Grilled Pineapple

BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro

Buffalo Chicken Pizza with Blue Cheese and Shaved Celery and Carrots

Gourmet Sliders

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread

Turkey Burger with Gruyere, Smoked Bacon and Caramelized Onion Aioli

Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles

Crab Cake Po-Boy with Cajun Remoulade

Southwestern Veggie with Avocado Crema (V)

Pulled Pork with Tangy Cole Slaw