



Hors D Oeuvres Menu

Menu Packages

**Priced per person Includes All Food Items Listed.
Staffing, Rentals, Bar Service Priced Separately
~Approximately 2 items per person~**

Collection One

Choice of One (1) Stationary Food Display
Choice of Four (4) Bite Size Hors D Oeuvres

Collection Two

Choice of Two (2) Stationary Food Displays
Choice of Four (4) Bite Size Hors D Oeuvres

Collection Three

Choice of Two (2) Stationary Food Displays
Choice of Five (5) Bite Size Hors D Oeuvres



Collection One

Vegetarian

Vietnamese Spring Rolls
Avocado Lime Sauce

Roasted Mushroom Crostini
Triple Cream Brie

Fried Green Tomatoes
Pimento Goat Cheese Mousse

Parmesan Risotto Bites
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Mediterranean Flat Bread
Roasted Red Pepper & Goat Cheese

Mac & Cheese Bites
Classic or Sriracha Honey

Perfect Pear Flatbread
Pears + Blue Cheese + Candied Pecans + Balsamic

Watermelon Green Tomato Bruschetta
Feta + Mint + Basil

Classic Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Ricotta Stuffed Mushrooms
Spinach & Artichoke

Stuffed Medjool Dates
Goat Cheese + Pistachios

Coconut Corn Cakes
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Buffalo Chicken Flatbread
Creamy Buffalo Blue Sauce

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Smoked Chicken Salad
Fillo Tart Shell

Chicken Satay
Thai Cashew Sauce

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Fried Chicken Slider
Honey Hot Sauce + Dill pickles

Chicken Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes

Seafood

Smoked Salmon Canapé
Lemon Caper Drizzle

Bloody Mary Shooters
Shrimp Ceviche

Shrimp & Grits Fritters
Pepper Jack Cream

Bacon Wrapped Shrimp
Smokey Onion Caramel

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp Bruschetta
Creamed Leeks + Basil Pesto



Collection One

Beef & Pork

Mini Cuban

Pulled Pork + Bacon + Dijon

Tenderloin Canapé

Boursin + Cherry Jam

Short Rib Slider

Rosemary Horseradish

Pulled Pork Canapé

Cornbread + Peach Butter

Savory Popper Cheesecake

Bacon + Jalapeno

Potato Bites

Chive Cream + Bacon

Balsamic Steak Skewer

White Cheddar Fondue

Pork Tenderloin Crostini

Bourbon Dijon Cream

Shortrib Flatbread

Swiss Cheese + Horseradish Cream

BLT Bites

Cajun Ranch

Stationary Displays

Fresh Fruit Display

Seasonal Fruit

Nuts, Black & White Fondue

Veggie Patch

Garden Fresh Vegetable Crudité,

Chickpea & Chorizo Bruschetta,

Grilled Zucchini & Ricotta Dip + Pita Bread

Cajun Ranch + Black Bean Hummus

Bruschetta Display

An Assortment of Grilled and Toasted Breads

Tomato, Basil + Fresh Mozzarella

White Bean, Ricotta + Bacon Dip

Truffled Mushroom Dip

Mediterranean Display

Roasted Red Pepper Hummus

Smoked Walnut Olive Tapenade

Classic Caprese Skewers

Cured Meats, Cheese & Antipasto

Served with Grilled & Fried Pita

Tailgate Display

Warm Spinach Artichoke French Onion Dip

Buffalo Chicken Dip

House Made Kettle Chips

Grilled Bread

Celery + Carrots

Biscuit Bar

Petite House Made Biscuits

Assorted Cold Meats

Assorted Sliced Cheese

Mustard & Preserves

Salsa Bar

Guacamole

Chorizo Queso

Fire Roasted 3 Peppers Salsa

Flour Tortillas

Corn Tortilla Chips



Collection Two

Vegetarian

Vietnamese Spring Rolls
Avocado Lime Sauce

Roasted Mushroom Crostini
Triple Cream Brie

Fried Green Tomatoes
Pimento Goat Cheese Mousse

Parmesan Risotto Bites
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Mediterranean Flat Bread
Roasted Red Pepper & Goat Cheese

Mac & Cheese Bites
Classic or Sriracha Honey

Perfect Pear Flatbread
*Pears + Blue Cheese + Candied Pecans +
Balsamic*

Watermelon Green Tomato Bruschetta
Feta + Mint + Basil

Classic Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Ricotta Stuffed Mushrooms
Spinach & Artichoke

Stuffed Medjool Dates
Goat Cheese + Pistachios

Coconut Corn Cakes
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Aztec Chicken Empanadas
Agave Drizzle

Buffalo Chicken Flatbread
Creamy Buffalo Blue Sauce

Tempura Chicken Bites
Ginger Orange Compote

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Smoked Chicken Salad
Fillo Tart Shell

Chicken Satay
Thai Cashew Sauce

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Fried Chicken Slider
Honey Hot Sauce + Dill pickles

Chipotle BBQ Turkey Slider
Pineapple Cucumber Slaw

Chicken Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes



Collection Two

Seafood

Smoked Salmon Canapé
Lemon Caper Drizzle

Tuna Poke Wontons
Spicy Mayo + Sweet Soy

Bloody Mary Shooters
Shrimp Ceviche

Crab Petite Fours
With Melon

Shrimp & Grits Fritters
Pepper Jack Cream

Shrimp Spring Rolls
Sweet Thai Chili

Bacon Wrapped Shrimp
Smokey Onion Caramel

Mini Crab Cakes
Lemon Chive Aioli

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp Bruschetta
Creamed Leeks + Basil Pesto

Smoked Oyster Po Boy Slider
Red Pepper Remoulade + LTO

Beef & Pork

Mini Cuban
Pulled Pork + Bacon + Dijon

Churrasco Steak Skewers
Chimichurri Aioli

Tenderloin Canapé
Boursin + Cherry Jam

Pork Belly Taco
Honey Jalapeno Aioli

Short Rib Slider
Rosemary Horseradish

Pulled Pork Canapé
Cornbread + Peach Butter

Bacon Blue Mac Bites
Blue Cheese + Balsamic

Savory Popper Cheesecake
Bacon + Jalapeno

Potato Bites
Chive Cream + Bacon

Pork Tenderloin Crostini
Bourbon Dijon Cream

Shortrib Flatbread
Swiss Cheese + Horseradish Cream

BLT Bites
Cajun Ranch



Collection Two

Stationary Displays

Fresh Fruit Skewers

Seasonal Fruit

Nuts, Black & White Fondue

Veggie Patch

Garden Fresh Vegetable Crudit ,

Chickpea & Chorizo Bruschetta,

Grilled Zucchini & Ricotta Dip + Pita Bread

Cajun Ranch + Black Bean Hummus

Gourmet Dip Duo

Warm Spinach Artichoke Dip

Smoked Salmon Dip or Maryland Crab Dip

Sliced Baguette

Import And Domestic Cheese Board

A Fine Selection Of Import & Domestic Cheeses

Candied Nuts & Honey Comb

Seasonal Fruit And Gourmet Crackers

Bruschetta Display

An Assortment Of Grilled And Toasted Breads

Tomato, Basil + Fresh Mozzarella

White Bean + Bacon Dip

Truffled Mushroom Dip

Mediterranean Display

Roasted Red Pepper Hummus

Smoked Walnut Olive Tapenade

Classic Caprese Skewers

Cured Meats, Cheese & Antipasto

Served with Grilled & Fried Pita

Tailgate Display

Warm Spinach Artichoke French Onion Dip

Buffalo Chicken Dip

House Made Kettle Chips

Grilled Bread

Celery + Carrots

Biscuit Bar

Petite House Made Biscuits

Assorted Cold Meats

Assorted Sliced Cheese

Mustard & Preserves

Salsa Bar

Guacamole

Chorizo Queso

Fire Roasted 3 Peppers Salsa

Flour Tortillas

Corn Tortilla Chips



Collection Three

Vegetarian

Vietnamese Spring Rolls
Avocado Lime Sauce

Roasted Mushroom Crostini
Triple Cream Brie

Fried Green Tomatoes
Pimento Goat Cheese Mousse

Parmesan Risotto Bites
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Mediterranean Flatbread
Feta + Roasted Red Peppers

Mac & Cheese Bites
Classic or Sriracha Honey

Perfect Pear Flatbread
*Pears + Blue Cheese + Candied Pecans +
Balsamic*

Watermelon Green Tomato Bruschetta
Feta + Mint + Basil

Classic Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Ricotta Stuffed Mushrooms
Spinach & Artichoke

Stuffed Medjool Dates
Goat Cheese + Pistachios

Coconut Corn Cakes
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Aztec Chicken Empanadas
Agave Drizzle

Buffalo Chicken Flatbread
Creamy Buffalo Blue Sauce

Tempura Chicken Bites
Ginger Orange Compote

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Duck Confit Canapé
Smoked Tomato Hollandaise

Smoked Chicken Salad
Fillo Tart Shell

Chicken Satay
Thai Cashew Sauce

Peach Tea Brined Quail Leg
Cherry Jalapeno Compote

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Chipotle BBQ Turkey Slider
Pineapple Cucumber Slaw

Fried Chicken Slider
Honey Hot Sauce + Dill pickles

Chicken Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes



Collection Three

Seafood

Smoked Salmon Canapé
Lemon Caper Drizzle

Tuna Poke Wontons
Spicy Mayo + Sweet Soy

Bloody Mary Shooters
Shrimp Ceviche

Crab Petite Fours
With Melon

Shrimp & Grits Fritters
Pepper Jack Cream

Shrimp Spring Rolls
Sweet Thai Chili

Bacon Wrapped Shrimp
Smokey Onion Caramel

Mini Crab Cakes
Lemon Chive Aioli

Prosciutto Wrapped Scallops
Honey Thyme Glaze

Lobster Roll Tacos
New England Style

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp Bruschetta
Creamed Leeks + Basil Pesto

Smoked Oyster Po Boy Slider
Red Pepper Remoulade + LTO

Beef & Pork

Mini Cuban
Pulled Pork + Bacon + Dijon

Churrasco Steak Skewers
Chimichurri Aioli

Mini Beef Wellington
Truffle Pate + Horseradish

Tenderloin Canapé
Boursin + Cherry Jam

Pork Belly Taco
Honey Jalapeno Aioli

Short Rib Slider
Rosemary Horseradish

Barbacoa Empanadas
Ancho Lime Crema

Pulled Pork Canapé
Cornbread + Peach Butter

Bacon Blue Mac Bites
Blue Cheese + Balsamic

Savory Popper Cheesecake
Bacon + Jalapeno

Potato Bites
Chive Cream + Bacon

Balsamic Steak Skewer
White Cheddar Fondue

Pork Tenderloin Crostini
Bourbon Dijon Cream

Shortrib Flatbread
Swiss Cheese + Horseradish Cream

BLT Bites
Cajun Ranch



Collection Three

Stationary Displays

Fruit display

*Seasonal Fruit
Assorted Nuts + Black & White Fondue*

Veggie Patch

*Garden Fresh Vegetable Crudit ,
Chickpea & Chorizo Bruschetta,
Grilled Zucchini & Ricotta Dip + Pita Bread
Cajun Ranch + Black Bean Hummus*

Gourmet Dip Duo

*Warm Spinach Artichoke Dip
Smoked Salmon Dip or Maryland Crab Dip
Sliced Baguette*

Import And Domestic Cheese Board

*A Fine Selection Of Import & Domestic Cheeses
Candied Nuts & Honey Comb
Seasonal Fruit And Gourmet Crackers*

Bruschetta Display

*An Assortment Of Grilled And Toasted Breads
Tomato, Basil + Fresh Mozzarella
White Bean + Bacon Dip
Truffled Mushroom Dip*

Mediterranean Display

*Roasted Red Pepper Hummus
Smoked Walnut Olive Tapenade
Classic Caprese Skewers
Cured Meat, Cheeses & Antipasto
Served with Grilled & Fried Pita*

Tailgate Display

*Warm Spinach Artichoke French Onion Dip
Buffalo Chicken Dip
House Made Kettle Chips
Grilled Bread
Celery + Carrots*

House Smoked Salmon

*Dill Cream Cheese Mousse Pickled Red Onions,
Capers
Micro Greens, Lemon & Olive Oil, Grilled Toast
Points.*

Charcuterie Plate

*Cured Meats + Cheese,
Olives + Nuts + Mustard
Seasonal Fruit + Crackers*

Seafood Display

*Shrimp Cocktail
Melon + Crab Petite Fours
Seasonal Ceviche
Salmon Poke
Tortilla Chips*

Biscuit Bar

*Petite House Made Biscuits
Assorted Cold Meats
Assorted Sliced Cheese
Mustard & Preserves*

Salsa Bar

*Guacamole
Chorizo Queso
Fire Roasted 3 Peppers Salsa
Flour Tortillas
Corn Tortilla Chips*

The Sweet Set Up

*Chocolate Bacon Cookie
Smoked Caramel & Thyme Petite Cake
Basil Strawberry Shortcake
Key Lime Tart + Jalapeno Whipped Cream*