



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 Ararincini
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Greek Flatbread
Feta + Kalamata Olives + 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

Caprese Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Roasted Beet Canapé
Mascarpone + Dill

Stuffed Medjool Dates
Goat Cheese + Pistachios

Sweet Potato Corn Fritters
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

BBQ Chicken Flatbread
Cheddar + Pickled Red Onion

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Chicken Dip Crostini
Spinach + Artichoke

Chicken Satay
Thai Cashew Sauce

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Chipotle BBQ Turkey Slider
Pineapple Cucumber Slaw

Tarragon Chicken Pâté
Grilled Crostini + Cocoa Nibs

Thyme Smoked Chicken
Ricotta + Roasted Grapes

Seafood

Smoked Salmon Canapé
Lemon Dill Micro Greens

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

Mini Shepard's Pie

Whipped Potatoes

BLT Bites

Cajun Ranch

Stationary Displays

Grilled Vegetable Platter

*Eggplant, Zucchini, Tomato, Mushrooms,
Red Onions, Yellow Squash & Carrots
Drizzled with Aged Balsamic Reduction*

Fresh Fruit Skewers

*Seasonal Fruit
Mint + Key Lime Dipping Sauce*

Veggie Patch

*Garden Fresh Vegetable Crudité
Cajun Ranch + Black Bean Hummus*

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
Melon & Crispy Prosciutto
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 Ararincini
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Greek Flatbread
Feta + Kalamata Olives + 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

Caprese Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Roasted Beet Canapé
Mascarpone + Dill

Stuffed Medjool Dates
Goat Cheese + Pistachios

Sweet Potato Corn Fritters
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Aztec Chicken Empanadas
Agave Drizzle

BBQ Chicken Flatbread
Cheddar + Pickled Red Onion

Duck Char Siu Skewer
Ginger Orange Compote

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Chicken Dip Crostini
Spinach + Artichoke

Chicken Satay
Thai Cashew Sauce

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Chipotle BBQ Turkey Slider
Pineapple Cucumber Slaw

Tarragon Chicken Pâté
Grilled Crostini + Cocoa Nibs

Duck Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes



Collection Two

Seafood

Smoked Salmon Canapé
Lemon Dill Micro Greens

Tuna Poke Wontons
Spicy Mayo + Sweet Soy

Bloody Mary Shooters
Shrimp Ceviche

Crab Deviled Eggs
Chipotle + Chives

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

Churasco Steak Skewers
Chimichurri Aioli

Tenderloin Canapé
Boursin + Cherry Jam

Pork Belly Canapé
Sweet Potato + Blue Cheese

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

Mini Shepard's Pie
Whipped Potatoes

BLT Bites
Cajun Ranch



Collection Two

Stationary Displays

Grilled Vegetable Platter

*Eggplant, Zucchini, Tomato, Mushrooms,
Red Onions, Yellow Squash & Carrots
Drizzled with Aged Balsamic Reduction*

Fresh Fruit Skewers

*Seasonal Fruit
Mint + Key Lime Dipping Sauce*

Veggie Patch

*Garden Fresh Vegetable Crudit 
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
Melon & Crispy Prosciutto
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 Ararincini
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Greek Flatbread
Feta + Kalamata Olives + 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

Caprese Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Roasted Beet Canapé
Mascarpone + Dill

Stuffed Medjool Dates
Goat Cheese + Pistachios

Sweet Potato Corn Fritters
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Aztec Chicken Empanadas
Agave Drizzle

BBQ Chicken Flatbread
Cheddar + Pickled Red Onion

Duck Char Siu Skewer
Ginger Orange Compote

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Duck Confit Polenta Canapé
Smoked Tomato Hollandaise

Chicken Dip Crostini
Spinach + Artichoke

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

Tarragon Chicken Pâté
Grilled Crostini + Cocoa Nibs

Duck Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes



Collection Three

Seafood

Smoked Salmon Canapé
Lemon Dill Micro Greens

Tuna Poke Wontons
Spicy Mayo + Sweet Soy

Bloody Mary Shooters
Shrimp Ceviche

Crab Deviled Eggs
Chipotle + Chives

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 Canapés
New England Style

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp & Grits Shooters
Tomato Cream Sauce + Crispy Andouille

Shrimp Bruschetta
Creamed Leeks + Basil Pesto

Smoked Oyster Po Boy Slider
Red Pepper Remoulade + LTO

Beef & Pork

Mini Cuban
Pulled Pork + Bacon + Dijon

Churasco Steak Skewers
Chimichurri Aioli

Beef Wellington Crostini
Truffle Pate + Horseradish

Tenderloin Canapé
Boursin + Cherry Jam

Pork Belly Canapé
Sweet Potato + Blue Cheese

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

Mini Shepard's Pie
Whipped Potatoes

BLT Bites
Cajun Ranch



Collection Three

Stationary Displays

Grilled Vegetable Platter

*Eggplant, Zucchini, Tomato, Mushrooms,
Red Onions, Yellow Squash & Carrots
Drizzled with Aged Balsamic Reduction*

Fresh Fruit Skewers

*Seasonal Fruit
Mint + Key Lime Dipping Sauce*

Veggie Patch

*Garden Fresh Vegetable Crudit 
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
Melon & Crispy Prosciutto
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
Pretzel Sticks + White Chocolate Pink
Peppercorn Fondue*