

# Hors D'Oeuvres

## Butlered Cold Hors' D'ouvres

Rosemary flatbread with grapes, Gorgonzola & honey  
Caramelized pear, bleu cheese & sage crostini  
Greek bruschetta  
Classic tomato & hummus bruschetta  
Cucumber & shrimp canape  
Smokey salmon chive spread on baguette round  
Cashew chicken salad on Belgian endive or bouche  
Belgian endive with chevre, mandarin orange, walnut & honey

## Butlered Hot Hors' D'ouvres

Bacon wrapped stuffed dates, drizzled with balsamic glaze  
Sausage stuffed mushrooms (*traditional sausage or cornbread sausage*)  
Spanikopita  
Bacon wrapped shrimp or scallops  
Coconut chicken satay  
Crab cakes with lemon aioli  
Corn cakes with pico de gallo

## Cold Stationary Hors' D'ouvres

Assorted imported & domestic cheese board, served with crackers and artisan breads  
Antipasti (*marinated vegetables, salami & hummus*)  
Bruschetta bar (*greek tapenade, olive tapenade, roasted garlic, herbed goat cheese*)  
Roasted Red Pepper Torta served with crackers and crostini  
Champagne poached salmon (*decorated with herbed cream cheese and cucumber scales*)  
Caprese skewers (*drizzled with balsamic glaze*)

## Hot Stationary Hors' D'ouvres

Brie EnCroute (*roasted garlic, craisens, pecans and brown sugar enroged in a puff pastry*)  
Crab cakes with lemon aioli  
Keilbasa bites  
Spanikopita  
Pork medallions with brandied apricot glaze  
Soup shots (*butternut squash, tomato Gorgonzola, etc*)

## Late Night Snacks

Garlic cheddar popcorn  
Cheese & crackers  
Chicken strips & dip  
Chocolate chip cookies with milk shots  
Nuts & more  
Cheese cake pops  
Brownie bites  
Cheesy tater tots  
BBQ meatballs  
Antipasti  
Pork sliders

