



## DROP OFF HORS D'OEUVRES

We have taken some of our most interesting and popular Butlered Style Hors d'oeuvres and organized them in convenient 40-piece packages for you to heat and serve. Hors d'oeuvres that are meant to be served chilled or at room temperature can be sent to you set up on disposable or china platters garnished with fresh cut flowers and greens. We have only made available for drop-off selections that do not require any "fussing" or assembly on your part. Simply heat, transfer to your tray and serve. Convenient heating instructions will accompany each order. Entertaining a crowd has never been easier. Pick up the phone and speak with one of our Event Coordinators today.

*Presented Upon a Variety of Eclectic Trays & Platters with Fresh Floral Garnish*

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### GROUP I

Mango Chutney Cheese Puffs (V)

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses (V)

Red Flame Grapes (V, GF)  
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Mini Quesadillas (V)  
accompanied by Pico de Gallo

Petite Potato Latkes (V)  
served with Caviar & Sour Cream

Fresh Sno Pea stuffed with Boursin Cheese (V, GF)

English Cucumber Canapés (V, GF)  
with Fresh Chive Cream Cheese

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free
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## GROUP I CONT'D

Shrimp Canapés with Cocktail Sauce

Wild Mushroom Puff Pastry Straws (V)

Lumpia (DF)  
Filipino Egg Rolls with Ground Pork  
served with Sweet Chili Sauce

Pimento Cheese Canapés (V)  
served on Melba Toast  
garnished with Chopped Green Olives

Ratatouille on Crisp Won Ton Wafer (V)  
with California Montrachet

Fried Olives (V)

Bacon Wrapped Sweet Potato Fries (GF, DF)

Coconut Chicken Medallions  
served with Pineapple Ginger Sauce

Chilled Bourbon Chicken Skewers (DF)  
with Marinated Apricots & Fresh Cantaloupe

Rosemary Chicken Brochettes with Chive Sauce

Appetizer Antipasti Skewers (GF)  
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda  
skewered & served with our Balsamic Vinaigrette for dipping

Petite Tortellini Skewers (V)  
Petite Skewer of Al Dente Cheese Tortellini tossed in Hel's Fresh Basil Pesto  
garnished with Grilled Red Pepper

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)  
skewered with Buffalo Mozzarella wrapped in Fresh Basil

## GROUP II

Blackened Shrimp & Scallop Spring Rolls (DF)  
with Ginger Dipping Sauce

Five-Spice Vegetable Egg Rolls (V, DF)  
with Sweet & Sour Dipping Sauce

Chicken Satay Skewers (DF)  
Boneless Chicken Breast skewered & roasted in a Spicy Thai Peanut Sauce

Petite Beef Wellington with Wild Mushroom Duxelle

Brie Tartlet with Apricot Mustard or Raspberry Preserves (V)  
topped with Toasted Slivered Almonds

Petite Potato Latkes  
with Lox & Crème Fraiche

Sweet Potato Pancake (V)  
with Crème Fraiche & Lingonberry Garnish

Petite Salmon Patties with Mustard Mayonnaise

Mini Crab Quesadillas with Mango Salsa

Mini Black Bean Quesadillas with Goat Cheese, Tomato & Grilled Corn Relish (V)

Spinach & Feta Phyllo Triangles (V)

Shrimp de Jonghe Stuffed Mushrooms

Spinach Soufflé Stuffed Mushroom Caps (V)  
topped with Herbed Bread Crumbs & Parmesan Cheese

Chorizo Stuffed Dates (GF, DF)  
wrapped in Cured Bacon

Vegetable Maki Roll (V, DF)  
with Whipped Wasabi & Ginger Soy

Manchego Cheese & Quince Crostini (V)

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese (V)

Goat Cheese Stuffed Figs (GF)  
wrapped in Prosciutto

Watermelon Radish (V, GF)  
with Goat Cheese & Balsamic Drizzle

Assorted Salad Bites – A Fun & Fabulous Fork-Free Salad Option  
Finely Chopped Garden Creations wrapped in Paper Thin Rice Paper &  
drizzled with Homemade Dressing

Ancho Chile Sirloin Skewers (GF, DF)  
with Chimichurri Dipping Sauce  
(\$1.75 per Piece)

Andouille Sausage Pigs in a Blanket  
with Creole Mustard  
(\$1.75 per Piece)

Tropical Crab Salad in a Jicama Box (V, GF)  
(\$1.75 per Piece)

Cranberry Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Fig Jam  
(\$1.75 per Piece)

Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Jalapeño Jam  
(\$1.75 per Piece)

### GROUP III

Coconut Shrimp  
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp (GF, DF)  
with Avocado Lime Mayonnaise

Grilled Shrimp & Zucchini Skewers (GF)  
served chilled with our Fabulous Basil Garlic Aioli

Maryland Crab Cakes  
with Cajun Tartar Sauce

Pear & Roquefort Tartlets with Roasted Walnuts (V)

Porcini Mushroom Phyllo Triangles (V)

Turkey Pot Stickers with Special Sauce (DF)

Tenderloin Canapés with Whipped Wasabi Mayonnaise  
garnished with Caramelized Onion

Mini Meat Loaf Bites  
topped with a dollop of Creamy Mashed Potatoes

Petite Shepherd's Pie Bites

Fresh Split Driscoll Strawberries (V, GF)  
stuffed with Gorgonzola & Walnuts

Prosciutto & Fresh Basil Crostini with Extra Virgin Olive Oil Drizzle

Herb & Panko Crusted California Chevre Crisps (V)  
with Star Anise Tomato Chutney

California Maki Roll  
with Whipped Wasabi & Ginger Soy

Spicy Tuna Roll  
Tuna & Spicy Mayonnaise

Petite Quiche Tartlets  
A variety of Mini Quiche Tartlets

Mini Reubens  
with Thousand Island Dipping Sauce

Curried Chicken Salad in Phyllo Baskets  
with Dried Wild Cherry Garnish

## GROUP III CONT'D

Not Your Father's Potato Skins  
Red Skin Potato Cups filled with Crispy  
Bacon, Sour Cream & Chives

Not Your Father's Potato Skins (GF)  
Red Skin Potato Cups filled with Buffalo  
Chicken with Bleu Cheese

Not Your Father's Potato Skins (GF, DF)  
Red Skin Potato Cups filled with Shredded Pot Roast

Not Your Father's Potato Skins (V)  
Red Skin Potato Cups filled with Spinach Soufflé

Leg of Duck Confit with Drunken Cherries  
wrapped in Crispy Wonton with Pineapple Ginger Gastrique  
(\$2.25 per Piece)

Sirloin Empanadas with Raisins & Cracked Green Olives  
(\$2.35 per Piece)

Buffalo Chicken Empanadas with Bleu Cheese Dip  
(\$2.35 per Piece)

Sweet Onion Empanadas (V)  
(\$2.35 per Piece)

Fig, Pear & Gorgonzola Empanadas (V)  
(\$2.35 per Piece)

Almond & Guava Empanadas  
(\$2.35 per Piece)

Samosas  
Potato, Baby Peas & Onion filled in Pastry  
served with Tamarind & Yogurt Mint Chutneys  
(\$2.75 per Piece)

Roasted Sea Scallops with Hot & Sweet Mustard wrapped in Cured Bacon (GF, DF)  
(\$2.75 per Piece)

Petite New Zealand Lamb Chops in Malaysian Marinade  
accompanied by Mint Pesto Sauce  
(\$5.50 per Piece)

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## HORS D'OEUVRES ARE PREPARED IN 40-PIECE PACKAGES

Group I – \$50.00

Group II – \$60.00

Group III – \$78.00