



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



GROUP I

Mango Chutney Cheese Puffs (V)
Toasted Canapé with Mango Chutney Cream Cheese
served warm & topped with Mandarin Orange

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

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

Fried Olives (V)

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 & 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

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

Blackberry Spedini (V, GF)
Skewered Blackberry, Ciliegine Mozzarella & Fresh Basil
drizzled with Balsamic Reduction

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

Chicken Teriyaki Skewers (DF)

Beef Teriyaki Skewers (DF)

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 Dijon Mustard Aioli

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

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

GROUP II CONT'D

Manchego Cheese & Quince Crostini (V)

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

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

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

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

Bacon Wrapped Sweet Potato Wedges (GF, DF)
(\$1.65 per Piece)

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

Watermelon Cube with Whipped Feta & Aged Balsamic Glaze (V, GF)
(\$1.75 per Piece)

Peri Peri Chicken Skewers (GF, DF)
Grilled Boneless Chicken Thighs marinated in Peri Peri Spices -
a Flavorful Hybrid of Portuguese, African & Brazilian Cuisines
served with Mango Citrus Coulis
(\$1.75 per Piece)

GROUP III

Coconut Shrimp
with Pineapple Ginger Dipping Sauce

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

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

Salmon Yakitori Skewers (DF)
marinated in Hel's Thai Marinade with Scallions & Garlic then grilled over hardwood coals

Retro Roast Beef Roulade with Pineapple Habanero Jam (GF)

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

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

Korean Beef Yaki Mandu (Fried Dumplings) with Yuzu Dipping Sauce (DF)
(\$2.25 per Piece)

Assorted Empanadas
Sirloin with Raisins & Cracked Green Olives ~ Short Rib ~ Sweet Onion (V)
Buffalo Chicken Empanadas with Bleu Cheese Dip
Fig, Pear & Gorgonzola (V) ~ Almond & Guava (V)
(\$2.35 per Piece)
(40 piece minimum of any one selection)

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)



HORS D'OEUVRES ARE PREPARED IN 40-PIECE PACKAGES

Group I – \$50.00

Group II – \$60.00

Group III – \$78.00