

# *Butlered Hors D'oeuvres Before The Meal Or Pre Ceremony Butlered Hors D'oeuvres*

The selections of hors d'oeuvres listed below will be butlered to all your guests before the main meal or they can be butlered as pre wedding ceremony hors d'oeuvres.

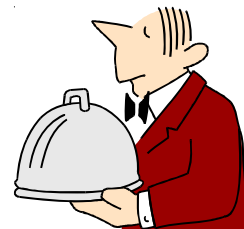
The Following Hors D'oeuvres can be added to any of our menu packages.

## *Hors D'oeuvres To Be Butlered Served Cold*



- Mojito Shrimp
- Merlot Soaked Pears & Brie Cheese Crostini
- Shrimp Bruschetta
- Celery Spears Pipped With Bacon & Cheddar Chive Mousse
- Chevre Red Pepper Crostini
- Sesame Mango Chicken
- Truffle Pate Boats
- California Sushi Rolls
- Creole Shrimp & Rice Wraps
- Threaded Smoked Salmon Skewers With Kiwi Lime Aioli
- Calamita Olive Tomato & Cheese Torte
- Vegetable & Cheese Kabob With Roqfort Dip
- Herb Focaccia With Garlic Aioli
- Eggplant Caviar With Pita Bread
- Salmon Moose Tomato Cups
- Tri Color Veggies Crostini with Balsamic Garlic Oli
- Citrus Pickled Shrimp with Orange Aioli
- Cilantro Shrimp Mini Tostaditos
- Grissini With Prosciutto
- Strawberry Skewer Dipped In Orange Cream Glaze
- Watermelon Kabob Drizzled Mango Mojito Rum Glaze
- Chilled Shrimp Skewers Drizzled with Pino Nior Cocktail Dressing

- Beer Marinated Shrimp with Sesame Soy Dip
- Shrimp & Feta Cradled Artichoke Leaves
- Roulamade Caviar Canape
- Prosciutto Wrapped Melon
- Artichoke & Tarragon Tea Toast
- Five Spice Prawns With Cilantro Pesto Dipping
- Blue Walnut Bon Bons
- Coconut Shrimp With Plum Dipping
- Salmon Carpaccio Crostini With Olive Relish
- Curried Egg Tarts
- Salmon Caper Canape
- Seafood Herb Wraps
- Tart Apple & Brie Toast
- Sundried Tomato Cucumber Pinwheels
- Avocado, Spanish Olive & Tomato Relish Crostini
- Tuna Carpaccio On Cheese Toast
- Crunchy Corn & Crab Salad Tartlets
- Black Bean Cilantro & Lime Wraps
- Shallot & Mustard Deviled Eggs
- Gorgonzola Moouse Stuffed Figs
- Grilled Portabella Mushroom & Goat Cheese Crostini
- Dijon Chicken & Provolone Panini Squares
- Coconut Ginger Chicken Skewers
- Pina Colada Pineapple Kabobs
- Shrimp Salad Rolls
- Milan Torte
- Bruschetta



# Butlered Hors D'oeuvres Continued

## Hors D'oeuvres To Be Butlered

Served Hot

- Sirloin Quesadilla Fingers With Lime Dip
- Gruyere Almond Toast
- Spinach Phyllo Triangles
- Sausage Mushroom Caps
- Onion Cheese Canape
- Teriyaki Chicken Kabobs
- Seafood Souffles
- Grilled Garlic Shrimp With Tequila Mayo
- Sirloin Satays With Soy Ginger Dipping
- Cambozala Roasted Eggplant Crostini
- Roqufort & Pear Tartlets
- B-B-Q Beef Skewers
- Fontina & Asparagus Crostini
- Apricot & Camembert Tartlets
- Butternut Squash Soup Shots
- Green Pea & Bacon Soup Shots
- Potato & Crab Bisque Soup Shots
- Cognac & Mushroom Soup Shots
- Parmesan Crusted Artichoke & Onion Mushroom Cap
- Grilled Pot Stickers Served With Soy Onion Dip
- Coconut Chicken Satays
- Sassy Salsa Meatballs With Avocado Cilantro paste
- Mushroom Cheese Quesadillas with Green Chile Guacamole
- Warm Olives With Sesame Seed and Oregano
- Vegetable Egg Roll With Thai Sour Dipping
- Baked Walnut Brie On Garlic Crostini
- Lamb Brochettes With A Creamy Mint Dip
- Seafood Crab Cakes With Tarragon Mayonnaise
- Molasses Sausage with Tangy Mustard Dipping
- Tangy Sesame Beef Skewers
- Crab Spinach & Cheese Mushroom Caps
- Artichoke Mozzarella Pesto Focaccia
- Caramelized Red Onion & Feta Tartlets
- Pancetta Sundried Tomato Focaccia
- Honey Mustard Chicken Kabob
- Toasted Walnut, Basil & Blue Cheese Mushroom Caps
- Sausage Meatballs With Tomato Bisque Dip
- Shrimp Rumaki With Mango Glaze
- Tangy Peanut Chicken Satay
- Hickory Smoked Pork Squares With Cilantro Mint Yogurt Dip
- Sesame Ginger Apricot Glazed Chicken Pieces
- Orange Beef & Mushroom Kabob
- Sweet Pear Brie and Pecan Crusted Crostini

## Butlered Hors d'oeuvre Selections

### Choose Two Cold Selections & One Hot Selection

65 Guests & Up .....	\$5.95 Per Person
50 to 64 Guests .....	\$325.00 Flat Rate Package
35 to 49 Guests .....	\$275.00 Flat Rate Package

*Each Additional Selection Can Be Added On For \$1.75 Per Person*

## Added Attraction

- To wow your guests... Add one of our 5 foot tall garlic shrimp palm trees  
Made with 400 shrimp, served with pesto cilantro dipping  
Great for an hors d'oeuvre, or add it to any buffet!

**\$475.00 Per Tree**

## On A Budget

This is a simple appetizer for your guests before the main meal

- Sherry Tomatoes and Basil Mozzarella Brushetta On Extra Long Cheese Garlic Crostini  
Sprinkled with Shredded Romano

**\$2.75 Per Person**

