



Corporate Events: Hors d'Oeuvres Selections

Listed below are a variety of our most popular hors d'oeuvres. Select from the following options and let us create a custom menu for your upcoming event. For specific pricing and quotes, call (770) 396-5361.

Passed Hors d'Oeuvres

- Tossed Salad with Assorted Dressings
- Roasted Tomato and Mozzarella Bruschetta with Fresh Basil
- Parmesan Cheese Cups with Goat Cheese and Sundried Tomatoes
- Mini Chopped Chicken Caesar Salad in Parmesan Cheese Cups
- Seared Beef Tenderloin Bruschetta with Caramelized Onions
- Caramelized Brie Tartlets with Fig and Proscuitto
- Lobster Salad in Wonton Cups with Fresh Dill
- Tarragon Chicken Salad on Belgian Endive Leaves
- Shrimp Canapé with Spicy Chipotle Sauce
- Spinach and Feta Cheese Spanakopitas
- *Additional Items Available*

Hors d'Oeuvres Buffet A

- Tossed Salad with Assorted Dressings
- Warm Bourbon Meatballs
- Warm Crab Jarsberg with Lavosh Crackers
- Warm Spinach and Artichoke Dip Served with Tortilla Chips
- Warm Artichoke Bottoms with Goat Cheese and Wild Mushrooms
- Vegetable Sushi Rolls with Soy Sauce and Ginger
- Marinated Eggplant Wrapped Asparagus
- Crudités of Seasonal and Locally Grown Vegetables (*served with a Roasted Red Pepper Dip*)
- Tortellini Pasta Skewers with Parmesan Dipping Sauce
- Imported and Local Cheese Platter
- Cheddar Cheese and Chutney Spread Served with Ginger Snaps
- Hummus with Pita Slices
- Oven Roasted Eggplant with Pita Slices
- *Additional Items Available*

Hors d'Oeuvres Buffet B

- Flank Steak Negimaki with Sweet Chili Dipping Sauce
- Flank Steak Roulade with Arugula and Red Pepper Coulis
- Vegetarian Thai Spring Rolls with Ginger Dipping Sauce
- Vegetable or "Riverview Farms" Sausage Stuffed Mushroom Caps
- Antipasto Platter with Smoked Meats and Cheeses
- Vegetarian Antipasto Platter with Artichoke Hearts, Roasted Red Peppers, Mushrooms and Olives

- New Potatoes with Broccoli and Asiago Cheese
- Fresh Fruit Platter with Chocolate Grand Marnier Sauce
- Sliced Grilled Flank Steak Platter (*served with Horseradish Dressing and Petit Rolls*)
- Sesame Chicken Satay with Peanut Dipping Sauce
- Lemon Pecan Chicken Strips with Honey Mustard Sauce
- Almond Chicken Strips with Raspberry Dipping Sauce
- Chimichurri Chicken with Dipping Sauce
- Sliced Chicken with Artichoke Hearts and Sundried Tomato (*served with Pesto Mayonnaise*)
- Chicken Caprese with Tomatoes and Fresh Mozzarella
- *Additional Items Available*

Hors d'Oeuvres Buffet C

- Oven Roasted Beef Tenderloin Platter (*served with Horseradish Dressing and Petit Rolls*)
- Grilled Hanger Steak with Merlot Demi Glace
- Pulled Pork on Corn Bread with Cole Slaw and BBQ (*served in mason jars*)
- Steamed Shrimp with Three Sauces
- Thai Glazed Salmon Platter with Asian Crackers
- Pork Tenderloin on Sweet Potato Biscuit with Guava Jelly
- Salmon Coulbiac with Mushrooms
- Lamb "Lollipops" with Blackberry Jus
- *Additional Items Available*

Additional Items

- **Uniformed Service Staff / Chefs and Bartenders**
- **China Plates / Silverware in Linen Napkins**
- **Barware (Water / Wine / All Purpose / Rocks)**
Includes Ice and Decorative Tubs for Display
- **Gourmet Coffee Service** (*Fair Trade and Organic*)
- **Guest Tables with Linen** (*Seating for Eight to Ten*)
- **Hi Boy Cocktail Tables with Linen**
- **Bar Tables** (*Two 6 Ft. Tables with Linen*)
- **Guest Chairs** (*White Resin with Pad*)
- **Delivery** (*Depending on Site Location and Travel Time*)
- **Gratuity Is Not Included**