

# Hors D'oeuvres

(Priced Per Piece)

## Hot Selection

### **Coconut Shrimp - \$2.25**

Crispy Jumbo Shrimp Coated in Coconut Panko, Served with Ginger-Honey Marmalade

### **Spanikopita - \$1.75**

Spinach and Feta Cheese Baked in a Golden Phyllo Triangle

### **Mini Maryland Crab Cakes - \$2.55**

Lump Crabmeat and Scallions with a Dijon Mustard Cream Sauce

### **Spinach and Artichoke Dip - \$2.25**

Creamy Parmesan Cheese with Chopped Spinach and Artichoke Hearts Spread served with Toasted French Bread Croutons

### **Jumbo Shrimp with Thai Filling - \$3.25**

Thai Spiced Crab Filling, Stuffed Jumbo Shrimp Wrapped with Bacon

### **Bacon Wrapped Divers Scallops - \$2.25**

Fresh Dry Scallops Baked in a Smoked Bacon Wrap with Water Chestnuts

### **Goat Cheese Stuffed Mushrooms - \$1.75**

Button Mushroom Caps Filled with Goat Cheese/Cream Cheese and Fresh Tarragon

### **Italian Sausage Stuffed Mushrooms - \$1.75**

Hot Spiced Pork Sausage with Peppers and Onions

### **Lamb Lollipops - \$4.25**

Hoisen Grilled Lamb Loin with Rib Bone Attached

### **Jalapeno Hush Puppies - \$1.00**

Deep Fried Hush Puppies Filled with Mozzarella and Jalapeño

### **Sesame Chicken Skewers - \$2.25**

Chicken Tenderloin on Bamboo Skewers with Sesame Breading and Orange-Honey Marmalade Dipping Sauce

### **Portabella Crostini - \$1.35**

Grilled and Diced Portabella Mushroom on Toasted French Bread Crostini with Gruyere Cheese

### **Baked Brie in Puff Pastry - \$1.95**

French Brie Baked in a Golden Pastry Shell with Raspberry Preserves and Toasted Almonds  
(May be prepared bite sized, or as a display)

### **Sausage in Puff Pastry - \$.75**

Spicy Italian Sausage Rolled in a Flakey Pastry Shell, sliced on the Bias, Baked Golden Brown  
Served with Dijon Mustard Sauce

### **Beef Wellington - \$2.65**

Bite Sized Delicacies of Seared Beef with Mushroom Duxelle and Foie Gras Topping in Puff Pastry

### **Asian Roll Selection - \$1.55**

#### **Egg Rolls**

Served Hot in Wonton Wrap, Deep Fried in Rice and Coconut Oil Blends

#### **Spring Roll**

Served Cold in Rice Paper Wrap

#### **Filling Options**

**Vegetarian:** Cabbage, Carrot, Shiitake Mushroom, Bean Sprouts, Raw Coconut

**Vietnamese Beef:** Served with Pad Thai Sauce

**Southwestern Chicken:** Served with Black Bean Dip

**Thai Shrimp:** Served with Sweet Chile Marmalade

### **Stylized Meat Ball Selection - \$1.35**

select 1 option for every 25 people

All Beef Midwestern Smoked BBQ

Italian Spiced Pork with Sweet Peppers, Mozzarella, Basil & Herb Blend with Rich Marinara Sauce

Swedish Style with Steamed Onions and a Sour Cream & Chive Beef Sauce

### **Cold Selection**

#### **Shrimp Cocktail - \$3.45**

Poached and Chilled Jumbo Tiger Shrimp with Spicy Horseradish Cocktail Sauce  
(average of 2.5 pieces per person)

#### **Caprese - \$2.25**

Fresh Tomatoes Basil and Mozzarella Cheese on French Bread Crostini  
with Extra Virgin Oil and Fresh Cracked Black Pepper

#### **Prosciutto Wrapped Asparagus - \$1.15**

Grilled Italian-Spiced Asparagus Wrapped in Prosciutto

#### **Fresh Crab in Cucumber - \$2.95**

Lemon and Dill Remoulade Bound Lump Crab in a Cucumber Cup with Salmon Caviar

#### **Bruschetta Selections - \$1.35**

(select 1 option for every 25 people)

French Bread Crostini with

Classic

Diced Tomatoes, Fresh Basil, in Garlic Topping

Mediterranean

Tomato, Capers and Artichoke

Spanish

Roasted Garlic and Black Olive with Sundried Tomato

#### **Mini New Potatoes - \$1.55**

Red Bliss Potatoes Filled with Sour Cream, Bacon, Chives, and Cheddar Filling

#### **Mid Western Beef Brochette - \$1.65**

Rosemary and Garlic Marinated Top Sirloin Tips  
with Roasted Seasonal Vegetables

#### **Walnut Wrapped Grapes - \$1.00**

Seedless Grapes Incased in Blue Cheese and Rolled in Crushed Walnuts  
an Epicureans Favorite

**Sashimi Tuna Bites - \$2.35**

Thai Spiced Tuna Slices on Baked Wonton Triangles with  
Hot Bean Paste and Wasabi Caviar

**Mango Chicken Salsa - \$1.35**

Baked Corn Meal Tartlet Filled with Southwestern Spiced Salsa

**Mediterranean Style Cucumber Cups - \$1.35**

With Tomato, Caper & Artichoke Filling

**Mini Reuben - \$1.35**

Classic Sandwich of Corned Beef, Swiss Cheese, Sauerkraut, and  
Russian Dressing on Rye Bread

**Adobo Shrimp - \$1.45**

Mini Shrimp Poached in a White Wine Court Bouillon, Skewered with Pickled Peppers  
and Dusted with Adobo Spice

**Caprese Brochette - \$1.45**

Grape Tomatoes, Fresh Mozzarella, French Bread Croutons topped with Fresh Basil, Olive Oil  
Balsamic Reduction and Fresh Cracked Black Pepper.

**Profiterole of Duck Confit - \$1.55**

Savory Pastry of Confit with Pickled Red Onion and Coarse Grain Mustard

**Maryland Corn Muffin - \$1.45**

With Lump Crab Filling and Chive Mustard Spread

**Duck Pastrami - \$1.45**

Pastami Duck on Whole Wheat Crouton with Pickled Fennel Slaw

**Huevos Rellenos - \$.60**

(Stuffed Eggs)

Hard Boiled Eggs filled with Ham, Caper and Gherkin, or Salmon

**Trio of Hummus Dips - \$1.95**

Roasted Red Pepper, Roasted Garlic, and Jalapeno Blends  
Served with Toasted Pita & Soft Chipati

**Chips and Salsa - \$2.95**

(Choose 2)

Salsa Verde, Pico De Gallo, Black Bean and Corn, Fresh Tomato, Mango Salsa, and Guacamole  
Served with Fajita-Seasoned House Made Tortilla Chips

**Finger Sandwiches - \$1.00**

Smoked Salmon and Cucumber, Egg Salad, Aged Cheddar and Roasted Red Pepper Cheese, Cured  
Ham Spread,

## **Cheese Spreads and Dips - \$1.25**

(Choose 2)

Served with Assorted Crackers

Garlic & Herb

Caramelized Onion & Scallion

Prepared Horseradish, Chive & Soured Cream

White Cheddar, Bacon and Spiced Pecan

Balsamic Fig and Goat Cheese

Sun Dried Tomato and Smoked Hungarian Sweet Paprika

Classic Basil Pesto & Toasted Pine Nuts

Pipe Olive & Cracked Black Pepper

Salted Carmel Cream Cheese

(Individuals for minimum of 15 ppl.)

## **Platters**

### **Chilled Roasted Tenderloin of Beef Platter - \$9.95**

Five Pepper Seared Tenderloin of Beef Served with Mini Buns, Dijon Mustard, Mayonnaise and Horseradish and Horseradish Sauce

### **Huntsman Platter - \$7.95**

With Select Cured and Fermented Meats from "Smoking Goose" with Pickled Vegetables Jardinière Mustard Trio, and House Made Cracker Assortments

### **Fresh Fruit Display - \$2.65**

Elegant Display of Seasonal Fruits and Berries Served with Romanoff Sauce

### **Char Grilled Vegetables - \$2.75**

Market Fresh Display of Lightly Spiced, Grilled and Chilled Vegetables with Blue Cheese and Russian Dipping Sauces. A Signature Epicureans Platter

### **Seasonal Vegetable Crudités - \$2.25**

With Ranch Dressing and Yogurt Dill Sauce

### **Cheese Torta Provencal - \$2.95**

Layers of Sundried Tomato, Basil Pesto, Cracked, Black Pepper and Ripe Olive Spreads Served with Herb and Spinach Chips

### **Domestic Cheese Display with Assorted Crackers - \$3.35**

### **Imported and Domestic Cheese Display - \$4.25**

Market Available Cheese Selection with Assorted Crackers

Request are Gladly Taken for Specific Cheese Types with Price Adjustments for Market Costs

### **Jerk Spice Rubbed Pork Loin - \$5.25**

Slow Roasted, Served with Pineapple Relish and Corn Bread Muffins

### **Smoked Pork Tenderloin Platter - \$4.25**

Maple Syrup Cured, Apple Smoked and Displayed with Pickled Jardinière Vegetables, Coarse Grain Mustard and Whole Wheat Croutons

## Action Stations

### **Pasta Bar - \$11.95**

Cheese Tortellini and Penne Pasta with Alfredo and Marinara, Shrimp, Grilled Chicken, Italian Sausage, Mushrooms, Peppers, Spinach, Tomato, Olives, Broccoli, Sundried Tomato, Pesto, and Parmesan Cheese

### **Fajita Bar - \$11.95**

Spiced Chicken, Taco Beef (may substitute Fajita Beef \$1 extra), Peppers & Onions, Sour Cream, Diced Tomato, Shredded Lettuce, Grated Cheese, Rice Picante, Guacamole, and Jalapenos. Includes Flour Tortillas and Crispy Taco Shells, Chips and Salsa

### **Slider Bar - \$12.95**

Shredded Chicken with Pesto, Beef with Caramelized Onion, Pulled Pork with Sweet Smoked BBQ Sauce, Roasted Portabella, Eggplant, Garlic, and Sundried Tomato, Corned Beef with Russian Dressing with an Assortment of Slider Buns

## **Mini Sweets & Pastries Assortment - \$2.95**

(avr. 2 per person)

Éclairs, Fresh Fruit Tarts, Lemon Tarts, Grand Marnier Truffles, Mini Cheese Cakes, Chocolate Cream Puffs, Pecan Diamonds, Chocolate Dipped Strawberries, Snicker Squares, Key Lime Tarts, Mini Strawberry Short Cake, Chocolate Mousse, Vanilla Mousse

## **Coffee Station - \$3.25**

Regular and Decaf

With whipped Cream, Sugar Sticks, Chocolate Shavings and Spice Shakers

**"We Pride Ourselves on Making all of Our Hors D'oeuvres from Scratch with the Freshest Available Ingredients, it is Our Hope That You Will Enjoy Eating them as Much as we Enjoy Making Them"**