

Hors D'oeuvres
and
Display Stations

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CARTE D'OR HELPFUL GUIDELINES

The following menu is provided for your convenience and as a guideline in planning your event. It is by no means inclusive. Your event Coordinator will be happy to custom design your event based on your individual needs and budget considerations. We can provide anything from a simple drop off to full service event planning complete with food and beverage services.

Here are some helpful tips to keep in mind when planning your Hors d'oeuvre Party.

- 3 – 4 pieces per person before a dinner buffet
- 6 – 7 pieces per person for an afternoon soiree
- 7 – 10 pieces per person for a luncheon reception
- 10 – 13 pieces per person for a dinner reception

Please ask your Event Coordinator about a Cusom Designed Menu catered to your specific taste.

Buffets are Served on China Platters and Bowls and are Inclusive of Buffet Equipment, Buffet Linen, Serving Utensils, Disposable Plates, Napkins and Flatware.

Beverages

We can meet all of your beverage requirements, from a simple non-alcoholic beverage station to a full-service bar.

Staffing

All staff is paid portal to portal and a 4 hour minimum will apply.

Rental Equipment

We are happy to arrange for any rental items needed. China, Glassware, Flatware, Linen, Tables, Chairs or anything else you might need for the Perfect Event.

Deposits & Payments

A \$500.00 deposit is required to hold your date. One half of the estimated total is due 60 days prior to your event date. Your final count and the balance of the estimated total are due 14 days prior to your event date. All cancellations may be subject to cancellation charges.

VEGETARIAN HORS D'OEUVRES

Florentine stuffed Mushroom Cap (100) ~ \$175.00

Garlic and Herb stuffed Mushroom ~ \$1.75 each
Mixed with Bread Crumb and Parmesan Cheese

Traditional Tomato and Basil Bruschetta ~ \$1.50 each

Wild Mushroom & Roasted Red Pepper Bruschetta
~ \$1.75 each

Goat Cheese & Sweet Pear Filo Wrap (100) ~ \$200.00

Wild Mushroom and Brie Filo Tartlet (100) ~ \$220.00
Wild Mushrooms blended with Double
Crème Brie Cheese in a Filo Cup.

Asparagus & Three Cheese Tartlet (100) ~ \$230.00
Fresh sautéed Asparagus and Onion with a
savory custard, Parmesan, Jack,
and Swiss Cheese baked into a Light Pastry Shell.

Spanakopita (100) ~ \$165.00
Filo Dough with Spinach, Onion and Feta Cheese.

Caramelized Three Onion Tartlet (100) ~ \$195.00
Bermuda, Yellow, and Chive Onions sautéed until
caramel brown and baked into a Light Pastry Shell.

Smoked Gouda Cheese Puff (100) ~ \$180.00
Softened Smoked Gouda Cheese wrapped in an
all butter Puff Pastry topped with Caraway Seed.

Blackbean Hummus on Eggplant Crisp ~ \$2.35 each
Hummus spread made with Blackbeans,
placed on a Fried breaded Eggplant Round.

Olive Tapenade Parmesan Cup ~ \$2.75 each
Kalamata and Black Olives pureed with
Extra Virgin Olive Oil and Selected
Seasonings in Parmesan crusted Cup.

Boursin with Pecan Filo Cup ~ \$2.25 each
Garlic Herb Boursin Cheese piped into a baked
Filo Cup topped with a Pecan Half.

Mini Chili Relleno (100) ~ \$175.00
Served with Salsa.

Mini Blackbean & Cheese Empanada (100) ~ \$165.00
Served with Salsa.

Stuffed Jalapenos (40) ~ \$45.00

Breaded Portabello Mushroom (30) ~ \$96.00

BEEF HORS D'OEUVRES

Chutney Meatballs (200) ~ \$200.00
Served with a Peppercorn Cream Sauce.

BBQ Meatballs (200) ~ \$200.00

Mini Beef Tenderloin Wellington (100) ~ \$255.00

Roast Beef & Boursin Roulade ~ 2.25 each
Tender Rare Roast Beef and Boursin
Cheese Roulade on a Toast Point.

Three Pepper Beef Springroll (100) \$185.00
Seasoned Ground Beef, Bell Peppers, and steamed
Ancho Chili's in a light Spring Roll Wrapper.

Shredded Beef & Blackbean Flautas (100) ~ \$190.00
Seasoned Beef with Blackbeans and Cheddar Cheese
wrapped in a Mini Flour Tortilla served with Salsa.

Beef Taquitos (60) ~ \$45.00
Served with Salsa.

Mini Beef & Cheese Empanada (100) ~ \$165.00
Served with Salsa.

Mini Italian Sausage Calzone (100) ~ \$180.00

CHICKEN HORS D'OEUVRES

Mini Chicken Cordon Bleu (192) ~ \$185.00

Blackened Chicken Sate (100) ~ \$210.00
Chicken Breast threaded onto a Skewer and crusted
with our Special Blend of Butter and Cajun Seasonings.

Chicken & Scallion Wonton Cup ~ \$2.35 each
Grilled Chicken with Oriental seasonings placed in a
fried Wonton Cup and topped with Mandarin
Orange and fried Chinese Rice Noodles.

Mini Chicken Wellington (100) ~ \$225.00

Chicken & Bermuda Onion Canapé ~ \$2.25 each
Cracked Black Pepper crusted Chicken, sliced and
topped with Red Wine Bermuda Onion Relish,
presented on a Toast Point.

Chicken Tortilla Cup (100) ~ \$ 265.00
A Fried Tortilla Cup filled with Mexican Chicken Salad and
Seasoned Blackbean Mousse, topped with Jack Cheese.

Mini Chicken & Cheese Empanada (100) ~ \$160.00
Served with Salsa.

Chicken Taquitos (60) ~ \$45.00
Served with Salsa.

SEAFOOD HORS D'OEUVRES

Bacon wrapped Scallops (100) ~ \$175.00

Crab Cake (100) ~ \$300.00

Crab stuffed Mushroom Cap (100) ~ \$230.00

Crab stuffed Shrimp (100) ~ \$295.00

Whole Shrimp stuffed with seasoned Crabmeat and crusted
with Italian Breadcrumbs and Parmesan Cheese.

Cilantro & Lime Shrimp Tartlet ~ \$ 2.40 each
Bay Shrimp coated with Fresh Lime Juice,
Mayonnaise and Chopped Cilantro in a Tart Shell.

Lobster Creole Filo (100) ~ \$299.00
Diced Lobster Tail with Tomato, Green
Bell Peppers, White Wine and Creole Seasonings.

Seared Tuna in a Poppy Seed Cup ~ \$2.85 each
Seared & Marinated Ahi Grade Tuna,
placed on Wasabi Cream in a Poppy Seed Cup.

Atlantic Salmon Mousse Bouchee ~ \$2.95 each
Fresh Atlantic Salmon Mousse piped into a Puff Pastry
Shell, garnished with Fresh Lemon, Dill and Capers.

OTHER HORS D'OEUVRES

Maple Bacon rapped Andouille Sausage (100) ~ \$295.00
Canadian Maple Bacon wrapped around
Andouille Sausage rolled in Creole Mustard.

Smoked Ham and Cheese Napoleon ~ \$2.60 each
Smoked Ham and Swiss Cheese
layered and placed on a Toast Point.

Prosciutto wrapped Asparagus ~ \$2.40
Italian salt cured Prosciutto
wrapped around Blanched Asparagus.

Prosciutto & Spinach Filo Cigar (100) ~ \$265.00
Prosciutto, Spinach, Feta and Parmesan
Cheese in a Cigar shaped Filo Roll.

CARTE D'OR DISPLAY STATIONS

Smoked Salmon Display ~ \$4.50 per person
Sliced Norwegian Smoked Salmon, Cream Cheese, Capers, Diced Red Onions, Sliced Tomatoes, Sliced Cucumbers, and Chopped Hard Boiled Eggs served with an assortment of Toast Rye Bread Squares and Crackers.

Antipasto Display ~ \$3.75 per person
Roasted Bell Peppers, Assorted Gourmet Olives, Artichokes, and Marinated Mushrooms served with Salami & Selected Cheeses.

Cocktail Sandwiches (2pp) ~ \$3.00 per person
Turkey, Ham, and Chicken Walnut Salad complimented with Assorted Cheeses & Lettuce. Served on Freshly Baked Deli Breads, Dijon Mustard, and Mayonnaise.

Mini Deli Spiral Wraps (60) ~ \$40.00
Turkey & Pepperjack (20)
Tomato & Provolone (20)
Genoa Salami & Monterey Jack (20)

Mini Quiche (60) ~ \$60.00
Bacon & Swiss Cheese (30)
Spinach & Swiss Cheese (30)

Tortilla Chips & Salsa ~ \$2.00 per person

Baked Brie (1 Wheel – 16 Slices) ~ \$40.00 each
Brie stuffed with Walnuts and Apricot Preserves wrapped in Puff Pastry and baked until Golden Brown.

Gourmet Cheese Display ~ \$3.00 per person
A variety of Gourmet Cheeses served with Crackers.

Fresh Fruit Display ~ \$3.00 per person
Fresh Market Display with the Season's Freshest Fruits.

Fresh Fruit Kabobs ~ \$2.25 each
Fresh Strawberry, Melon, and Grapes on a Bamboo Skewer presented in a Pineapple.

Grilled Vegetable Display ~ \$3.00 per person
Marinated Vegetables and served at Room Temperature.

Fresh Vegetable Crudités ~ \$3.00 per person
Fresh Seasonal Vegetables Display.
Served with Ranch-Style Dip.

Spinach & Artichoke Dip ~ \$3.00 per person
A Blend of Select Cheeses with Spinach and Artichokes. Served with Crackers.

Crab Dip ~ \$3.00 per person
Creamy Cheesy Jumbo Lump Crab Dip with Cajun Seasonings. Served with Crustinis.

CARTE D'OR DESSERTS

Brownies: Fudge, Fudge with Walnuts, Cream Cheese, White Chocolate Raspberry, Blondie, and Rocky Road.

Bars: Apple Crumb, Lemon, Turtle, and Peanut.

Cookies: Chocolate Chip, White Chocolate Macadamian Nut, Peanut Butter, and Oatmeal Raisen.

Homemade Brownie & Bar Display ~ \$18.00 per Dz

Homemade Cookie Display ~ \$12.00 per Dz

Brownie, Bars & Cookies Display ~ \$15.00 per Dz

Petit Fours (Minimum of a dozen) ~ \$2.25 each
~ Chocolate Cake with Bavarian Cream filling and Chocolate Fondant Icing
~ Vanilla Cake with Raspberry filling and Pink Fondant Icing
~ Lemon Cake with Lemon filling and Yellow Fondant Icing
(Requires a 2 day advance notice, Please!)

Fresh Fruit Mini Tarts (Minimum of a dozen) ~ \$2.75 each
Individual Tart Shells filled with Custard and topped with Fresh Seasonal Fruit. (Requires a 2 day advance notice, Please!)