

# Hors d'oeuvres

## FRUIT & VEGETABLE

### **FRUIT & CHEESE KABOBS WITH STRAWBERRY YOGURT DIP**

*Artistically displayed on a whole pineapple*

### **FRESH FRUIT DISPLAY**

*Beautiful fresh fruit cascading from a basket served with a Kahlua cream sauce.*

## **CRUIDITES**

*Mélange of raw seasonal vegetable, accompanied by two dips.*

### **BOURSIN CHEESE MUSHROOMS**

*Fresh mushrooms, hand stuffed with fine European butter, garlic and herb Boursin Cheese.*

### **ONION PARMESAN STUFFED MUSHROOMS**

*Minced green onion with a hint of goat cheese and parmesan make this an elegant low fat choice.*

### **WILD MUSHROOM BOUCHEESE**

*Wild mushrooms, fresh herbs and a dollop of crème fraiche in a puff pastry shell.*

### **COCKTAIL CORN CAKES WITH SPICY MANGO SALSA**

*Corn cakes topped with crème fraiche and mango salsa*

### **WILD RICE & SCALLION PANCAKES WITH AVOCADO LIME SALSA**

*Wild & basmati rice cakes, with an avocado lime salsa.*

### **BASIL MARINATED MOZZARELLA & CHERRY TOMATO SKEWERS**

Phone: 630-606-2668  
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## **CAESAR TEASER**

*Mini Caesar salad in a fresh rated Parmigiano-Reggiano cup.*

## **GAZPACHO SHOTS**

*Miniature serving of the cold Spanish soup, filled with bursting flavors of tomatoes, peppers, onions, served in a cucumber cup.*

## **PARMESAN WALNUT ENDIVE SALAD**

*Parmesan Reggiano with toasted walnuts in a light vinaigrette served in an endive leaf*

## **BAKED HERB POTATO CUP**

*Petite red potatoes stuffed with scallions, bacon, Parmesan and piped with a dollop of sour cream.*

## **SINFUL SPUDS**

*Feta, goat cheese, green olives, currants and pine nuts nestled in a new potato*

## **SPINACH BALLS**

*Spinach, herbs, butter and freshly grated parmesan cheese*

## **VEGETABLE PIZZA**

*Pastry with cream cheese, ranch dressing and covered with a variety of chopped vegetables  
(min. order 2 dozen)*

## **BLACK OLIVE AND ZUCCHINI TART**

*Four inch mini tart cut into wedges with a blend of zucchini, fresh basil, ricotta and leeks, enveloped in a flaky pie crust.*

## **BLUE CHEESE, ONION POLENTA CROSTINI**

*Mini polenta triangle, topped with caramelized red onion, from a balsamic reduction and savory blue cheese.*

## **TEXAS RED BEAN WRAPS**

*Bite size tortilla filled with red beans, garlic, lime, Tabasco, Green chilies, cream cheese and more served with Cilantro Cream.*

## **OLIVE TAPENADE**

*Mediterranean Olive Spread served on crusty French rounds*

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## **PARMESAN-STUFFED DATES**

*Mejool dates stuffed with fresh Parmesan and wrapped in bacon. Each bite delivers a huge range of tastes—sweet, salty, and smoky*

## **PROSCIUTTO WRAPPED FIGS**

*Figs with gorgonzola and walnuts wrapped with Prosciutto. A unique combination of salty, sweet and cheese*

## **SEAFOOD**

### **WOOD SMOKED SALMON (2LBS)**

*Cured smoked salmon displayed with an assortment of accoutrements*

### **SALMON ROULADES**

*Colored tortilla filled with smoked salmon, whipped cream cheese and red onion, sliced and served with a frilly pick*

### **MAPLE SALMON BITES**

*A bite-size version of a maple-glazed, pepper-crust salmon filet*

### **JUMBO FRESH SHRIMP**

*Artistically displayed and served with a Zesty Cocktail sauce*

### **STUFFED SHRIMP SCAMPI STYLE**

*Shrimp stuffed with crab, smothered in a garlic butter sauce.*

### **MARINATED GRILLED SHRIMP**

*Zesty marinate, grilled and chilled—served with Jalapeno Garlic Sauce and Coriander Lime Sauce*

### **SHRIMP WITH GINGER MAYONNAISE**

*Fresh shrimp in a light ginger - herbed mayonnaise serve in a mini star shaped cilantro pastry shell*

### **CERVICHE DE CAMARON**

*A spicy Mexican cocktail sauce served with shrimp (serves 20)*

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## **AHI TUNA AND CHIPS**

*Cumin-crusted Ahi tuna served on a blue stone-ground corn chip with avocado relish*

## **CRAB CAKES**

*Chef's signature crab cakes served with Dijon Crème Sauce*

## **LOBSTER BON BONS**

*Succulent lobster, fresh dill and cheese rolled in a crumb coating and served with a Citrus Vodka Dipping Sauce*

## **CHEESE**

### **BAKED WHEEL OF BRIE**

*Wrapped in French Puff pastry, stuffed with choice of cranberries or apricots and served with assorted crackers*

### **IMPORTED CHEESE DISPLAY**

*A cascade of the finest quality cheeses, Costella Blue, Drunken Irish Cheddar, Camembert & soft goat cheese, garnished with dried apricots, served with crackers*

### **DOMESTIC CHEESE DISPLAY**

*A selection of fine domestic cheeses garnished with seasonal fruit and crackers*

### **CARAMELIZED RED ONION CONFIT**

*Served in fresh mini pastry tarts filled with blue cheese, Mascarpone cheese and caramelized red onions.*

### **SOUTHWEST APPETIZER TORTE**

*Beautiful Torte with a crunchy crust of tortilla chips, blended Mexican cheese and Jalapeno peppers, topped with salsa and guacamole*

### **ROQUEFORT GRAPES**

*Green, red and black seedless grapes, individually rolled in a Roquefort/cream cheese mixture and roasted walnuts/pecans and reassembled into grape cluster.*

### **GOAT CHEESE TERRINE**

*Goat cheese terrine with veins of red and green from basil pesto and sun dried tomatoes sprinkled with toasted pine nuts.. Served with crackers*

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## BEEF

### **ROASTED BEEF TENDERLOIN**

*Peppercorn crested succulent beef tenderloin sliced and served on French Baguettes with Tarragon Caper Sauce*

### **SESAME SOY GLAZED BEEF SKEWERS**

*Beef tenderloin cubes marinated and grilled with scallions and red pepper*

### **BEEF TIPS IN ZESTY SAUCE**

*Cubes of fork tender beef in a savory zesty sauce*

### **THAI BEEF IN CUCUMBER CUPS**

*Shaved slices of tender beef marinated in soy sauce, infused with Thai flavor and served in a mini cucumber cup*

### **PULLED BEEF SANDWICHES**

*Savory pulled roast, slow cooked with seasoning served au jus on silver dollar size bakery-fresh rolls (serves 25)*

### **HOLIDAY MEATBALLS**

*Three pounds of beef meatballs in a zesty sweet sauce (serves 20—3 per guest)*

## POULTRY

### **SESAME CHICKEN ORIENTAL**

*Marinated chicken breasts, rolled in sesame seeds, broiled to perfection and served with a garlic mayonnaise sauce*

### **STUFFED CHICKEN BREAST PINWHEELS**

*Chicken breasts wrapped around a delicious filling of cream cheese, spinach, sun-dried tomatoes and pine nuts, served with a honey mustard sauce*

### **LOUISIANA CHICKEN CAKES**

*A cousin to crab cakes this delicious combination of chicken, onion, bell pepper and spices, are served with a Creole mustard sauce*

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## **CHICKEN & RICOTTA MEATBALLS**

*Authentic Tuscan meatballs with ground chicken, ricotta and fresh grated Parmesan, rosemary, thyme and other herbs in a tomato basil sauce.*

## **CREAMY CHICKEN SPREAD**

*Cream cheese, creamy chicken broth, shredded chicken breast and a burst of green chilies. This spread is served with assorted crackers.*

## **ASSORTED CHICKEN WINGS**

*Served with our gourmet dipping sauces, honey sesame and BBQ*

## **SMOKED TURKEY QUESADILLAS**

*Smoked Turkey, tart/sweet grapes with lime, slivered onions and Monterey Jack cheese, garnished with sour cream and guacamole*

## **PORK**

### **ASPARAGUS & PROSCUITTO CREPES**

*Cocktail size crepes wrapped around Prosciutto and fresh asparagus spears in a cornucopia fashion and sealed with homemade green goddess dressing*

### **PORK & RED PEPPER SKEWERS**

*Caribbean influenced Jerk-flavored pork with a refreshing mango dipping sauce*

### **ROLLED SMOKED HAM CREPES**

*Bite size rolled crepe with smoked ham, cream cheese, grainy mustard and fresh tarragon*

### **HAM MEDALLIONS**

*Succulent fresh ham, sliced and served on assorted bakery rolls with a trio of sauces.  
Honey mustard, cranberry and horseradish*

### **PORK TENDERLOIN**

*Thinly sliced pork tenderloin served on a baguette slice garnished with dried cranberry relish*

### **ORANGE GLAZED MEATBALLS**

*Pork meatballs baked in an amazing orange glaze sauce*