



# Hors d'oeuvres & Specialty Stations

*"Always rise from the table with an appetite,  
and you will never sit down without one."*

-William Penn



# HORS D'OEUVRES



Priced per 100 pieces  
Minimum 50 piece increments

## Cold Hors d'oeuvres

### Antipasto Skewer

Italian Herb Marinated Sun-Dried Tomato, Fresh Mozzarella, Quartered Artichoke Heart, Roasted Red Pepper and Pitted Kalamata Olive on a knotted Bamboo Skewer

### Zucchini Ribbon Pinwheels

Zucchini Ribbons Spread with a Cream Cheese mixture of Spinach, Roasted Red Peppers and Seasonings and rolled into bite-sized pinwheels

### Jumbo Gulf of Mexico Shrimp

21 count Shrimp steamed and chilled served with tangy Cocktail Sauce

### Peel & Eat Shrimp (5lb. minimum)

30/40 count Shrimp, seasoned, steamed and chilled served with tangy Cocktail Sauce

### Cheese & Ham Roulades

Smoked Ham and Herbed Cheese, rolled and cut into bite sized medallions

### Salami & Cheese Coronets

Italian Salami cones piped with seasoned Cream Cheese

### Deviled Eggs

Farm fresh Eggs hard-boiled and filled with Mayonnaise and Mustard

### Shrimp Canapé

Assorted toasts topped with steamed Shrimp and seasoned Cream Cheese

### Prosciutto Wrapped Melon

Ripe Honeydew and Cantaloupe Melon wrapped with salt cured Italian Prosciutto Ham

### Assorted Petite Sandwiches

An assortment of miniature Ham, Chicken and Tuna Salad Sandwiches

### Bruschetta

Crostinis topped with Olive Oil, fresh Garlic, Tomato, Basil and fresh Parmesan

### Assorted Dry Snacks (Serves 25 guests)

Pretzels, Potato Chips, Nachos Chips, Popcorn

Goldfish Crackers, Trail Mix

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## Fancy Mixed Nuts (Serves 10 guests)

Mixed Cashews, Pecans, Almonds, Hazelnuts and Brazil nuts

## Dips

French Onion, Herbed Cheese, Roasted Red Pepper, Salsa, Garlic & Olive Oil and Honey Mustard  
Olive Tapenade

## Hot Hors d'oeuvres

### Sesame Salmon

Atlantic Salmon bites rolled in toasted Sesame Seeds and served on a decorative pick served with a Teriyaki Sauce for dipping

### Crab Cakes

Miniature Maryland Lump Crab Cakes made with Sweet Onion, Red Pepper, Bread Crumbs and loaded with Lump Crabmeat served with Roasted Red Pepper Sauce

### Coconut Chicken

Chicken Tenders rolled in toasted Coconut and cooked until juicy and tender served with a Honey Mustard Sauce.

### Potstickers

Won Ton Wrappers filled with seasoned Chicken and deep fried until crispy served with a Teriyaki Dipping Sauce.

### Egg Rolls

Oriental Egg Rolls filled with Vegetables and Pork and deep fried to a golden brown served with a spicy Mustard Sauce and a Sweet and Sour Sauce

### Assorted Sausage Bites

Bite-sized pieces of Bratwurst, Kielbasa and Italian Sausage in a Bell Pepper, Onion and Teriyaki sauce

### Crab Stuffed Mushroom Caps

Large Mushroom Caps filled with our specialty stuffing of Bread Crumbs, Butter, Lump Crab Meat and Seasonings

### Sausage Stuffed Mushroom Caps

Large Mushroom Caps filled with our specialty stuffing of Bread Crumbs, Butter and Savory, Seasoned Sausage

### Bacon Wrapped Shrimp

Gulf of Mexico Shrimp wrapped in Hickory Smoked Bacon and baked

### Bacon Wrapped Scallops

Plump White Sea Scallops wrapped in Hickory Smoked Bacon and baked

### Clams Casino

Clams topped with Onion, Butter, White Wine, Bread Crumbs and baked to perfection

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## Spanakopita

A Flaky Filo Dough surrounding a blend of Spinach and Cheese

## Mini Smoked Chicken Quesadillas

Mini Quesadillas filled with a combination of Smoked Chicken and spicy Cheeses served with Salsa

## Stuffed Redskin Potato Bites

Twice baked Redskin Potatoes loaded with Sour Cream, Bacon Bits and Cheese.

## Frank in a Blanket

Cocktail Franks wrapped in Puffed Pastry and served with a Mustard Dip

## Mini Cordon Bleu

Chicken Breast stuffed with savory Ham and creamy Cheese Sauce

## Chicken Drumettes

Chicken Wings breaded and deep fried to a golden brown

## Chicken Wings (Increments of 50 per flavor)

Choose from Buffalo, Teriyaki, Barbeque and Hot Garlic Parmesan sauces

## Chicken Tenders (Increments of 50 per flavor)

Choose from Buffalo, Teriyaki, Barbeque and Hot Garlic Parmesan sauces

## Meatballs (Increments of 50 per flavor)

Ground Tenderloin seasoned and formed into Meatballs. Choose from: Swedish, Barbeque, Teriyaki and Chipotle Honey Barbeque sauces

## Jalapeño Poppers

Jalapeño Peppers stuffed with Cream Cheese, breaded and deep-fried

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## Desserts

### Dessert Bars

Assortment of Granny Apple, Lemon-Berry Jazz, Oreo and Marble Cheesecake

### Brownies

Assortment of Turtle Brownies, Peanut Butter and Chocolate

### Mini Hot Desserts

Deep fried bites of Banana Foster and Mini Battered Brownie

### Mini Desserts

Assortment of Napoleons, Éclairs, and Cream Puffs

### Mini Cheesecakes

Chocolate Curl, Cherry, Blueberry, Hazelnut, Macadamia, Orange Cherry Kiwi

## Hors d'oeuvres Packages

### Package #1

(Minimum 50 people / 1 ½ Hour service)

Approx. 10 hors d'oeuvres per person

#### Cold Selections

Fresh Vegetable Tray with Dill Dip

Creamery Cheese Display

Deviled Eggs

Cheese and Ham Roulades

Assorted Petite Sandwiches

Assorted Dry Snacks

#### Hot Selections

Meatballs with choice of sauce

Chicken Drumettes

Potstickers

Mini Quesadillas

Oriental Egg Rolls with Dipping Sauces

Stuffed Mushroom of choice

Stuffed Redskin Potato Bites

### Package # 2

(Minimum 50 people / 1 ½ Hour service)

Approx. 14 Hors d'oeuvres per person

#### Cold Selections

Creamery Display of Cheeses

Decorated Salmon Display

Bread Display w/ dips and Tapenades

Proscuitto Wrapped Melon

Cheese and Ham Roulades

Bruschetta

Mini cheesecakes and mini desserts

Cut fresh fruit with chocolate fondue

#### Hot Selections

Stuffed Mushroom of choice

Mini chicken cordon bleu

Bacon Wrapped Scallops

Choice of Hickory Smoked Ham or Top Round of Beef  
carved in room

Silver dollar buns and condiments

Stuffed Redskin Potato Bites

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# SPECIALTY STATIONS



1 ½ hours of service

Must be ordered for all guaranteed attendees

## Reception Station

Available only in conjunction with a buffet dinner or hors d'oeuvres reception

## Pasta Bar

Bowtie pasta with selection of julienne Chicken Strips, Bolognese Sauce, Marinara Sauce, Alfredo Sauce, Parmesan Cheese and Garlic Breadsticks

## Taco Bar

Seasoned Ground Beef, Tortilla Taco Shells, Soft Taco Shells, Shredded Cheese, Diced Tomato and Onion, Shredded Lettuce, Sour Cream, Jalapenos, Guacamole and Salsa

## Fajita Bar

Seasoned Shredded Beef, Chicken Breast Strips, Sautéed Peppers and Onions, Soft Tortilla Wraps, Shredded Lettuce, Diced Onion and Tomato, Salsa, Sour Cream and Jalapeno Pepper

## Mashed Potato Bar

Creamy Mashed Potatoes with assorted toppers including: Butter, Sour Cream, Chives, Seasoned Chili, Sautéed Mushrooms, Fizzled Leeks, Crispy Bacon Bits and Shredded Cheddar Cheese

## Carving Station

Requires one carving attendant per 75 guests at \$75.00 each.

## Hickory Smoked Ham

Serves approximately 50 guests based on 4 ounces per person served with Yellow, Dijon and Whole Grain Mustard

## Top Round of Beef

Serves approximately 70 guests based on 4 ounces per person served with Demi Glace and Horseradish

## Steamship of Beef

Serves approximately 100 guests based on 4 ounces per person served with Demi Glace and Horseradish

## Smoked Breast of Turkey

Serves approximately 20 guests based on 4 ounces per person served with Giblet Gravy and Cranberry Sauce

## Roast Prime Rib of Beef

Serves approximately 30 guests based on 4 ounces per person served with Au Jus and Horseradish Sauce

## Roasted Beef Tenderloin

Serves approximately 12 guests based on 4 ounces per person served with Bordelaise Sauce

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## Whole Suckling Pig

4 ounces per person – 40 pound minimum Pig

## Pork Tenderloin

Serves approximately 6 guests based on 4 ounces per person

## Display Station

Priced per display. Serves approximately 50 people.

## Fresh Fruit Display

Assorted seasonal sliced and cubed fruits including Honeydew Melon, Cantaloupe, Pineapple, Strawberries, Kiwi and Grapes

## Creamery Display of Cheeses

Jarlsberg, Havarti, Brie and Cheddar Cheeses with Crackers and Whole Fresh Fruit presentation

## Harvest Display of Vegetables

Cut fresh garden vegetables including: Carrots, Celery, Sugar Snap Peas, Scallions, Broccoli, Cauliflower, Radishes, Grape Tomatoes and Dip

## Rustic Bread Display

Assortment of Specialty Breads, Bread Sticks, and Flat Breads served by the loaf and accompanied with Creamery Butter, Olive Tapenade and Honey Butter

## Butcher Block Display

Rolled deli classics including: Turkey Breast, Hickory Smoked Ham, Corned Beef, Roast Beef and Capicola

## Beef Carpaccio Display

Thin Slices of Tenderloin Tartare, Crostini's, diced Red Onion, Capers, diced Hard Boiled Egg, shaved Parmesan, Balsamic Vinaigrette and Mesclun Mix

## Antipasto Display

A celebration of julienne Italian meats and cheeses drizzled with Olive Oil including Mozzarella, Capicola Ham, Salami and Pepperoni served with Artichoke Hearts, Sliced Tomatoes, Pepperocini Peppers, Black Olives and Green Olives

## Sushi Display

Assorted Sushi Rolls and California Rolls served with Soy Sauce, Wasabi Paste and Pickled Ginger

## Smoked Seafood Display

Salmon Side, Rainbow Trout, Scallops served with Cream Cheese, Smoked Cheese, Gourmet Crackers Selection, Chopped Eggs, Capers and Onions

## Poached Salmon Display

Poached Atlantic Salmon garnished with Shrimp and Cucumber and served with chopped Eggs, Capers, Onions and Specialty Crackers

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## Baked Brie Display

A 2 ½ pound wheel of Brie dusted with Granola and Honey and baked until creamy and warm served with Specialty Crackers, Flat Breads, Strawberries and Grapes

## Fondue Fountain (One hour of service)

Choice of Milk, Dark or White Chocolate. Fountain includes 12 lbs. of chocolate. \$5.00 for each additional pound

## Dippers

Graham Crackers, Marshmallows, Oreo Cookies, Pretzels, Potato Chips

Pineapple, Melon, Banana, Strawberries, Apple, Maraschino Cherries

Nutter Butters & Chocolate Chip Cookies, Rice Crispy Treats, Graham Crackers

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**HURON, OH 44839 (419) 433-3800**

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