

## Warm Hors D'oeuvres

### Bruschettas, Tarts and Canapés

- Cinnamon Brie with Sliced Almond Boucheè* \$1.60
- Greek Gyros on Garlic Pita with Cucumber Sauce (Tatziki)* \$1.20
- Crabmeat and Artichoke Spread on Toasted Pita* \$1.20
- Louisiana Crawfish Tail on Rye Round with Chipolte Aoli and Caramelized Onion* \$1.40
- Mozzarella and Plum Tomato Silver Dollar with Basil Pesto* \$1.40
- Petite Kentucky Hot Brown Crostinis* \$1.40
- Red Pepper, Spinach and Goats Cheese Pizzas* \$2.00

### Other Warm Hors D'oeuvres

#### **Petite Reubens \$1.60**

*-corned beef on party rye with sauerkraut, Swiss cheese and thousand island dressing*

#### **Green Chili Won Tons \$1.30**

*-won ton wrappers filled with jack cheese and green chilies, deep fried and served with fresh guacamole*

#### **Crab Won Tons \$1.60**

*-won ton wrappers filled with crab stuffing and blended cheeses, deep fried and served with sweet chili garlic sauce*

#### **Spanakopita \$1.80**

*-delicate phyllo triangles filled with spinach and feta cheese*

#### **Meatballs \$.80**

*-BBQ, Asian style, or Swedish*

#### **Fried Artichoke Fritters \$1.40**

*-with remoulade sauce*

#### **Dolmathes \$2.00**

*-grape leaves wrapped around ground lamb and beef with raisin, rice and cinnamon*

#### **Fried Mozzarella \$1.30**

*-with herb marinara*

#### **Franks in Puff Pastry \$1.45**

#### **Stuffed Mushrooms \$1.40**

*-Italian sausage; seafood stuffing; red pepper mousse; bacon and onion; or spinach and provolone*

#### **Chinese Potstickers \$1.80**

*-seared and steamed; Pork or Vegetable*

#### **Cheese Ravioli \$1.60**

*-lightly breaded and fried, three cheese blend served with herb marinara*

#### **Roasted Wild Mushroom and Garlic**

#### **Empanadas \$1.80**

#### **Cocktail Hamburgers on Fresh Baked**

#### **Yeast Roll \$2.20**

#### **Mini Chicago Style Pizza Quiche \$2.00**

#### **Lobster Corn Dog Bites \$2.30**

*-lobster meat dipped in corn dog batter served with Cajun aioli*

#### **Thai Chicken Satay \$1.40**

*-boneless breast skewered, grilled and basted with a Thai peanut sauce*

#### **Petite Chicken Cordon Bleu \$2.20**

#### **Chicken Quesadilla Cornucopias \$2.20**

*-with salsa*

#### **Fried Sesame Chicken Tenders \$1.40**

*-with barbecue and honey dijon*

#### **Quiche Lorraine \$1.60**

*-petite tarts with egg, spinach and onion*

#### **Mashed Potato Puffs \$1.30**

*-herbed and smashed baked in puff pastry*

#### **Bacon Wrapped Water Chestnuts \$1.20**

#### **Petite Maryland Crab Cakes \$3.00**

*-with sweet chili garlic sauce or dill aioli*

#### **Petite Lamb Chops \$4.75**

*-rubbed with rosemary and grilled*

#### **Petite Chicken Souvlaki \$2.50**

*-Skewered breast meat with peppers and onion, rubbed with oregano, garlic and olive oil and roasted*

#### **Bacon Wrapped Scallops \$3.00**

#### **Potato Pancakes \$1.20**

*-herbed sour cream*

#### **Fried Jumbo Coconut Shrimp \$2.20**

*-sweet chili garlic dip*

#### **Shrimp and Pork Eggrolls \$1.60**

*-with sweet and sour dipping sauce*

#### **Chicken, Apple, Sausage**

#### **Empanada \$1.90**

#### **Smoked Wings or Boneless Tenders**

**\$1.40 – Jerk, Teriyaki or Buffalo**

#### **Sesame Won Ton Wrapped Asparagus**

#### **Cigars \$1.60**

*- Teriyaki Dipping Sauce*

#### **Mediterranean Artichoke Tarts \$2.00**

#### **Miniature Beef Wellington \$3.50**

#### **Dill Cheese En Croute \$1.60**

#### **Hot Brown Won Tons \$1.50**

*-with Mornay Dipping Sauce*

### Menu Planning

Planning a reception menu is an involved process and must take many factors into account. Parameters such as the size and type of event, time of day, budget, and day of the week will influence the quantities required and appropriateness of a menu. This is your event and we want your menus to reflect your ideas. Because of this, the best way to menu plan is to circle the hors d'oeuvre and specialty display items you might be interested in serving and forward these to your Olmsted event coordinator. With the items you have marked, your event coordinator will take all other concerns into account and with our chef will create an appropriate menu based on your selections and event parameters.