Hors d'oeuvres Menu – Tray Passed Butler Style, and Stationary

Stationary Hors d'oeuvres

Charcuterie Display \$4.75 per person

Sliced Italian Meats: Capicola and sliced salamis served with whole grain mustard

Sartori Cheese Wedges: Variety of sliced cheeses

Fresh and Dried Fruits: Fresh grapes, strawberries, and dried apricots

Dips and Accompaniments: Pineapple Spread, Three Cheese Dip, and herb Cheese logs, marinated

olives, marcona almonds

Breads and Crackers: Sliced baguettes, pita chips, Effie crackers, and entertainment crackers

Fruit and Cheese Display \$3.75 per person

Fresh fruit and cheeses including: Cheddar, Baby swiss, pepper Jack cheese, and herb cheese logs. Served with fresh strawberries, grapes, and an assortment of crackers.

Crudites Display \$3.75 per person

Varying heights of round and square silver and white trays filled with fresh and blanched vegetables including Haricot vert, asparagus, carrots, celery, grape tomatoes, cauliflower, broccoli, and cucumber coins. Served with roasted red pepper hummus, and dill dip. Accompanied by pita chips and veggie chips.

Bruschetta and Chip Display \$3.75 per person

Herb French bread crostini served with Tomato and Basil, a ripe olive tapenade, and a caramelized onion dip, Pimento Cheese and Bacon.

Tray Passed Hors d'oeuvres \$3.00 each pp. Our Staff will pass throughout the cocktail hour.

Meat Options

Best Ever Meatballs

House made meatballs glazed with Henry Bain's Sauce made famous from Louisville's Famous Pendennis Club.

Meatballs Asian Style

Sesame ginger pork meatballs with a Hoisin sauce glaze

Swedish Meatballs

House made meatballs with a creamy Gravy

Ham and Cheese Puffs

Puff pastry with smoked Kentucky ham and swiss cheese

Twist on the Classic Pig in the Blanket

Mini sausages wrapped in bacon with a sprinkling of brown sugar.

Mini sausage with sauerkraut and mustard wrapped in puff pastry topped with caraway seeds

Mini Cheeseburger Tater Tot

Crisp tater tot crust filled with cheeseburger mixture, topped with sauce, and garnished with dill pickle

Wonton Triangles

Filled with Spicy Pork

Or Creamy Curried Chicken

Mini Cashew Coconut Bites

Bite sized chunk of chicken encrusted with crushed cashews, and coconut baked until golden and crunchy and glazed with spicy marmalade

Chicken and Waffle Bites

Bite sized chunk of chicken dipped in waffle batter and fried until golden and glazed with maple syrup

Beef Tenderloin Canape

Peppered Tenderloin on a horseradish spread toasted baquette slice garnished with asparagus

Butternut Squash and Chorizo Sausage Skewer with a Bourbon Glaze

Sausage Stuffed Dates wrapped in bacon with a Kentucky Bourbon Glaze

Seafood Options

Tail on Shrimp

Shrimp wrapped in bacon with a light Cajun seasoning served with remoulade sauce

Or Sauteed shrimp coated in our house made pesto

Shrimp Tartlet

Phyllo shell filled with creamy cream cheese, topped with cocktail sauce and shrimp

Crab Cakes

Served on an asian spoon with mango salsa

Wonton Triangle Filled with Crab Rangoon

Smoked Salmon Platter

Served with chopped egg, capers, red onion, dill cream cheese, and toast rounds

Salmon Puff Bites served with a dill sauce

Pasta and Vegetable Options

Risotto Cakes

Creamy risotto fried crisp and served with marinara sauce, and fresh grated parmesan cheese

Mini Mac and Cheese Bites

House made Macaroni and cheese bites fried to a golden crisp

Mini Stuffed Sweet Pepper

Roasted mini colorful pepper stuffed with broccoli and cheese

Cucumber Canape

Home grown Cucumber with a creamy topping and chive garnish

Endive with Herb Cheese

Garnished with Micro Greens

Stuffed Mushroom

Mushroom stuffed with sweet italian sausage and creamy mascarpone cheese

Gazpacho

Home grown sweet tomato gazpacho with a zip

Crostini and Puff Pastry Options

Bacon Almond Crostini

Broiled Monterey jack and bacon on top of a toasted baguette slice

Onion Puff Crostini

Broiled onion puff mixture on a toasted baguette slice

Mediterranean Crostini

Grilled eggplant and squash with fresh mozzarella with our house made on a toasted baguette slice

Shrimp Crostini

Broiled cheddar Jack cheese and shrimp with dill on top of a toasted baguette slice

Polenta Crostini

Gluten Free polenta square topped with sweet Italian sausage and peppers

Pinwheels

Your choice of roasted red pepper pesto or bacon cream cheese filling wrapped in puff pastry

Baked Brie with cherry preserves in a pastry tartlet

French Onion Tartlet in a Phyllo shell

Additional Items to add to Displays

German Pilsner beer cheese served with warm and soft pretzels

Chili Con Queso with Tortilla Chips

Warm Bacon Cheddar dip with Tortilla chips

Buffalo Chicken Dip

Roasted Artichoke and Green Chile Dip

Seafood Dip

Shrimp Platter

Layered Dip of Cocktail Spread, salad shrimp, cucumbers, and green onions