

# Hors d'oeuvres

**Fresh Crudités Basket** – A beautiful display of bite size vegetables served with a sour cream based ranch dip

**Assorted Cheese & Bologna Display** – Various cut cheeses and cheese spreads mingled with our own make summer sausage & ring bolognas and presented with assorted crackers, mustards, & fresh fruits

**Fresh Fruit Display** – Mounds of fresh cut watermelon, cantaloupes, honeydew, pineapple, strawberries, etc. artfully arranged and served with creamy fruit dip.

**Shrimp Bowl** – Ice filled bowl garnished and displayed with Jumbo Tiger Shrimp accompanied by cocktail sauce (\$\$)

**Cocktail Meatballs** – Our own bite size hand made meatballs covered in a savory cream sauce

**\*\*Sausage Stuffed Mushrooms** – Fresh mushroom caps filled with our own make sausage and baked with Parmesan cheese

**BBQ Chicken Wings** – Large size chicken wings smothered in our own blend BBQ sauce. A little messy, but oh so good!

**\*\*Maryland Crab Cakes** – Mini crab cakes made with real crabmeat and baked to a golden brown. Served with New Orleans style dipping sauce.

**\*\*Franks in Blankets** – Miniature hot dogs wrapped in a flaky puff pastry – served with champagne mustard.

**\*\*Mini Cheeseburgers** – Bite sized burgers topped with sharp cheddar cheese & bacon

**\*\*Quiche Assortment** – Bite size quiches baked in a variety of delicious flavors

**\*\*Deep Dish Pizzas** – Mini pizzas loaded with sauce, cheeses, and pepperoni. Always a hit!

**\*\*Cheese Puffs** – Pockets of cheese filled in puff pastry

**\*\*Potato Puffs** – Served with a sour cream herb dip

**\*\*Vegetable Springroll** – A blend of Chinese vegetables tossed with soy sauce, sesame oil, and fresh ginger. Served with ducksauce for dipping.

**\*\*Scallops with Bacon** – Plump sea scallops wrapped in bacon and served on skewers

**\*\*Beef & Mushroom Turnovers** – Triangular shaped puff pastry filled with a savory beef & mushroom filling

**\*\*Chicken Brochette** – *Skewers strung with chicken & pineapple and basted with a sweet-n-sour sauce*

**\*\*Teriyaki Beef Sate** – *Skewered strips of beef with a teriyaki glaze*

**\*\*Chicken Quesadilla Wrap** – *Individually wrapped chicken & Monterey Jack cheese in tortilla cones. Served with salsa and sour cream.*

**Pork or Vegetable Pot Stickers** – *Pan fried and served with a soy sauce mixture*

**\*\*Spanakopita** – *Spinach wrapped in filo dough and baked to a golden brown.*

**Chili-Lime Chicken Kabob** – *Chicken breast marinated with chili, lime, and cilantro. Served skewered with red peppers*

**Teriyaki Chicken Sate wrapped with bacon** – *served on skewers*

**Thai Peanut Chicken Satay** – *Chicken tenders marinated in a blend of fresh peanuts and Thai spices on a skewer*

**Sirloin and Gorgonzola** – *Bacon wrapped sirloin and gorgonzola skewers. Juicy& flavorful!*

**Smoked Salmon on Endive** – *Smoked Salmon pate piped onto endive leaves \$\$*

**\*\*Flaky Reuben Bites** – *Corned Beef, Swiss, & Sauerkraut wrapped in a flaky rye dough*

**\*\*Asparagus & Asiago in Phyllo** – *Fresh cut asparagus spear and asiago cheese wrapped in a crispy phyllo roll*

**Smoked Salmon Pops** – *Cream cheese mousse with capers & scallions wrapped in Atlantic smoked salmon*

**Baked Brie in Puff Pastry** – *Warm Brie cheese in puff pastry served with raspberry dipping sauce*

### *Choice of 4 selections*

*\*\*These selections will require oven accessibility or rental and use*

Service for hor d'oeuvres is 1 hour when combined with any of our dinner menus

Pricing starts at 7.95 per guest plus additional service time

(\$\$ - Additional charges apply to these selections)

*Blooming Glen Catering 215-257-2710*