

## **HORS D' OEUVRES**

(Minimum Order Of 20 Per Selection)

Plan The Perfect Cocktail Reception Or Cocktail Hour Before Dinner!  
Ask Your Event Specialist If You Are Looking For Something Specific.

### **Cold Selections**

Assorted Deli Roulades with Turkey, Ham Or Roast Beef

Herb Jarlsberg Cheese and Red Onion Spread on Baguette Topped with Pickled Red Peppers

Toasted Baguette with Brie and Fig Compote

Beef Tenderloin Crostini Topped with an Herb Boursin Cheese

Apple and Sour Cherry Compote atop Brie and Served on Crostini

Balsamic Roasted Brussels Sprouts with Herb Boursin Cheese and Grilled Flatbread

Whipped Goat Cheese Crostini Topped with Jalapeño Marmalade

Butternut Squash Puree with Cranberry and Candied Bacon Compote on Baguette

Traditional Bruschetta with Roma Tomatoes and Mozzarella  
Topped with Fresh Basil, Balsamic Glaze, and Salt and Pepper

Caprese Skewer with Mozzarella and Grape Tomatoes  
Topped with Fresh Basil, Balsamic Glaze, and Salt and Pepper

Roasted Brussels Sprouts on a Skewer with Dijon Glaze

Strawberry Basil Salsa, Honey Ricotta and Balsamic Drizzle on Baguette

Phyllo Cup with Curried Pulled Pork or Curried Pulled Chicken Garnished with Dried Apricot

Parmesan Crisp Filled with Creamy Herb Goat Cheese and Roasted Red Pepper

Marinated Flank Steak with Tomato Bacon Jam on a Baguette

"Surf & Turf" with Marinated Flank Steak, Aioli and Crab Salad on Grilled Baguette

Shrimp Skewer with Two Jumbo Shrimp Seasoned with Citrus and Dill

Fig, Prosciutto, and Goat Cheese on Grilled Flatbread

Cucumber Round Topped with Tarragon Goat Cheese and Tomato Garnish

Shrimp Cocktail Served with Cocktail Sauce and Lemon Garnish

Seared Sesame Crusted Ahi Tuna with Pea, Mint, and Parmesan Puree in a Cucumber Cup  
Topped with Wasabi Mayo and Garnished with Pickled Ginger

Spiced Baja Shrimp on Grilled Flatbread with Mascarpone Avocado Spread and  
Topped with Pepper Relish

## **HORS D' OEUVRES (continued)**

(Minimum Order Of 20 Per Selection)

\* Denotes Item is Available for Serviced Events Only

### **Warm Selections**

Bacon Wrapped Scallop

Puff Pastry Filled with Sundried Tomato and Goat Cheese  
Topped with Sundried Tomato Cream Sauce

Breaded Firecracker Shrimp Served with Sweet & Spicy Pineapple Dipping Sauce  
Petite Maryland Crab Cakes with A Spicy Caper Remoulade

Mushroom Cap with Parmesan and Italian Sausage Filling or Smoked Mozzarella Polenta  
Petite Vegetable Spring Rolls Drizzled with Sweet Hoisin Sauce

Peppered Short Rib Stuffed Yukon Potato  
Topped with Horseradish Cream & Green Onion Garnish

Petite Chicken and Waffles with Bourbon Maple Glaze\*  
Southwest Chicken Wontons with a Chipotle Sauce

Twice Baked Cheddar and Bacon Topped New Potatoes with Sour Cream  
Southwestern Style Crab Puff with a Dollop of Southwestern Sauce

Marinated Bourbon BBQ or Swedish Cocktail Meatballs

Rueben Egg Roll with Corned Beef, Sauerkraut & 1000 Island Dressing  
Served with Brown Mustard

Buffalo Chicken and Blue Cheese Stuffed Wonton with a Blue Cheese Dipping Sauce  
Petite Chicken Quesadillas Served with Salsa

Traditional Spanakopita in Flaky Phyllo Dough Served with Cucumber Dill Sauce  
Bacon Wrapped Sweet Potatoes Bites with Bourbon Maple Glaze

Samosa with Curried Peas and Baby Yukon Potatoes with Curry Chutney Cream  
Yukon Gold Potato Stuffed with Wild Mushrooms, Asparagus and Gruyere Cheese  
Mac and Cheese Bites with Bacon

Sweet Pepper Stuffed with Vegan Cream Cheese and Vegan Chorizo Crumble  
Wrapped with a Smoked Zucchini Ribbon

Spinach and Artichoke with Asiago Cheese in a Wonton Cup

Sauteed Lobster with White Wine Reduction, Brie Cheese, and Tarragon in Puff Pastry  
Philly Jack Steak Wonton Served with a Creamy Pepper Relish

## PLATTERS

### **Palm Roll Sandwiches**

(Minimum Order Of 20 Per Selection)

#### **Assorted Deli Palms**

Shaved Ham and Swiss Cheese  
Shaved Turkey and Colby Cheese  
Roast Beef and Cheddar Cheese

*(Assembled on Miniature Pretzel Buns, Leaf Lettuce, Sliced Tomato, With Mayo & Mustard On The Side)*

#### **Assorted Upscale Palms**

An Assortment from our Carving Board:  
Pork Tenderloin and Sliced Smoked Cheddar  
Roasted Turkey and Sliced Brie  
Marinated Beef Tenderloin and Gouda

*(Assembled on Miniature Pretzel Buns, Leaf Lettuce, Sliced Tomato, With Herb Mayo & Brown Mustard On The Side)*

### **Chicken Wings**

#### **BBQ, Lemon Pepper or Traditional Buffalo Style Chicken Wings**

**Half Pan - 30 wings**  
**Full Pan - 75 wings**

Served with Celery Sticks and Your Choice of Ranch Dressing or Blue Cheese Dressing



### **Murray's Gourmet Cheese Board**

(Minimum Order Of 20)

*Featuring a Fantastic Display of Seasonal Gourmet Cheeses*

*Served with a Specialty Spread  
(Served with Sliced French Bread)*

### **Grilled & Chilled Vegetable Platter**

Served With Asparagus, Zucchini, Squash, Mushrooms, Carrots & Red Peppers

*Served With A Drizzle Of Balsamic Reduction*

## **PLATTERS (continued)**

(Minimum Order of 20 Per Selection)

### **Charcuterie Board**

Salami, Pepperoni, Capicola & Prosciutto Meats  
Assortment Of Murray's Gourmet Cheeses, Olives, Pepperoncini  
Dried Apricots With Other Seasonal Dried Fruits  
Served With Sliced French Bread & Specialty Spread

### **Mediterranean Board**

Toasted Chickpeas, Grilled Red Onions, Bell Peppers, Marinated Artichokes, Asparagus, Marinated Cherry Tomatoes, Cucumbers, Black Olives, Spanakopita, Salami, Pita Bread, And Hummus

### **Each Of The Following Platters Serves Approximately 45 Guests**

#### **Assorted Cubed Domestic Cheese Platter**

*A Blend Of Domestic Cheddar, Pepper Jack & Gouda Cheeses*  
(Served With A Variety Of Crackers)

#### **Seasonal Fresh Crudités Platter**

An Assortment Of Garden Fresh Vegetables  
Served With Cucumber Dill Dipping Sauce

#### **Seasonal Fresh Fruit Platter**

A Beautiful Platter Of Sliced Fresh Fruit With A Berry Garnish  
Accompanied By Sweet Raspberry Yogurt Dip

## **Chips & Dips**

These House-Made Dips are the Perfect Compliment to any Hors D' Oeuvre Station  
(Minimum of 20 Per Selection)

Creamy Spinach Dip with Hawaiian Bread  
Guacamole with House Made Tortilla Chips  
Queso with House Made Tortilla Chips

House Made Pico De Gallo with House Made Tortilla Chips  
Southwestern Style Black Bean and Corn Salsa with House Made Tortilla Chips  
Roasted Red Pepper & Garlic Humus Dip Served with Herb Pita Chips  
Classic Mexican Layer Dip with House Made Tortilla Chips  
Soft German Pretzel Bites with Warm Beer Cheese