



# ORANGE BLOSSOM CATERING



## Hors d' Oeuvres Menu #12

### Menu A

Herb Marinated Shrimp  
with Zesty Cocktail Sauce  
Lemon Scented Chicken Medallions  
with Parmesan  
Conch Fritters with Remoulade Sauce  
Meatballs in Plum Sauce  
Curried Crab and Leek Tartlets  
Wild Mushroom Strudel  
Hot Artichoke Fondue with Crostini  
Baked Brie with Mango Chutney

### Menu C

Pepper Encrusted Ahi Tuna with Wasabi  
Marinated Gulf Shrimp  
Pecan Encrusted Chicken Bites  
Meatballs au Poivre  
Mojo Pork and Black Bean Roll-Ups  
Fresh Crudités Display with Cool Ranch Dip  
Stuffed Mushrooms Florentine  
Baked Brie with Raspberry Glaze  
Fresh Fruit Kabobs

### Menu E

Fresh Florida Chilled Shrimp with Cocktail Sauce  
Indonesian Pork Sate with Peanut Sauce  
Sliced Smoked Turkey with Mango Salsa  
Fried Asian Rolls with Wasabi Sauce  
Roquefort, Pear, and Walnut Phyllo Turnovers  
Mediterranean Dolmas  
Roasted Eggplant Caponata on Crostini  
Cheddar Scones with Ham and Creamy Dijon  
Savory Cheesecakes  
with Cranberry & Crème Fraiche

### Menu B

Petite Cubanette Sandwiches  
Chicken Quesadilla with Tomato Salsa  
Swedish Meatballs  
Cherry Tomatoes with Bleu Cheese Mousse  
Crudités Tray with Fresh Spinach Dip  
International Cheese Display  
Crusty Italian Bread with Olive Tapenade  
Hummus with Pita  
Minted Beef Kabobs with Tzatziki Sauce

### Menu D

Carved Caribbean Pork with Petite Cocktail Rolls  
Iced Jumbo Shrimp  
with Tangy Sauce & Lemon Stars  
Jerk Chicken Skewers with Tangy Sauce  
Conch Fritters  
Black Bean and Corn Salsa  
with Toasted Pita Triangles  
Crab and Mango Salad served in Endive Petals  
Crispy Crab Cakes with Creole Remoulade  
Tropical Fruit Sections  
with Orange Zest Yogurt Dip

### Menu F

Carved Flank Steak with Bordelaise Sauce  
Coconut Shrimp with Banana Lime Sauce  
Herbed Chicken Skewers  
Savory Cheesecake with Crab and Fresh Dill  
Mini Twice Baked Potatoes with Goat Cheese  
Southwestern Pinwheels  
Wild Mushroom Strudel  
Near Eastern Dolmas  
Chopped Tomato and Fresh Basil Bruschetta



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## Menu G

Herb Roasted Loin of Pork  
served with Bistro Sauce and Cocktail Rolls  
Grilled Garlic Shrimp  
Spinach, Feta, and Olive Strudel  
Fresh Asian Spring Rolls  
Crabmeat Profiteroles  
Ratatouille in Endive Petals  
Savory Bleu Cheese Cheesecake with Walnuts  
Asparagus and Prosciutto Quiche  
Cheese Display with Fresh Fruit, Figs, and Nuts

## Menu I

Seasoned Jumbo Shrimp Cocktail with Tangy  
Sauce  
Antipasto Display  
Marinated Vegetables, Artichokes, Olives,  
Parmesan and Imported Cheeses, Salami,  
and Italian Breads  
Tuscan Grilled Chicken Brochettes  
Bruschetta on Toasted Baguettes  
Spinach Tortellini Tossed in Warm Alfredo Sauce  
Cocktail Meatballs in an Herbed Marinara Sauce

## Menu K

Carved Tenderloin of Beef  
Carved Roast Pork Loin  
Assorted Cocktail Rolls and Condiments  
Sautéed Shrimp  
seasoned with Herbs de Provence  
Crab, Lobster, and Mango Salad in Profiteroles  
Baked Brie Encroute  
Mini Fruit Kabobs  
Thai Chicken Salad with Lemon Grass  
served in Endive Petals  
California Rolls with Wasabi  
Baked Stuffed Mushrooms

## Menu H

Tenderloin of Beef on Cocktail Rolls  
with Horseradish Crème  
Herb Seasoned Chicken Brochettes  
Fresh Chilled Florida Shrimp with Cocktail Sauce  
International Cheese Display  
with Gourmet Crackers  
Flash Grilled Seasonal Vegetables  
with Dipping Sauce  
Warm Cheese and Artichoke Fondue  
with Toasted Seasoned Bread Rounds  
Fresh Fruit Sections with Raspberry Yogurt Dip  
Crab Stuffed Mushrooms

## Menu J

Tenderloin of Beef served on Cocktail Rolls  
with Horseradish Crème  
Marinated Florida Shrimp with Cocktail Sauce  
Herb Seasoned Chicken Brochettes  
International Cheese Display with Gourmet  
Crackers  
Fresh Fruit Sections with Raspberry Yogurt Dip  
Crab Stuffed Mushroom Caps  
Flash Grilled Seasonal Vegetables with Dipping  
Sauce  
Warm Crab and Artichoke Fondue  
with Seasoned Toasted Bread Rounds

## Menu L

Carved Tenderloin of Beef  
Smoked Turkey Flank Steak  
Homemade Cocktail Rolls with Condiments  
Herb Roasted Rack of Lamb  
Marinated Shrimp with Zesty Cocktail Sauce  
Chicken Saté with Thai Peanut Sauce  
Cherry Tomatoes stuffed with Roquefort Mousse  
Chilled Gazpacho Shooters  
Lobster Salad Profiteroles  
Caponata in Endive Petals  
Antipasto Pasta Platter



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Page Three

**~Please Call us For Current Pricing: 727 822 6129~**

Menu A

Menu B

Menu C

Menu D

Menu E

Menu F

Menu G

Menu H

Menu I

Menu J

Menu K

Menu L

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**~Please Call us For Current Pricing: 727 822 6129~**

Staffing Fees \$95.00 Per Staff Person

All Prices Are Plus an 18% Overhead Charge and 7% Sales Tax

Additional Carving Stations Available

Tenderloin of Beef, Ham, Roast Beef, Loin of Pork, Roast Turkey Breast, Flank of Turkey

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