



# ORANGE BLOSSOM CATERING



## *Hors d' Oeuvres Menu #12*

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

### *Menu A*

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

### *Menu C*

*Carved Tenderloin of Beef  
Carved Roast Tenderloin of Pork  
Freshly Baked 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 E*

*Herb Marinated Shrimp with Cocktail Sauce  
Lemon Scented Chicken Medallions with Parmesan  
Conch Fritters with Remoulade Sauce  
Meatballs in Plum Sauce  
Curried Crab and Leek Tartlets  
Baked Apple Crisp with Goat Cheese and Pear  
Wild Mushroom Strudel  
Hot Artichoke Fondue with Crostini*

### *Menu B*

*Sliced Tenderloin of Beef  
served with Cocktail Rolls and Horseradish Sauce  
Sliced Turkey with Onion Marmalade and Petite Biscuits  
Crispy Crab Cakes with Old Bay Sauce  
Gulf Shrimp Glazed with Barbeque Sauce  
Portabella Salad in Cucumber Shells  
Potato Pancakes with Sour Cream and Apples  
Sautéed Spinach, Crispy Bacon, and Onion  
served in Pastry Cups  
Rosemary Flatbread with Parmesan and Prosciutto  
Eggplant Caviar in Zucchini Boats  
Baked Brie with Mango Chutney*

### *Menu D*

*Carved Smoked Flank of Turkey  
Cranberry Relish and Cocktail Rolls  
Rosemary Chicken Saté  
Meatballs au Poivre  
Roquefort Encrusted Grapes  
Artichoke Tapenade served on Crostini  
International Cheese Display  
Zucchini and Corn Fritters with Creole Sauce  
BLT Cherry Tomatoes  
Herbed Flatbread with White Bean Spread*

### *Menu F*

*Grilled Bourbon Chicken Medallions  
Crab Spread and Blanched Pea Pods  
on Bread Crisps  
Tangerine Beef Wrapped Asparagus Spears  
Shrimp Puffs with Tangy Sauce and Lemon  
Oriental Pot Stickers with Plum Sauce  
Spring Rolls with Sweet and Sour Sauce  
Bacon Wrapped Water Chestnuts  
Fresh Fruit Skewers dashed with Sake*



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## *Menu G*

*Carved Tenderloin of Beef  
Smoked Turkey Flank Steak  
Homemade Cocktail Rolls with Condiments  
Herb Roasted Rack of Lamb  
Marinated Shrimp with Zesty Cocktail Sauce  
Marinated 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*

## *Menu I*

*Petite Cubanette Sandwiches  
Chicken Quesadilla with Tomato Salsa  
Swedish Meatballs  
Tarragon Chicken Salad on Petite Rolls  
Crudités Tray with Fresh Spinach Dip  
International Cheese Display  
Crusty Italian Bread with Butter and Parmesan  
Hummus with Pita  
Baked Brie with Mango Chutney*

## *Menu K*

*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 Seasoned Toasted Bread Rounds  
Fresh Fruit Sections with Raspberry Yogurt Dip  
Crab Stuffed Mushroom Caps*

## *Menu H*

*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 with Crostini  
Cheddar Scones with Ham and Creamy Dijon  
Savory Cheesecakes with Caviar and Crème Fraiche*

## *Menu J*

*Pepper Encrusted Loin of Tuna with Wasabi  
Marinated Gulf Shrimp  
Pecan Encrusted Catfish  
with Bell Peppers and Remoulade  
Meatballs au Poivre  
Puff Pastry with Smoked Chicken Salad and Kiwi  
Fresh Crudités Display with Cool Ranch Dip  
Stuffed Mushrooms Florentine  
Baked Brie with Raspberry Glaze  
Late Summer Fresh Fruit Kabobs*

## *Menu L*

*Warm Queso Dip with White Corn Chips  
Monte Cristo Sandwich Triangles with Salsa  
Mojo Chicken and Black Bean Roll-Ups  
with Shredded Lettuce and Monterey Jack Cheese  
Grilled Seasonal Vegetables with Cool Ranch Dip  
Fiesta Fruit Display with Margarita Dip  
Bow Tie Pasta tossed with Baby Shrimp, Scallion,  
Sweet Red Pepper in a Pesto Olive Oil Dressing  
Layered Mexican Bean Dip with Sliced Tostadas*



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Page Three

## Menu M

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

## Menu O

*Chef Carved Tenderloin of Beef*  
*with Miniature Croissants & Sauce Béarnaise*  
*Herb Provence Jumbo Shrimp Sauté*  
*Chicken Cordon Bleu Spirals*  
*Baked Brie Encroute with Raspberry Glaze*  
*served with Sliced Baguettes*  
*Baked Stuffed Mushrooms*  
*Country Pate On Seasoned Toasted Bread Rounds*  
*Matchstick Crudités served with a Gruyere Fondue*  
*Tiered Fresh Fruit Display with Chocolate Fondue*

## Menu Q

*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 a warm Alfredo Cheese Sauce*  
*Cocktail Meatballs in an Herbed Marinara Sauce*

## Menu N

*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 P

*Carved Caribbean Pork*  
*Freshly Baked Cocktail Rolls*  
*Iced Jumbo Shrimp with Tangy Sauce and Lemon Stars*  
*Jerk Chicken Skewers with Tangy Sauce*  
*Conch Fritters*  
*Black Bean and Corn Salsa*  
*with Toasted Pita Triangles*  
*Zucchini Boats Filled with Pineapple Cream Cheese*  
*Crispy Crab Cakes with Creole Remoulade*  
*Tropical Fruit Sections with Orange Zest Yogurt Dip*

## Menu R

*Passed Hors d' Oeuvres*  
*Escargot in Puff Pastry*  
*Crostini with Bruschetta*  
*Crab and Mango Salad served in Endive Petals*  
*Roquefort Cheese Encrusted Grapes*  
*Smoked Salmon served on Black Bread Rounds*  
*Petite Asparagus and Goat Cheese Tartlets*  
*Beef Tenderloin on Garlic Toasts*  
*with Tomato Chutney*  
*Cheddar and Fresh Apple served on Bread Crisps*

## Additional Carving Stations

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



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*Menu A*

*Menu B*

*Menu C*

*Menu D*

*Menu E*

*Menu F*

*Menu G*

*Menu H*

*Menu I*

*Menu J*

*Menu K*

*Menu L*

*Menu M*

*Menu N*

*Menu O*

*Menu P*

*Menu Q*

*Menu R*

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*Staffing Fees \$95.00 per staff person*

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