



ORANGE BLOSSOM CATERING



HORS D'OEUVRE MENU #11

*Hors D' Oeuvres Are Bite Size, Garnished With Fresh Herbs Or Flowers
Presented On A Variety Of Serving Trays To Suit The Occasion & Setting*

~ Please Call us for Current Pricing: 727 822 6129 ~

Menu A

Assorted Cocktail Sandwiches, Condiments
Fresh Vegetable Crudités Tray & Dip
Meatballs in a Rich Bordelaise Sauce
Sun Dried Tomato & Cream Cheese Torte
Continental Cheese Display, Crackers
Fresh Garlic, Plum Tomato & Basil Bruschetta

Menu C

Bruschetta with Roasted Peppers
Meatballs Au Poivre
Assorted Cheese Tray with Crackers
Petite Lemon-Chardonnay Chicken Brochettes
Garlicky Hummus with Pita
Spinach & Feta Phyllo Triangles

Menu E

Hot Garlic Butter Mushrooms
Chicken Drumettes in a Tangy Plum Sauce
Crabmeat Spread with Sliced Baguettes
Marinated Fresh Vegetable Tray, Aioli Dip
Smoked Sausage with BBQ Sauce
Walnut Cheddar Cheese Ball
Savory Meatballs Au Poivre
International Cheeses & Crackers

Menu G

Sautéed Scallops Provençale
Shaved Baked Ham on Petite Biscuits
with Sweet Pineapple Chutney
Warm Petite Assorted Quiche
Meatballs in a Brandy Cream Sauce
Garnished Stuffed Eggs
Creamy Spinach and Cheese Dip
in Pumpernickel Well with Cubed Breads
Mini Brochettes of Tarragon Chicken
Grilled Seasonal Autumn Vegetables
with Aioli Dipping Sauce

Menu B

Two Pastas with Marinara & Alfredo Sauces
Antipasto-Italian Meats, Vegetables & Cheeses
Sun Dried Tomatoes & Garlic Bruschetta
Assorted Fresh Seasonal Fruit Basket
Italian Style Bite Size Meatballs
Petite Chicken Scampi Brochettes

Menu D

Assorted Finger Sandwich Basket
Variety of Assorted Miniature Quiche
Meat Balls au Poivre, Peppercorn Cream
Fresh Vegetable Basket with Ranch Dip
Continental Cheese Tray with Fruit Garni
Layered Mexican Bean Dip with Taco Chips
Shrimp Cream Cheese Torte, Cocktail Sauce

Menu F

Carved Turkey Breast with Petite Rolls
Breaded Shrimp Puffs with Cocktail Sauce
Cheese Filled Tortellini with Parmesan Sauce
Beef Empanadas with Jalapeño-Sour Cream
Feta & Roasted Pepper Cream Cheese Torte
Mini Muffaletta or Cuban Sandwiches
Fresh Seasonal Fruit Tray with Yogurt Dip
Freshly Baked Home Made Cookies

Butler Style Passed Hors d'oeuvres

Please Select 6 Items From the Following:

Cheddar Cheese Mousse Bouchées
Smoked Oysters & Horseradish Canapés
Tarragon Chicken & Fresh Herb Canapés
Roast Beef & Horseradish Baguettes
New Potatoes with Chive-Crème Fraiche
Shrimp Puffs with Tangy Cocktail Sauce
Mushroom Caps with Assorted Fillings
Variety of Miniature Quiche
Garlicky Hummus on Pita Triangles



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Menu A

Menu B

Menu C

Menu D

Menu E

Menu F

Menu G

Butler Style Passed Items

With staffing, menus include beautifully decorated Buffet Station with your choice of colors and décor, plates, utensils, napkins, silver chafers, and decorated food trays.

Staffing Charge, \$95.00 Each

Prices Are Plus 18% Overhead Charge & 7% Sales Tax

All Menus Can Be Interchanged To Meet Your Individual Needs

Talk To Your Sales Representative About Creating A Custom Menu For Your Special Event