

Orange Blossom Catering

Full Service Event Planning

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*

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

Stuffed Chipotle Mushrooms
Chicken Drumettes in a Tangy Plum Sauce
Crabmeat Spread with Sliced Baguettes
Marinated Fresh Vegetable Tray, Aioli Dip
Smoked Sausage with BBQ Sauce
Sundried Tomato Cream Cheese Torte
Savory Meatballs Au Poivre
International Cheeses & Crackers

Menu B

Tortellini in Alfredo Sauce
Antipasto Skewers- Meats, Vegetables & Cheeses
Sun Dried Tomatoes & Garlic Bruschetta
Assorted Fresh Seasonal Fruit Basket
Italian Style Bite Size Meatballs in Marinara
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 Garnish
Layered Mexican Bean Dip with Tortilla Chips
Crab Artichoke Fondue with Crostini

Menu F

Smoked Turkey Breast on 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 Cuban Sandwiches
Fresh Seasonal Fruit Tray with Yogurt Dip
Freshly Baked Home Made Cookies

Orange Blossom Catering

Full Service Event Planning

Page 2 HORS D'OEUVRE MENU #11

Prices include draped and beautifully decorated Buffet Station with your choice of colors and décor, Disposable plates, utensils, cocktail napkins, silver chafers, and decorated food trays.

Prices Are Per Guest Based On 100 Or More Guests

75-99 Guests Add \$1.50 Per Guest

50-74 Guests Add \$3.00 Per Guest

25-49 Guests Add \$4.00 Per Guest

Service Staff Charge, \$100.00 Each

Bar Service Available-Fully Liquor Licensed and Insured

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