



HER MAJESTY INC.

EAT REGAL

Chef Chelsia Ogletree

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CLASSIC MENU

Passed Hors d'oeuvres
Kale Caesar Salad
Chardonnay Herb Chicken
Grilled Petite Filet
Grilled Seasonal Vegetables
Roasted Fingerling Potatoes

\$22.75/person

BRUNCH MENU

Passed Hors d'oeuvres
Strawberry Fields Salad
Chicken & Cardamom Waffles
Creole Shrimp & Grits
Fresh Garden Frittata
Smoked Sausage Hash

\$18.75/person

GEORGIA BBQ MENU

Passed Hors d'oeuvres
Crisp Apple & Broccoli Slaw
Smoked Beef Brisket
Peach BBQ Grilled Chicken
Four Cheese Mac-n-Cheese
Backwoods Baked Beans
Jalapeno Cornbread Muffins

\$20.75/person

Mexi-Asian FUSION MENU

Passed Hors d'oeuvres
Southwestern Salad
Taco Bar (incl toppings):
Teriyaki Chicken, Kung Pao Shrimp & Sizzling
Steak
Vegetable Fried Rice
Curry Vegetables

\$16.75/person

HOR D'OEUVRES MENU
Create a Package | \$29 per guest
The menu and price per person includes:

- ◇ Three hot hors d'oeuvres
- ◇ Four cold hors d'oeuvres
- ◇ One fruit or cheese display
- ◇ One dip with breads and vegetables
- ◇ Plates, forks, and cocktail napkins
- ◇ Restaurant-style linens for buffet

Service staff available at an hourly rate.

Hors d'oeuvre | Served Hot (Choose Three)

Beef Wellingtons Bite sized beef tenderloin and Boursin cheese baked in puff pastry, served with Béarnaise sauce

Hawaiian Beef Skewers Topped with a hoisin dipping sauce

Chicken Egg Rolls Filled with shredded chicken, Napa cabbage, carrots, bamboo shoots, and fresh ginger. Served with a homemade sweet and sour sauce

Chicken Satay Strips of tender marinated chicken, skewered and grilled with a ginger sesame sauce

Bacon Wrapped Chicken Tender chicken breast pieces wrapped in bacon and baked until crispy, brushed with a teriyaki glaze

Bacon Wrapped Scallops Wrapped in bacon and grilled to perfection with a teriyaki glaze

Coconut Shrimp With an apricot chutney dipping sauce

Sausage En Croute Gourmet sausage rounds wrapped in puff pastry and accompanied by hot sweet mustard

Loaded Potato Skins Delicious crispy potato skins filled with cheddar cheese, bacon, and scallions, served with sour cream

Spinach and Artichoke Rangoon Creamy mix of artichokes, spinach, and garlic, cooked in won ton wrappers

Brie in Phyllo Cups Warm brie topped with a fresh raspberry compote

Vegetarian Spring Rolls A savory Chinese appetizer filled with Napa cabbage, carrots, bamboo shoots, and fresh ginger. Served with a sweet and sour sauce

Asparagus Parmesan Pastry Rolls *Crisp asparagus and parmesan cheese wrapped in a warm, golden puff pastry*

Wild Mushroom Tartlets *Wild mushroom medley seasoned with thyme and Parmesan cheese*

Hors d'oeuvre | Served Cold (Choose Four)

Steakhouse Bruschetta *Golden toasted baguettes with bleu cheese crème, grilled New York steak strips, diced tomatoes, and basil chiffonade*

Chicken Pinwheels on Baguette *Rolled chicken breast filled with pesto, sun-dried tomatoes, and pine nuts sliced into pinwheels and served on fresh baguette with aioli*

California Pin Wheel Wraps *Gourmet tortillas with herb cream cheese, spinach, tomatoes, and turkey breast rolled and sliced on the diagonal*

Cajun Seared Ahi Tuna Lollipops (+\$2) *Served with a sweet and spicy sauce and a cool cilantro aioli drizzle*

Shrimp Cocktail *Chilled shrimp with fresh lemon wedges and cocktail sauce*

Crab Puffs (+\$2) *Fresh crab in shallot aioli served in French pastry puffs*

California Roll *Sushi rolls filled with avocado and crab. Served with soy, wasabi, and pickled ginger*

Tiny New Potatoes Topped with sour cream, chives, and bacon bits

Antipasto Tortellini Skewers Cheese tortellini marinated in olive oil, fresh herbs, and garlic, then skewered with fresh mozzarella and cherry tomatoes

Prosciutto Wrapped Crostini with Melon Salsa Crostini toasted with Parmesan cheese, then wrapped with prosciutto and topped with cantaloupe and red onion salsa

Heirloom Tomato Bruschetta Toasted baguette topped with vine ripened heirloom tomatoes, garlic, and fresh basil

Fruit and Cheese (Choose One)

Cheese Display Wheels of brie with fresh berries and honey, soft spreadable cheeses, herbed goat cheese, and bacon-horseradish cheddar served with gourmet breads and crackers.

Fruit Skewers Watermelon, pineapple, cantaloupe, and strawberry

Tropical Fruit Skewers Pineapple, mango, papaya, and banana skewers with toasted coconut and brown sugar sour cream dipping sauce

Fresh Fruit Display A beautiful display of watermelon, honeydew, cantaloupe, pineapple, kiwi, strawberries, raspberries, and blackberries



Dips with Breads and Veggies (Choose One)

Hot Artichoke Dip A rich and creamy blend of artichokes, cheeses, spinach and bacon served with crudité's, crackers, and crusty breads

Hummus Dip with Pita Our delicious homemade hummus and tahini dip surrounded by pita triangles and sliced cucumber

Roasted Garlic, Feta and Walnut Dip Served with flat breads, carrots, and celery

Create a Package Themed Packages
Themed Packages | \$22-31 per guest
The menu and price per person includes:

- ◇ **Plates and cocktail napkins**
- ◇ **Restaurant-style linens for buffet**

Service staff available at an hourly rate.

Top Sellers | \$26.50 per guest

Caprese Skewers Marinated mozzarella with vine ripe pear tomatoes. Complimented with fresh basil and a balsamic reduction

Chicken Pinwheels on Baguette Rolled chicken breast filled with pesto, sun-dried tomatoes, and pine nuts sliced into pinwheels and served on fresh baguette with aioli

Smoked Salmon on Black Bread With a dill crème fraîche

Bacon Wrapped Chicken Tender chicken breast pieces wrapped in bacon and baked until crispy, brushed with a teriyaki glaze

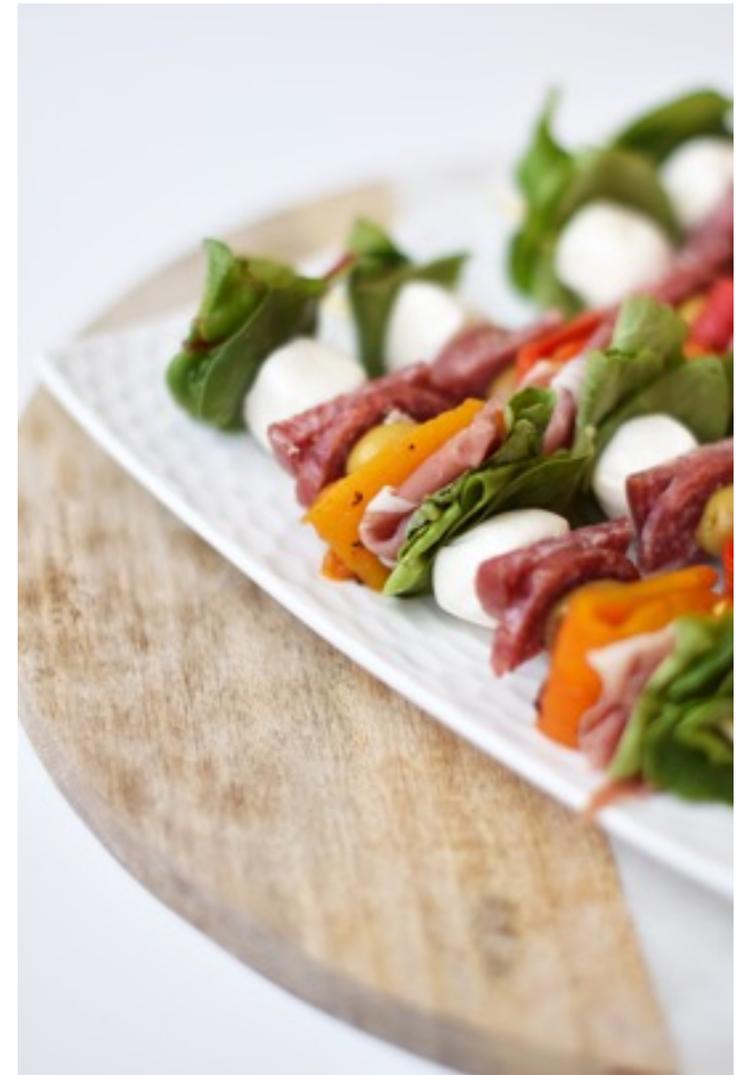
Black Forest Ham and Parmesan Palmiers *Black Forest ham, hot sweet mustard, and parmesan cheese rolled together and baked in puff pastry*

Beef Wellingtons *Bite sized beef tenderloin and Boursin cheese baked in puff pastry, served with Béarnaise sauce*

Coconut Shrimp *With an apricot chutney dipping sauce*

Hot Artichoke Dip *A rich and creamy blend of artichokes, cheeses, spinach and bacon served with crudités, crackers, and crusty breads*

Pineapple Teriyaki Glazed Meatballs *Meatballs smothered in our homemade pineapple teriyaki glaze*



Island Paradise | \$28 per guest

Bacon Wrapped Scallops *Grilled to perfection with a teriyaki glaze*

California Roll *Sushi rolls filled with avocado and crab. Served with soy, wasabi, and pickled ginger*

Chicken Satay *Strips of tender marinated chicken, skewered and grilled with a ginger sesame sauce*
Hawaiian Beef Skewers *Topped with a hoisin dipping sauce*

Island Spice Rubbed Pork & Mango Skewers *Pork tenderloin marinated in rum and lime juice skewered with fresh mango. Grilled and served with a mango habanero mojo*

Mahi Mahi Bites *Coated in macadamia nuts and breadcrumbs, then lightly fried, then baked, sliced and topped with a tropical pineapple salsa*

Pineapple Teriyaki Glazed Meatballs *Meatballs smothered in our homemade pineapple teriyaki glaze*

Skewered Lemon Garlic Prawn *A jumbo prawn marinated in a lemon garlic soy marinade served on wooden skewer*

Vegetarian Roll *Filled with cucumber, cream cheese, and avocado*



Petit Hor d'oeuvres | \$29 per guest

Chicken Versailles Chicken breast stuffed with spinach, mozzarella, parmesan cheese, pesto, and pine nuts with a sun-dried tomato béchamel sauce, served skewered

Fire Roasted Soup Sip with Grilled Cheese Tomatoes simmered with garlic, basil, vodka and cream, served warm in a small shot glass with a grilled cheese triangle

Miniature Chicken & Waffles Southern fried chicken bites with warm cardamom toasted waffles top with micro-herbs

Pickle Skewered Beef Sliders Miniature pickle skewered atop Angus beef and Cheddar cheese sliders

Pomme Frites Individual servings of our skinny rosemary fries with garlic aioli

Seven-Layer Dip Cups Refried beans, sour cream, guacamole, pico de gallo, four shredded cheeses, diced tomatoes, green onions, and olives served in an individual plastic cup with tortilla chips

Tiny New Potatoes Topped with sour cream, chives, and bacon bits



SoCalifornia | \$31 per guest

Bacon Wrapped Chicken Tender *chicken breast pieces wrapped in bacon and baked until crispy, brushed with a teriyaki glaze*

Beef Wellingtons *Bite sized beef tenderloin and Boursin cheese baked in puff pastry, served with Béarnaise sauce*

Chèvre and Sun Dried Tomato with Spicy Bagel Crisps *Chèvre and cream cheese with sun-dried tomatoes and roasted garlic, served with spicy olive oil bagel chips*

Fresh Fruit Display *A beautiful display of fresh fruits and seasonal berries*

Gourmet Cheese Tray *A variety of domestic and international cheeses served with an assortment of crackers, baguettes, grapes, and apple slices*

Pork Tenderloin on Toasted Baguette *Pork tenderloin on sliced baguette with aioli and topped with cantaloupe salsa*

Herb Marinated Grilled Shrimp *Jumbo shrimp marinated in fresh herbs and garlic olive oil, cooked over a mesquite grill*

Wild Mushroom Tartlets *Wild and button mushrooms seasoned with thyme and Parmesan cheese*



Veggie Skewers grilled with Crimini Mushrooms, Squash, Red and Yellow Peppers in a Balsamic Cabernet Syrup

Tiny New Potatoes Topped with sour cream, chives, and bacon bits

Americana | \$22 per guest

Gourmet Pizza Bites *A soft pizza crust loaded with Mozzarella cheese, roasted garlic, caramelized onions, sun dried tomatoes, and Italian sausage*

Kansas City Sliders *USDA Choice beef and cheddar cheese on soft rolls*

Kentucky Fried Chicken Fingers *Premium breaded chicken breast lightly fried and served with homemade ranch or honey mustard*

Loaded Potato Skins *Delicious crispy potato skins filled with cheddar cheese, bacon, and scallions, served with sour cream*

Mac & Cheese Bites on Spoons *Homemade macaroni and cheese with a creamy three cheese middle and a crispy topping served on Asian spoons with tomato coulis*

Tiny New Potatoes *Topped with sour cream, chives, and bacon bits*

Yankee Pot Roast on Spoons *A traditional New England dish miniaturized into a single, flavorful bite*

Italiana | \$30 per guest

Black Forest Ham and Parmesan Palmiers *Black Forest ham, hot sweet mustard, and parmesan cheese rolled and baked in puff pastry*

Caprese Skewers *Marinated mozzarella with vine ripe pear tomatoes. Complimented with fresh basil and a balsamic reduction*

Chicken Pinwheels on Baguette *Rolled chicken breast filled with pesto, sun-dried tomatoes, and pine nuts sliced into pinwheels and served on fresh baguette with aioli*

Fried Mozzarella Bites *Fresh mozzarella breaded with seasoned breadcrumbs and lightly deep fried. Served with Arrabbiata dipping sauce*

Grilled Beef Tenderloin on Ciabatta Toasts *Herb and pepper crusted beef tenderloin slices on ciabatta toast with aioli topped with roasted tomatoes*

Hot Artichoke Dip *A rich and creamy blend of artichokes, cheeses, spinach and bacon served with crudités, crackers, and crusty breads*

Pesto Mozzarella Bruschetta *Toasted baguette slices topped with pesto, fresh mozzarella, and a cherry tomato half*

Sausage Stuffed Mushrooms *With seasoned breadcrumbs, sautéed garlic and onion, parsley, and lots*

of parmesan cheese

Smoked Salmon on Pumpernickel Bread *With a dill
crème fraîche*



Themed Packages Hors d'oeuvre a la Carte

Hors d'œuvre à la carte

Beef | Served Hot

Beef Wellingtons *Bite sized beef tenderloin and Boursin cheese baked in puff pastry, served with Bearnaise sauce*

Herb Crusted Prime Rib on Toasted Baguette *With caramelized onions, piped with horseradish cream*

Hawaiian Beef Skewers *Topped with a hoisin dipping sauce*

Beef Satay *Strips of tender beef marinated, skewered, and grilled with our famous ginger sesame sauce*

Kansas City Sliders *Made with USDA Choice beef, cheddar cheese, & caramelized onions on soft rolls*

Miniature Teriyaki Burgers *Teriyaki cheddar burgers with grilled pineapple slaw and lime aioli*

Yankee Pot Roast on Spoons *A traditional New England dish miniaturized into a single, flavorful bite*

Spicy Ground Beef Empanadas *Savory pastry filled with sweet and spicy ground beef served with cayenne sour cream*

Beef | Served Cold

Steakhouse Bruschetta *Golden toasted baguettes with bleu cheese crème, grilled NY steak strips, diced tomatoes, and basil chiffonade*

Grilled Beef Tenderloin on Ciabatta Toasts *Herb and pepper crusted beef tenderloin slices on ciabatta toast with aioli topped with roasted tomatoes*



Poultry | Served Hot

Chicken Egg Rolls Filled with shredded chicken, Napa cabbage, carrots, bamboo shoots, and fresh ginger. Served with a homemade sweet and sour sauce

Chicken Satay Strips of tender marinated chicken, skewered and grilled with a ginger sesame sauce

Bacon Wrapped Chicken Tender chicken breast pieces wrapped in bacon and baked until crispy, brushed with a teriyaki glaze

Coconut Chicken Won Tons Filled with chicken breast and toasted coconut served with a tangy mango dipping sauce

Kentucky Fried Chicken Fingers Premium breaded chicken breast lightly fried and served with homemade ranch or honey mustard

Chicken Won Tons Filled with chicken breast, ricotta, apricots, roasted walnuts, and thyme served with apricot chutney

Curry Chicken Yellow curry chicken with coconut and raisins served on curried Naan

Creole Chicken and Andouille Sausage Skewers Seasoned with our bayou jerk rub



Poultry | Served Cold

Chicken Pinwheels on Baguette *Rolled chicken breast filled with pesto, sun-dried tomatoes, and pine nuts sliced into pinwheels and served on fresh baguette with aioli*

Baby Brioches with Chicken Salad and Bacon *Topped with a mound of chicken salad and a slice of tomato, all capped with folded applewood-smoked bacon*

California Pin Wheel Wraps *Gourmet tortillas with herb cream cheese, spinach, tomatoes, and turkey breast rolled and sliced on the diagonal*



Seafood | Served Hot

Creole BBQ Shrimp Shooters served in shot glasses with a creamy creole sauce

Coconut Shrimp With an apricot chutney dipping sauce

Bacon Wrapped Scallops Wrapped in bacon and grilled to perfection with a teriyaki glaze

Cajun Crab Cakes Fresh crab sautéed and served with shallot aioli

Mahi Mahi Bites Coated in macadamia nuts and breadcrumbs, then lightly fried, then baked, sliced and topped with a tropical pineapple salsa.

Low Country Boil Skewers Mild steamed shrimp, andouille sausage, baby red potato and sweet corn

Seafood Rangoon Diced prawns and crab meet fried in a wonton wrapper. Served with our homemade sweet and sour sauce

Lobster Phyllo Triangles Lobster and a heavenly lobster cream sauce inside phyllo triangles

Salmon Wrapped Asparagus Spears Wrapped in premium salmon, drizzled with a lemon beurre blanc

Salmon & Scallop Lollipops Tender pan seared scallops, wrapped with sliced salmon, served on a lollipop, finished with a lemon beurre blanc sauce

Sicilian Crab Stuffed Shrimp Succulent shrimp sautéed with celery, onion and peppers in a butter sauce then stuffed with crab and bread crumb mixture, then finished with a sprinkling of paprika

Firecracker Shrimp Delicious and spicy tender shrimp, buttermilk battered and crisply fried, with our creamy red pepper fiery sauce

Shrimp Won Tons Shrimp sautéed with ginger, green onions, soy sauce, sesame and chili oil, then deep fried. Served with soy dipping sauce

Spicy Garlic Shrimp Jumbo shrimp marinated in garlic and red pepper flakes, grilled over a hot flame



Seafood | Served Cold

Cajun Seared Ahi Tuna Lollipops *Served with a sweet and spicy sauce and a cool cilantro aioli drizzle*

Shrimp Cocktail *Chilled shrimp with fresh lemon wedges and cocktail sauce*

Crab Puffs *Fresh crab in shallot aioli served in French pastry puffs*

Smoked Salmon on Pumpernickel Bread *With a dill crème fraîche*

Soy Marinated Grilled Shrimp *Jumbo shrimp marinated in soy and ginger and cooked over a mesquite grill*

Herb Marinated Grilled Shrimp *Jumbo shrimp marinated in fresh herbs and garlic olive oil, cooked over a mesquite grill*

California Roll *Sushi rolls filled with avocado and crab. Served with soy, wasabi, and pickled ginger*

Salmon Wrapped Asparagus Spears *Drizzled with wasabi, then wrapped in premium salmon*

Shrimp Skewer with Pineapple *A jumbo prawn marinated and then grilled to perfection. Served on a wooden skewer with pineapple*

Pancetta Wrapped Prawn Marinated in Italian herbs, wrapped in pancetta and grilled to perfection

Asian Shrimp Salad Mesquite grilled shrimp, slivered almonds, mandarin oranges, scallions, red and yellow peppers, and crispy won ton strings. Tossed with Napa cabbage and a sesame soy glaze

Tapenade with Armenian Flatbreads An authentic Provençal tapenade with finely chopped olives, capers, anchovies and olive oil spread on gourmet Armenian flatbreads

Tapenade and Sun-Dried Tomato Bruschetta Toasted baguette slices topped with olive tapenade and sun-dried tomatoes

Grilled Salmon Bites on Skewers Bite size pieces of fresh salmon in a fennel, cumin, and coriander crust with a citrus dipping sauce

Skewered Lemon Garlic Prawn A jumbo prawn marinated in a lemon garlic soy marinade and then grilled to perfection. Served on a wooden skewer

Terrine of Smoked Salmon Mousse Served with a variety of crackers and baguettes (can also be piped on English cucumber rounds)

Pork | Served Hot

Sausage En Croute *Gourmet sausage rounds wrapped in puff pastry and accompanied by hot sweet mustard*

Black Forest Ham and Parmesan Palmiers *Black Forest ham, hot sweet mustard, and parmesan cheese rolled together and baked in puff pastry*

Loaded Potato Skins *Delicious crispy potato skins filled with cheddar cheese, bacon, and scallions, served with sour cream*

Island Spice Rubbed Pork & Mango Skewers *Pork tenderloin marinated in rum and lime juice skewered with fresh mango. Grilled and served with a mango habanero mojo*

Pork Shumai *Steamed pork and mushroom with minced ginger and sesame oil. Served with a ponzu sauce*

Sweet & Sour Pork Won Tons *Filled with pork, cilantro, green onions, soy sauce and served with homemade sweet and sour sauce*

Sausage Stuffed Mushrooms *With sautéed garlic, onion, parsley, and parmesan cheese*

Sage Sausage Bites with Balsamic Apricot Dip *Sweet Italian sausage with fresh sage rolled in Italian bread crumbs and baked. Served with a spicy sweet balsamic apricot dip*

Pot Stickers Won Tons filled with Chinese cabbage, pork, soy sauce, fresh ginger-root and green onion, simmered in chicken broth then lightly fried and served with soy dipping sauce

Roasted Asparagus Wrapped in Prosciutto Drizzled with olive oil with salt and pepper to taste, then wrapped in premium prosciutto

Southwestern Egg Rolls with Creamy Cilantro Sauce Egg rolls filled with spicy pork sausage, black beans, tomatoes, spices, and Jack cheese lightly fried and served with a creamy cilantro sauce

Pork | Served Cold

Tiny New Potatoes Topped with sour cream, chives, and bacon bits

Pork Tenderloin on Toasted Baguette Pork tenderloin on sliced baguette with aioli and topped with cantaloupe salsa

Salami and Cheese Skewers Fresh sliced salami with hot sweet mustard, wrapped around a cube of Jack cheese and skewered with pepperoncini

Prosciutto Wrapped Crostini with Melon Salsa Crostini toasted with Parmesan cheese, then wrapped with prosciutto and topped with cantaloupe and red onion salsa

Vegetarian | Served Hot

Spinach and Artichoke Rangoon Creamy mix of artichokes, spinach, and garlic, cooked in won ton wrappers

Brie in Phyllo Cups Warm brie topped with a fresh raspberry

Vegetarian Spring Rolls A savory Chinese appetizer filled with Napa cabbage, carrots, bamboo shoots, and fresh ginger. Served with a sweet and sour sauce

Asparagus Parmesan Pastry Rolls *Crisp asparagus and parmesan cheese wrapped in a warm, golden puff pastry*

Pomme Frites *Individual servings of our skinny rosemary fries with garlic aioli*

Asian Mushroom Pinwheels *Warm flakey puff pastry spirals filled with teriyaki, fresh ginger, and Portobello and shiitake mushrooms*

Wild Mushroom Tartlets *Wild mushroom medley seasoned with thyme and Parmesan cheese*

Vegetarian Won Tons *Ginger, garlic, mushrooms, peanuts, grated carrots & bean sprouts lightly fried, served with a sweet and sour sauce*

Three Cheese Turnovers *Mozzarella, ricotta, and Parmesan cheese with roasted garlic, tomato coulis, and basil puree in puff pastry turnovers*

Fried Mozzarella Bites *Fresh mozzarella breaded with seasoned breadcrumbs and lightly deep fried. Served with Arrabbiata dipping sauce*

Green Chile and Jack Cheese Bites *Green chile and Monterey Jack cheese pouches served with dojo enchilada sauce*

Mushroom Stuffed Mushrooms *With sautéed garlic and onion, parsley, and parmesan cheese*

Spanakopita Spinach and Feta in phyllo triangles

Cheese Ravioli Crisps with Basil Sauce Fresh three cheese raviolis lightly fried and served with a basil marinara sauce

Mushrooms Stuffed with Roasted Garlic Mashed Potatoes Baby Bella mushrooms in white truffle oil and filled with roasted garlic and chive mashed potatoes

Chèvre and Sun Dried Tomato Cups Warm goat cheese topped with sun-dried tomatoes, toasted pine nuts, basil, and green onion

Roasted Tofu Satay Tofu marinated in soy sesame sauce then grilled. Served with a peanut sauce

Wild Mushroom Polenta Triangles Lightly toasted polenta with Parmesan cheese, topped with wild mushrooms and sun-dried tomatoes. Drizzled with a balsamic vinegar reduction

Vegetarian | Served Cold

Vegetable Crudités A plentiful array of fresh seasonal vegetables served with dill dip

Antipasto Tortellini Skewers Cheese tortellini marinated in olive oil, fresh herbs, and garlic, then skewered with fresh mozzarella and cherry tomatoes

Caprese Skewers Marinated mozzarella with vine ripe pear tomatoes. Complimented with fresh basil and a balsamic reduction

Chèvre Stuffed Tomatoes Fresh, halved tomato, stuffed with chèvre spiced with thyme, garlic, and sprinkled with parsley

Fresh Roma Tomato Bruschetta Toasted baguette slices topped with pesto fresh Roma tomatoes, garlic and fresh basil

Zucchini Envy Zucchini ribbon painted with goat cheese and fresh herbs, rolled with fresh mint, secured with a chive, and accented with a red pepper slice

Heirloom Tomato Bruschetta Toasted baguette topped with vine ripened heirloom tomatoes, garlic, and fresh basil

Bleu Cheese Creme on Belgian Endive Creamy bleu cheese, mixed until fluffy, sprinkled with toasted hazelnuts and thinly sliced granny smith apple pieces

Santa Fe Wraps Vegetarian filling with a creamy pepper jack cheese, green chiles, olives, green onions, salsa and fresh spinach wrapped in spinach and sun-dried tomato tortillas

Chèvre and Sun Dried Tomato with Spicy Bagel Crisps Chèvre and cream cheese with sun-dried tomatoes and roasted garlic, served with spicy olive oil bagel chips

Wild Mushroom Tartlets Wild and button mushrooms seasoned with thyme and Parmesan cheese

Pesto Mozzarella Bruschetta Toasted baguette slices topped with pesto, fresh mozzarella, and a cherry tomato half

Grilled Shiitake Mushrooms on Skewer Shiitake mushrooms marinated in balsamic vinegar and fresh rosemary

Roasted Tofu Satay Tofu marinated in soy sesame sauce then grilled. Served with a peanut sauce

Fig Filled Belgian Endive A delicate mix of cream cheese, orange liqueur and figs on endive lettuce

Vegetarian Roll Filled with cucumber, cream cheese, and avocado. This vegetarian sushi has the perfect combination of smooth and crunchy textures

Dips and Spreads

Hot Artichoke Dip *A rich and creamy blend of artichokes, cheeses, spinach and bacon served with crudités, crackers, and crusty breads*

Hummus Dip with Pita *Our delicious homemade hummus and tahini dip surrounded by pita triangles*

Seven-Layer Dip Cups *Refried beans, sour cream, guacamole, pico de gallo, four shredded cheeses, diced tomatoes, green onions, and olives served in an individual plastic cup with tortilla chips*

Baba Ganoush *A tasty spread of roasted eggplants, tahini, and garlic*

Roasted Garlic, Feta and Walnut Dip *Served with flat breads, carrots, and celery*

Swiss and Bacon Dip *Cream cheese, Swiss cheese, green onions, crisp bacon, topped with smoked almonds and served bubbling hot with breads and carrots*

Warm Seafood Dip *Shrimp and crab with a blend of cheeses, green onions and aioli served with crackers and crusty breads*

Fruits and Cheeses



Fruit Skewers *Watermelon, pineapple, cantaloupe, and strawberry*

Gourmet Cheese Tray *A variety of domestic and international cheeses served with an assortment of crackers, baguettes, grapes, and apple slices*

Tiered Display of Cheese *Artistically arranged on natural ceramic tiles, garnished with red flame grapes, nuts and dried fruits. Served with sliced baguettes and gourmet crackers*

Salami and Cheese Platter *Italian dry salami, cheddar, Monterey jack, hot sweet mustard, and pepperoncini*

Tropical Fruit Skewers *Pineapple, mango, papaya, and banana skewers with toasted coconut and brown sugar sour cream dipping sauce*

Fresh Fruit Display *A beautiful display of watermelon, honeydew, cantaloupe, pineapple, kiwi, strawberries, raspberries, and blackberries*

Wheel of Brie Encroute *Puff pastry filled with warm brie cheese. Served with crackers and baguettes*