



## S & L EVENTS

*Catering & Event Planning*

### HORS D'OEUVRES MENU

#### Seafood Options

- ❖ Crab & Cream Cheese Puffs
- ❖ Coconut Shrimp with orange herb marmalade dipping sauce
- ❖ Shrimp & Lemon Bruschetta on toast points
- ❖ Grilled or Fried Shrimp with BBQ Sauce
- ❖ Smoked Salmon, Crème Fraîche, topped with Black Caviar on a Blini
- ❖ Mini Fish Tacos with red cabbage, avocado – drizzled with cilantro lime dressing
- ❖ Mini Crab Cakes with spicy remoulade dipping sauce-\*\*\*\*\*
- ❖ Mushroom Crowns with crabmeat stuffing\*\*\*\*\*
- ❖ Shrimp Cocktail\*\*\*\*\*
- ❖ Sushi Grade Ahi Tuna Tar-Tar in a tortilla cup (**additional \$1.00 per person**)

#### Meat Options

- ❖ Petit Beef Wellington in Puff Pastry with Wild Mushroom Herb Sauce ((**additional \$1.00 per person**))
- ❖ Potstickers- Chicken or Veggie with a garlic, ginger, soy sauce dipping sauce
- ❖ Petite Chicken Salad Croissants\*\*\*\*\*
- ❖ Chicken Parmesan Sliders
- ❖ Empanadas- Beef & Cheese, Buffalo chicken, or Reuban
- ❖ Mini Chicken Egg Rolls with sweet Thai chili sauce
- ❖ Mini Chicken & Waffles
- ❖ Bacon & 2 Cheese Stuffed Mushrooms\*\*\*\*\*
- ❖ Thin Crust Pizza triangles topped with smoked duck, caramelized onions, fig preserves, & Roguefort blue cheese
- ❖ Brown Sugar Bacon Wrapped Chicken\*\*\*\*\*
- ❖ Pulled Pork Sliders in sweet honey BBQ sauce, topped with coleslaw\*\*\*\*\*
- ❖ Shaved Roast Beef with provolone cheese, horseradish cream, roasted red peppers, oregano, on a crostini
- ❖ Hawaiian Meatballs with pineapple\*\*\*\*\*
- ❖ BBQ Meatballs\*\*\*\*\*
- ❖ 6 Layer Mini Beef Taco Cups
- ❖ Antipasto Skewers with a balsamic reduction\*\*\*\*\*
- ❖ Petite Beef Wellingtons (**additional \$1.00 per person**)

#### Vegetarian Options

- ❖ Two-Cheese Stuffed Mushrooms\*\*\*\*\*
- ❖ Apple, brie, caramel, crostini topped with candied pecans & drizzled with honey
- ❖ Pear & Goat Cheese Crostini
- ❖ Mini Baked Brie Bites
- ❖ Phyllo Cups Filled With Brie, Cranberry Sauce and Toasted Pistachios
- ❖ Vegetable Spring Rolls
- ❖ Pimento Cheese Pinwheels\*\*\*\*\*
- ❖ Roasted Garlic & Tomato Bruschetta on toast points topped with Feta cheese\*\*\*\*\*
- ❖ Petite thin crusted Margherita pizza squares topped with sauce, fresh basil, mozzarella cheese
- ❖ Mozzarella, Tomato, and Basil Skewer – served with a balsamic reduction\*\*\*\*\*
- ❖ Cucumber Wheels topped with spicy hummus and a cherry tomato\*\*\*\*\*
- ❖ Mini 4-Layer Dip in Tortilla Cups
- ❖ Assorted Fruit Platter\*\*\*\*\*
- ❖ Grilled Vegetable Platter\*\*\*\*\*
- ❖ Assorted Cheese, Hummus & Cracker Platter\*\*\*\*\*
- ❖ Charcuterie Platter with Unique Cheeses, Olives, Crostini & Cracker Platter\*\*\*\*\* (Add \$1.50 per person)

\*\*\*\*\* *Are great options for stationed hors d'oeuvre & for drop off appetizers!*

***Don't see what you're looking for?  
Chef Maria & our culinary team specializes in creating and tailoring specific menus.  
Contact us today for a quote!  
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