

# HORS D'OEUVRES BUFFET MENU

*Includes cheese and cracker board, vegetable display with roasted red pepper dip and choice of three additional hors d'oeuvres, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

## OPTION 1 - 22 PP

*Choice of Three Additional Appetizers*

### DIPS

*served with pita bread or tortilla chips*

SPINACH & ARTICHOKE  or BUFFALO CHICKEN

### PETIT SANDWICHES

*Choice of One or Two*

CUCUMBER TOMATO WITH HERB SPREAD

TURKEY & CHEDDAR

HAM & SWISS WITH HONEY MUSTARD

CHICKEN SALAD

ROAST BEEF & CHEDDAR WITH CREAMY  
HORSERADISH

COCKTAIL MEATBALLS

*House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce*

SPINACH RISOTTO STUFFED MUSHROOMS 

*Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese*

BACON WRAPPED WATER CHESTNUTS 

*Lightly glazed with honey cracked pepper sauce*

CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups*

MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices*

CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue and buffalo sauces*

PETITE CAPRESE

*Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon*

CHICKEN BAMBOO

*Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce*

MINI BEEF WELLINGTONS

*Bite size beef wrapped in a flaky puff pastry*

LOADED POTATO CUPS 

*Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt*

CRUDITE CUPS   

*An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip*

SHRIMP SHOOTERS 

*Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge*

SCOOP OF FRUIT   IF K.ABOBS

*Fresh seasonal fruit anchored in pastry cream served in a sweet waffle cone*

SOUP AND SANDWICH SHOOTERS

*Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup*

TRADITIONAL DEVILED EGGS  

*Beautifully placed in individual spoons, garnished with a sprig of chive and paprika*

BRUSCHETTA DISPLAY  

*Parmesan crusted ciabatta bread served with basil marinated tomatoes*


NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish*

CHARCUTERIE

*A selection of cured meats including but not limited to prosciutto, soppressata, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread*

ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil *  
*Caramelized onion with bacon & gruyere*  
*Prosciutto, pear & olive oil*  
*Spicy sausage and fontina cheese*

*15 person minimum package guarantee before 4pm. 25 person minimum package guarantee after 4pm. If minimum is not met, a 50 fee will be required. Soda or juice available upon request for an additional 2.25 pp*

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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**BROOKSHIRE**

# HORS D'OEUVRES BUFFET MENU

*Includes pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

## OPTION 2 - 30 PP

### DISPLAY SELECTIONS

*Choice of Two*

#### SPINACH AND ARTICHOKE FONDUE

*Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with pita bread*

#### BUFFALO CHICKEN DIP

*Hot, creamy and decadent served with salty, crisp corn tortilla chips*

#### DOMESTIC CHEESE BOARD

*Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers*

#### CHIPS AND DIP DISPLAY

*Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole*

#### FRESH FRUIT DISPLAY

*Fresh seasonal fruit served with strawberry cream cheese dip*

### HORS D'OEUVRES

*Choice of Four*

#### COCKTAIL MEATBALLS

*House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce*

#### SPINACH RISOTTO STUFFED MUSHROOMS

*Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese*

#### BACON WRAPPED WATER CHESTNUTS

*Lightly glazed with honey cracked pepper sauce*

#### CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups*

#### MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices*

#### CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue and buffalo sauces*

#### PETITE CAPRESE

*Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon*

#### CHICKEN BAMBOO

*Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce*

#### MINI BEEF WELLINGTONS

*Bite size beef wrapped in a flaky puff pastry*

#### LOADED POTATO CUPS

*Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt*

#### CRUDITE CUPS

*An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip*

#### SHRIMP SHOOTERS

*Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge*

#### SCOOP OF FRUIT IF K.ABOBS

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#### TRADITIONAL DEVILED EGGS

*Beautifully placed in individual spoons, garnished with a sprig of chive and paprika*

#### BRUSCHETTA DISPLAY

*Parmesan crusted ciabatta bread served with basil marinated tomatoes*

#### NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish*

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# HORS D'OEUVRES BUFFET MENU CONT'D

## OPTION 2 - 30 PP

### CHARCUTERIE

*A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread*

### ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil   
Caramelized onion with bacon & gruyere  
Prosciutto, pear & olive oil  
Spicy sausage and fontina cheese*

### STATIONS

*Choice of One*

#### MARTINI MASHED POTATO STATION

*Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass*

#### BAKED POTATO STATION

*Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad*

#### TACO STATION

*Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans*

#### CHEF MANNED PASTA STATION

*Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread*

#### TAC AND GUAC STATION

*Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips*

#### CARVER SANDWICH STATION

*Served with select bread and buns, toppings and sauces*

#### HONEY HAM

#### ROASTED TURKEY BREAST

#### PORK TENDERLOIN

#### ROAST BEEF

#### PRIME RIB *additional 2 pp*

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