

Catering & Creations

Hors d'oeuvres Menu

August 2022

Fruits, Veggies and Cheeses

Fruit Tray *large \$110.00*

A tray with apples, strawberries and other seasonal fruits served with vanilla cream dip.

Fruit-Vegetable-Cheese Display *Market Price*

A beautiful display of cascading/tiered variety of fruits, vegetables and cheeses with dips, crackers and breads.

Fruit Kabobs *\$1.75 each*

Chunks of fresh fruit skewered and served with vanilla cream dip.

Cheese Board with Fruit and Crackers *large \$120.00*

Assorted cheeses arranged on a board with fresh seasonal fruit and as assortment of crackers.

Gourmet Cheese Board *Market Price*

Gourmet selected cheeses including cheeses from a Kentucky Dairy Farm presented on granite boards with crackers and fruit garnish.

Vegetable Tray *large \$80.00*

Assorted cut fresh veggies (choice of carrots, celery, broccoli, cauliflower, cucumber, tomatoes, radishes, green peppers, red peppers) served with creamy ranch dip.

Cheese Tray *medium \$70.00 large \$115.00*

Assorted cheeses sliced/cubed, served with assorted crackers/bread and garnished with grapes.

Cheese Balls *\$35.00 each*

Various options of cheeses balls (Accented Ham, Sweet & Salty, Sun Dried Tomato, Bacon-Chive & Jalapeno just to name a few) served with assorted crackers.

Miniature Cheese Balls *\$45.00 - 50 pieces*

Individual cheese balls rolled in pecans and served with assorted crackers.

****Custom tray sizes available – pricing based on size.**

Dips

Spinach Dip *\$40.00 ea. order*

Creamy, seasoned dip served with Pita Chips or Hawaiian Bread Cubes.

Mozzarella Dip *\$40.00 ea. order*

Rich and zesty dip served with choice of chips.

Queso Dip *\$45.00 ea. order with Sausage \$55.00*

Mexican cheese inspired spicy dip served with tortilla chips.

Warm Crab Dip *\$50.00 ea. order*

Chunks of crab in a cheesy, creamy dip served with choice of chips.

Salsa *\$35.00 ea. order*

Homemade fresh salsa made to spicy preference and served with tortilla chips.

Buffalo Chicken Dip *\$45.00 ea. order*

Warm, creamy with bit of a spice dip with chunks of chicken with choice of chips.

Warm Corn Cheddar Dip *\$45.00 ea. order*

Creamy, hint of sweet with rich cheddar cheese dip with choice of chips.

Captain Rodney's Dip – (when available) *\$50.00 ea. order*

Sandwiches

Cold – Cocktail Size

- Club Sandwiches on Miniature Rolls** **\$90.00** – 48 sandwiches
Mini portion of ham, turkey, bacon, Provolone cheese on a white or wheat roll with lettuce, tomato, mayo and mustard.
- Chicken Salad Croissants** **\$70.00** – 40 sandwiches
Chicken breast salad with grapes, walnuts and cranberries on a flaky croissant.
- Pimiento Cheese Finger Sandwiches** **\$60.00** – 40 sandwiches
Rich pimiento cheese spread on fresh white and/or wheat sandwich bread.
- Deli Carved Display with Ham, Turkey and Roast Beef** **Market Price**
Selection of deli meats and optional cheeses – served with bread and sauce varieties.

Warm – Cocktail Size

- Kentucky Ham and Cheese on Yeast Rolls** **\$90.00** – 48 sandwiches
Legend ham with melted cheese on a buttered yeast roll.
- Marinated Pork Sandwich on Yeast Rolls** **\$90.00** – 48 sandwiches
Slow cooked, marinated pork loin with white Cheddar cheese on a buttered yeast roll.
- Miniature BBQ Sandwiches** **\$65.00** – 40 sandwiches
Smoked BBQ with zesty sauce on a miniature bun with pickles and onions.
- Poppy Seed Rolls** **\$70.00** – 40-45 sandwiches
Legend Ham, Swiss cheese on sweet butter rolls with a buttery, mustard and poppy seed sauce.
- Herb Chicken on Yeast Rolls** **\$90.00** – 48 sandwiches
Tender roasted chicken breast, white cheddar cheese on buttered yeast roll.

Canapés, Crostini, Bruschetta and Pastries

- Assorted Cold Canapés** **\$65.00** – 50 pieces
Various bread rounds with piped cream cheese spread and garnished with fresh veggies.
- Assorted Crostini** **\$60.00** – 50 pieces
Toasted herb bread topped with various options-Avocado – create your own.
- Assorted Bruschetta** **\$60.00** – 50 pieces
Italian, Caprese, Strawberry and other options
- Chicken Stuffed Pastries** **\$55.00** – 45 pieces
Small pastry puffs filled with homemade chicken salad with grape garnish.

Cold Hors d'oeuvres

- Shrimp Cocktail** **\$27.00** per pound
*Jumbo chilled, cooked shrimp served with lemons, mild cocktail sauce and spicy cocktail sauce. **Shrimp Shots** – individual shot sized glasses with chilled, cooked shrimp and cocktail sauce-all in one little glass.*
- Flatbread Spiral Bites (Meat and Cheese)** **\$50.00** – 40 pieces
Variety of cream cheese spreads, ham and turkey in rolled flatbread and sliced.

- Sundried Tomato Chevre' Wrap Bites** **\$50.00 – 40 pieces**
Herb Goat cheese spread on a sundried tomato tortilla layered with salsa and pesto and sliced to bite size servings.
- Feta Stuffed Tomatoes** **\$55.00 – 40 pieces**
Cherry tomatoes stuffed with feta and bacon mixture.
- Feta Stuffed Cucumbers** **\$50.00 – 40 pieces**
Feta and bacon mixture atop a slice of fresh cucumber.
- Anti-Pasto Skewers** **\$65.00 – 40 pieces**
Colorful skewers with grape tomatoes, marinated mozzarella cheese, olives, tortellini pasta and optional prosciutto.

Hot Hors d'oeuvres

Chicken –

- Breaded Chicken Tenders** **\$60.00 – 40 pieces**
Crispy strips of chicken breast, deep fried and served with BBQ and honey mustard sauce.
- Tangy Chicken Wings** **\$55.00 – 40 pieces**
Choice of Buffalo, BBQ or Tequila Lime – served with Ranch or Bleu Cheese.
- Chicken Quesadillas** **\$65.00 – 40 pieces**
Cheesy seasoned chicken breast in crispy tortillas served with salsa.
- Chicken Skewers** **\$65.00 - 40 pieces**
Strips of seasoned chicken breast, skewered with options of Cajun or Hawaiian and served with dipping sauce.

Beef and Pork –

- Sweet & Spicy Meatballs** **\$70.00 – 100 pieces**
Tangy, slow cooked 1 oz. meatballs.
- Pastry Wrapped Franks** **\$45.00 – 40 pieces**
Miniature franks wrapped in fluffy and buttery pastry.
- Sweet Mini Franks** **\$50.00 – 40 pieces**
Miniature franks wrapped in bacon and baked in brown sugar.
- Sausage Balls** **\$35.00 – 50 pieces**
Cheesy and spicy sausage balls.
- Egg Rolls** **\$55.00 – 40 pieces**
Crunchy fried pork egg rolls served with sweet-n-sour sauce
- Beef Tenderloin** **Market Price**
Marinated and slow cooked - served on yeast rolls and with horseradish sauce.
- Pork Tenderloin** **Market Price**
Marinated and slow cooked in red wine – served on yeast rolls and with aujus.

Vegetable –Other

- Crab Stuffed Mushrooms** **\$75.00 – 50 pieces**
Capped mushrooms stuffed with crab, herbs and assorted cheeses.
- Asparagus Wraps** **\$65.00 – 42 pieces**
Asparagus spears wrapped in fluffy pastry stuffed with creamy cheese filling.

- Three Cheese & Spinach Mini Quiche** **\$50.00** – 42 pieces
Quiche filled with a creamy cheese and spinach filling.
- BBQ Potato Skins** **\$70.00** – 40 pieces
Smoked pork served in baked potato shells-topped with cheese and BBQ sauce.
- Miniature Twice Baked Potatoes** **\$67.00** – 40 pieces
New potatoes seasoned, buttered and filled with whipped potatoes, sour cream, cheese and topped with cheese and bacon.
- Toasted Ravioli** **\$45.00** – 40 pieces
Cheese stuffed ravioli toasted and served with marinara sauce.

Desserts

- Stuffed Strawberries** **\$1.50** each
Seasonal strawberries stuffed with cheese cake and garnished with whipped cream.
- Chocolate Dipped Strawberries** **\$1.50** each
Plump strawberries dipped in choice of milk chocolate or vanilla chocolate.
- Oreo Ball Truffles** **\$40.00** – 35 pieces
Chocolate cream truffles dipped in milk chocolate or vanilla chocolate – accent colors available.
- Praline Brie** **\$35.00**
Creamy Brie topped with pecan praline and served with option of baguette or apple slices.
- Fruit Tarts** **\$1.75** each
Sweet crust filled with cheese-cake filling and topped with fresh fruit garnish
- Dessert Shooters** - variety of flavors and sizes **\$2.00** each
Shot glass cups layered and filled with tasty and colorful customized flavors.

*****Other Desserts available*****

Drinks

- Iced Tea**
Sweet an Un-sweet served with lemon wedges and sweeteners
- Fresh Lemonade**
Sweet lemonade with fresh lemons and oranges.
- Fruit Water**
Spring water infused with variety (or selected) fruits.
- Soft Drinks**
Served variety of 2 liters, unless otherwise requested.
- Coffee**
Served with sweeteners and variety of creams.

Other Options

Chocolate Fountain

Starting at \$175.00

Variety of fruits and treats creating an elegant presentation in crystal containers and cascades to enjoy for dipping.

Candy Buffet

Price Based on Candy and Containers

Selected variety of candies, presented in glass containers with lighting and coordinating labels/signs for a fun and elegant look, either in bright candy colors or coordinating event colors.

Food Stations

Variety of possibilities to add an extra touch for your guests with action stations.

Separate table(s) with specialty food item, themed grouped foods or carving stations.

Carving Stations – Roast Beef, Herb Roasted Turkey, Pork Tenderloin, Prime Rib, Beef Tenderloin

Stations – BBQ Martini, Chicken & Waffles, S'more, Pretzel, French Fry – just to name a few.

Variety of Option Bars/Buffets

Bar options such as Taco Bar, Pasta Bar, Potato Bar (Baked or Mashed), Mac & Cheese

Bar, Hot Chocolate Bar, Fruit Bar, Veggie Bar, Sundae Bar or use your imagination!

All include a variety of toppings and are displayed in a statement presentation.

*******Themed Menus Available**

*Themes such as Italian, Mexican, Western/Country, Hollywood, Luau or create your own! Themes presented on themed serving pieces also. **Please call for additional information.***

Paper/plastic-ware available at additional cost. Catering fees may apply and are not included in pricing.

Prices may change due to fluctuating food costs.