

HORS D' OUVRES

Robert J.
EVENTS & CATERING



Sun-Dried Tomato & Fresh Mozzarella Tart
V

White Truffle Potato Croquettes
with White Truffle Sauce V

Cheese & Cracker Tray
with Ranch V

Mini Crab Cakes
with Dijon Mustard Sauce

Cheese & Pepper Quesadilla Cone
V

Macaroni & Cheese Bites
with Ranch V

Smoked Sausage
In a Mango BBQ Sauce DF/GF

Meatballs
Italian, Swedish, Sweet & Sour

Vegetable Spring Rolls
with Spicy Mustard V/DF

Water Chestnuts
wrapped in Bacon with a Brown Sugar Glaze GF

Chicken Kabobs
with Sautéed Vegetables and
Smoky BBQ Sauce GF

Gyro Rounds
GF

Mini Beef Wellington

Mini Loaded Potato Bites
GF

Stuffed Mushrooms

Bacon Wrapped Brussel Sprouts
GF

Lamb Meatballs
with Tzatziki Sauce

Beef & Vegetable
Kabobs GF

Mini Chicken Wellington

Mini Potstickers
with Hoisin Sauce

Caprese Spoons
with a Balsamic Drizzle V

Bacon Wrapped Shrimp
with Jack Daniels Sauce DF

Italian Bruschetta
V

Boneless Wings
with Ranch, BBQ, Buffalo Sauce

Mini Cheeseburgers

California Roll

Fresh Fruit Display
with Fruit Dip V

Buffalo Spring Rolls
with Ranch

Crab Claw Shooter
with a Dijon Mustard Sauce

Shrimp Shooter
DF/GF

Garlic and Plain Hummus
with Pita Chips V/VG/DF

Seared Steak
in a Lettuce Cup DF

Spanakopita
V

Fresh Vegetable Display
with Ranch V/GF

Circular Display
of International Cheeses & Crackers V

Fried Ravioli
with Homemade Marinara V

Spicy Chickpea Phyllo Star

3 Onion & Brie Tart

Short Rib Pot Pie

Sirloin, Bacon, Gorgonzola
Skewer

Santa Fe Chicken Egg Roll

Crab Rangoon
with Sweet & Sour V

Manchego, Quince & Prosciutto
Fillo Triangle

Buffalo Chicken Dip
with Tortilla Chips

Cuban Spring Roll

Crispy Asparagus & Asiago
VG

Barbacoa Steak Taco

Fried Pickles
VG

Cheese Curds
VG

Chicken Chilito

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of a food borne illness

Pricing effective 2025. Subject to Change