

# Hors D'oeuvre Menus



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## Catering and Event Design

### Hors D'oeuvre Menu #1

#### Toasted Cannelloni Bites

tubular pasta stuffed with tender seasoned beef, cut into bite-size pieces, breaded and deep fried, dusted with parmesan cheese and served with marinara sauce for dipping

#### Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown  
with your choice of dips (choose 2):

Buffalo • Honey Mustard • Teriyaki • Barbecue • Ranch • Honey Garlic

#### Sicilian Meatballs Marinara

mini Italian meatballs served in Orlando's rich homemade marinara sauce

#### Buffalo Chicken Tortillas

breast of chicken folded into spicy buffalo seasoned infused cream cheese,  
wrapped in spinach, sun dried tomato, or white flour tortillas and cut into bite-size spirals

#### Hummus B'Tahini V, VG

traditional hummus spread accented with toasted sesame and served with mini naan flatbread

#### Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower,  
broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

#### Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

#### ...add one of these to accent your menu! (based on two per person)

##### Grilled Shrimp GF

marinated in flavorful spices, grilled and  
served with a rich remoulade sauce  
**\$3.50 per person**

##### Miniature Beef, Turkey and Ham Sandwiches

served on small rolls with mayonnaise and Dijon  
mustard on the side  
**\$6.50 per person**

##### Grilled Tenderloin Display GF

Sliced tenderloin beautifully displayed and served  
with slider rolls, horseradish cream and roasted garlic  
mayonnaise  
**\$13.50 per person**

##### Raspberry Barbecued Shrimp GF

shrimp wrapped in bacon and grilled with  
a raspberry barbecue glaze  
**\$5.00 per person**

##### Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished  
with a sweet and spicy peppadew pepper  
**\$3.00 per person**

##### Fruit Kabobs GF, V, VG

strawberry, honeydew, cantaloupe,  
& pineapple skewers  
**\$4.00 per person**

##### Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies  
Goosey Butter Bites  
Cranberry Blondies  
Chocolate Dipped Strawberries  
**\$3.00 per person** (2 per person - minimum 25 people)

##### Boursin Fig Flowers V

rich Boursin cheese with a fig glaze in a phyllo shell  
**\$3.50 per person**

##### Decadent Delights Trays V

Mini Smores  
Mango Raspberry Cheesecakes  
Salted Caramel Tollhouse Cookies  
Turtle Cheesecake Shots  
Chocolated Dipped Strawberries  
**\$6.00 per person** (2.5 per person - minimum 25 people)

Chocolate Bacon Skewers  
**\$3.50 per person**

#### Pricing on last page

GF = gluten free (without the crackers, breads, etc.)

VG = vegan (without the dips)

V = vegetarian (may include dairy)

# Hors D'oeuvre Menu #2

Select 4 :

## Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden served with burre blanc dipping sauce

## Pistachio Encrusted Salsicce Lollipops

homemade Italian Sausage encrusted with crushed pistachios and served on a lollipop stick for a unique presentation

## Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy glaze

## Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun-dried tomato bloom

## Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

## Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with choice of dips (choose 2):  
Buffalo • Honey Mustard • Teriyaki • Barbecue  
Ranch • Honey Garlic

## Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

## Sicilian Meatballs Marinara

bite-sized Italian meatballs served in our rich homemade marinara sauce

## Chipotle Peach Chicken Skewers

skewered chicken caramelized with a glaze made with grilled peaches and just a hint of chipotle pepper

## Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled, cut into spirals and baked

## Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

## Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 3:

## Buffalo Chicken Tortillas

chicken folded into buffalo sauce infused cream cheese, wrapped in tortillas and cut into bite-size spirals

## Lime Jackfruit Carnitas GF, V

with avocado and sour cream on tortilla crisp

## Mini Mojo Pork Taco GF

one-bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

## Roasted Eggplant & Red Pepper GF, V Ricotta Crostinis

## Tuscan Tomato Bruschetta V

a crisp baguette topped with Roma tomato, Buffalo mozzarella, fresh basil, and drizzled with virgin olive oil

## Twisted Deviled Eggs GF, V

three twists on an old classic:  
Avocado with Pico de Gallo, Spicy Buffalo, and Bacon Ranch

## Antipasto Bruschetta

crostini with Boursin cheese, diced salami, tomatoes, olive tapenade with a balsamic syrup drizzle

## Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

## California Rolls Assortment GF

vegetarian rolls (cucumber, carrot, red pepper), avocado crab, and Tobiko Japanese caviar with soy sauce, ginger, and wasabi

## Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

## Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

## Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

## Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Pricing on last page

# Hors D'oeuvre Menu #3

## Select 4:

**Rolling Mac & Cheese V**  
traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

**Orange Ginger Chicken Sate GF**  
with sweet citrus and spicy ginger glaze

**Buffalo Chicken Paninos**  
miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

**Habanero Lime Chicken GF**  
seared with a zesty honey lime habanero sauce, skewered and served chilled on a lime garnished tray

**Arancini de Riso V**  
creamy risotto rolled with Asiago cheese, breaded and deep fried, served with marinara sauce for dipping

**Grilled Cheese Burger Sliders (add \$1.00)**  
grilled mini burgers with a Boursin cheese spread and topped with a skewered grape tomato and dill pickle chip for a festive presentation

**Smoked Chicken Empanada**  
tender smoked chicken breast in a flaky pastry with roasted corn and bell peppers

**Dim Sum**  
traditional pork "pot-stickers" served with a Thai chili dipping sauce (a vegetarian version is also available)

**Pork Egg Rolls**  
filled with Asian vegetables and pork, deep fried until golden brown served with sweet and sour sauce

**Prosciutto Asparagus**  
tender asparagus wrapped in a thin layer of prosciutto with Asiago cheese, and baked in a blanket of phyllo pastry dough

**French Onion Gruyere Tart V**  
caramelized onion jam baked with Gruyere cheese in a pastry shell

**Assorted Flat Breads**  
mini flatbreads with your choice of topping: buffalo chicken, Italian sausage, or confetti vegetable and finished with a melted Italian cheese blend

**Chorizo Stuffed Jalapeno Poppers**

**Louisiana Chicken Wings GF**  
deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild or too spicy—just right—served with ranch dip

**Paella Stuffed Mushrooms V, VG**

**Italian Sausage Stuffed Mushrooms GF**

**Chimichurri Beef Skewers GF (add \$2.00)**  
skewered tenderloin bites topped with house made chimichurri sauce

## Select 3:

**Fire Roasted Vegetables GF, V, VG**  
asparagus, mushrooms, red pepper, zucchini and yellow squash, marinated, roasted and colorfully displayed served with red pepper and buttermilk dips (

**Boursin Shrimp Soufflé**  
with a panko crust and finished with roasted red pepper pesto

**Antipasto Display GF**  
a bountiful display of Italian cheeses, Genoa salami, green and black olives, pepperoncini, and balsamic marinated artichokes served with sliced baguettes

**Everything Bacon Skewers GF**  
"everything" seasoning (similar to everything bagel) encrusted bacon

**Smoked Salmon Blini**  
mini buckwheat pancake topped with smoked salmon garnished with crème fraiche and chives

**Gourmet Cheese Fondue GF, V**  
a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French bread and includes vegan sun-dried tomato dip

**Grilled Shrimp GF**  
marinated in flavorful spices, grilled and served chilled with a rich remoulade sauce

**Sesame Seared Tuna Canape**  
sesame encrusted Ahi tuna served on a crispy won ton with wasabi aoli and pickled ginger

**Prosciutto Wrapped Mozzarella GF**  
with balsamic syrup drizzle

**Edamame and Pea Hummus Canapes GF, V, VG**  
served in cucumber cups and garnished with roasted tomato

**Veggie Shots GF, V**  
a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass then finished with a carrot stick, yellow squash, red pepper and a spear of asparagus

**Bruschetta Presentation GF, V**  
**Select 3:**  
•Hummus B'Tahini •Olive Tapenade  
•Red Pepper Pesto •Feta Artichoke  
•Roasted Tomato Balsamic  
•Curry Almond and Roasted Eggplant Hummus with caramelized onion herb focaccia crostini, sliced baguettes and gluten free crostini for spreading

**Charcuterie Presentation GF**  
an assortment of cheeses and cured meats garnished with cornichon, pickled onions, olives, and peppers, served with sliced baguettes, lavash, crackers, blackberry Dijon and whole grain mustard

**Grilled Lemon Pepper Snow Pea Shrimp GF**  
skewered on knotted bamboo

**Mediterranean Beef Sandwich**  
freshly baked focaccia bread filled with roast beef, Asiago mayonnaise and flavorful olive tapenade

**Three Little Pigs Sliders**  
mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

**Tuscan Chicken Sandwiches**  
grilled chicken breast with fresh sliced tomato and mozzarella cheese with basil Asiago mayonnaise on home-made caramelized onion focaccia bread

**Cabrese Skewers GF, V**  
balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

Pricing on last page

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# Hors D'oeuvre Menus Per Person Pricing

## Hors D'oeuvre Menu #1

75 - 99 guests \$28.00	100 - 199 guests \$27.00	200+ guests \$24.00
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## Hors D'oeuvre Menu #2

75 - 99 guests \$33.00	100 - 199 guests \$32.00	200+ guests \$29.00
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## Hors D'oeuvre Menu #3

75 - 99 guests \$41.00	100 - 199 guests \$40.00	200+ guests \$37.00
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## Signature Stations

75 - 99 guests \$49.00	100 - 199 guests \$48.00	200+ guests \$45.00
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All quoted prices are based on the number of guests for a 4-hour event and includes buffet service for 2 continuous hours (additional staffing fees may apply depending on venue chosen and longer event times). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These items are customized for each event depending upon the number of guests expected.

Additional fees also include a \$40 per vehicle charge and rental delivery/pick up charges if applicable.

We will be happy provide a proposal upon request.

All prices listed are subject to an 22% service charge & sales tax.

See your catering consultant or possible substitutions or to design a customized menu!