



PATRICIA CATERING

402-733-6733

WWW.PATRICIACATERING.COM

HORS D'OEUVRES MENU

\$3.00/Person

- Our Signature Layered Herb Cheese & Pesto Torte
- Assorted Domestic Cheeses
- Fresh Baked Garlic Crostini and Crackers

The Following Menu Items May Be Added For The Additional Amount Per Person

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| 1.25 Fresh Fruit—Platters, Baskets, or Skewers | 4.50 Beef Tenderloin with Cocktail Buns and Horseradish Sauce |
| 1.75 Canapés—Assorted | 1.75 Pork Loin with Caribbean Seasonings, Cocktail Buns, Fruit Chutney |
| 1.50 Mini Egg Rolls with Sweet & Spicy Dipping Sauce | 1.75 Cocktail Sandwiches— |
| 1.25 Cocktail Meatballs—Italian, Oriental, Swedish, or Barbeque | • Pre Made Beef, Turkey, Ham, Chicken Salad, |
| 1.50 Drummettes—Teriyaki, Spicy, Jamaican, or Honey Mustard | • Veggie with our Gourmet Mustard Sauce. |
| 1.50 Bacon Wraps—Water Chestnuts, Artichoke Hearts, or Scallops | 3.25 Prime Rib-- Carved on Premise served with Rolls & Horseradish Sauce |
| 1.75 Cocktail Skewers—Chicken, Beef, Pork, or Veggie | 3.25 New York Strip Carved on Premise with Rolls & Horseradish Sauce |
| 1.25 Sausage Bites—Italian or Polish | 2.00 Spanakopita—Spinach & Feta Cheese in Phyllo Pastry Triangles |
| 1.25 Sicilian Copanata with Sliced Baguettes | 1.25 Freshly Fried Flour and Corn Chips with Salsa Bean and Cheese Dip or Spicy Queso |
| 1.50 Cocktail Puffs—Antipasto, Crab, or Chicken Fillings | —Add \$.50 per person |
| 1.75 Jumbo Mushroom Caps stuffed with Savory Filling | 1.25 Tortilla Pinwheels |
| 1.75 Variety of Imported Cheeses and Olives | 1.50 Cocktail Quiche |
| 1.25 Brie en Croute with Toasted Almonds, Apricot Filling & Fruit Garnish | 1.25 Roasted Vegetable and Artichoke Dip |
| 1.25 Savory Cheesecakes—Shrimp, Sun Dried Tomato, or Smoked Ham | • Tortilla Chips |
| 1.25 Cheese Creations | • Sliced Baguettes |
| • Blue Cheese and Walnut Terrine | 1.25 Layered Mexican Dip or Layered Humus Dip |
| • Tortilla Torte | 1.25 Dessert Bars & Cookies—Assortment |
| • Greek Cheese Ball | 1.25 Fresh Vegetables and Dip |
| • Herb Cheese Ball | 2.25 Mini Crab or Smoked Salmon Cakes with Saffron Sauce |
| • Peppercorn Cheese Log | 1.75 Prosciutto & Puff Pastry Wrapped Asparagus Béarnaise Sauce |
| 3.50 Shrimp or Scallops—Baked in Puff Pastry with Cilantro Sauce | 2.25 Antipasto Picks |
| 3.50 Cold Peeled Jumbo Shrimp with Cocktail Sauce | 2.25 Thai Lettuce Wraps |
| 3.50 Hot Cajun Jumbo Shrimp | 2.00 Bruschetta with Toppings |
| 1.25 Quesadillas—Shrimp, Smoked Chicken, or Shredded Beef | 1.25 Gourmet Deviled Eggs |
| 2.50 Salmon Filet Poached in Champagne with Breads & Dill Sauce | 1.25 Cocktail Size Enchiladas— Shredded Beef or Grilled Chicken |
| 1.75 Caviar Spread with Chopped Egg, Capers, & other Garnishes | |
| 1.75 Choice Roast Beef or Ham with Cocktail Buns and Condiments | |