

Full Service Hors d'oeuvres



Treat your guests to homemade delectables carefully prepared to create a beautiful presentation and a memorable start to your party! Available for full-service events, please inquire about complete menu packages and pricing. Customized hors d'oeuvre menus may be tailored by our catering consultants.

Displays

Mediterranean Medley

A variety of olives, encrusted goat cheese, feta, homemade hummus, artichoke tapenade, dolmas, cucumber slices, pita wedges, flatbread and crackers

A Gourmet Cheese Board

A variety of local and imported cheese, including embellished brie garnished with nuts and dried fruit. Served with crackers and baguette

Antipasto

A plentiful display of cheese, pepperoni, pickles, olives, pepperoncini, and fresh vegetables. Served with specialty crackers and baguette

Fresh Fruit

A variety of melon, pineapple, grapes, tropical fruit, berries and seasonal fruit. Available with chocolate dip or honey yogurt dip

Fresh Vegetable Display

A variety of fresh vegetables with homemade dill dip, ranch or hummus .

Roasted Vegetable Display

A variety of roasted herb seasoned vegetables drizzled with balsamic reduction served with flatbread

Tapa Trio

Tomato Bruschetta, Artichoke Tapenade, and Eggplant Caviar served with Boursin, Homemade Focaccia, Baby Naan and Baguette

Warm Dips

served with pita chips and crackers

Crab & Sherry

Spinach & Artichoke

Mediterranean

Jalapeno Popper (with or without bacon)

Cold Dips

Southwestern Fiesta served with tortilla chips

Buffalo Chicken served with celery, carrots and tortilla chips

Layered Greek Dip served with pita chips and flatbread

Hand Passed Hors d'oeuvres



Chicken

- Buffalo Chicken Bamboozle
- Curried Chicken Wonton Cups
- Jerk Rubbed Chicken Skewer with pineapple (GF)
- Mini Chicken and Waffles
- Sweet and Savory Chicken Slider
- Lime Marinated Chicken with tropical fruit salsa in a wonton cup
- Chili Rubbed Chicken Skewer with cilantro crème
- Buffalo Chicken Salad served in a ranch seasoned tortilla spoon

Vegetarian

- Tomato Bruschetta
- Artichoke Bruschetta
- Greek Cucumber Cup (GF)
- Mac and Cheese Cups
- Mini Quiche
- Fresh Thai Spring Rolls with dipping sauce (V, GF)
- Walnut Parmesan Stuffed Mushrooms
- Cranberry Walnut and Goat Cheese Crostini
- Roasted Vegetables on pita bread with balsamic reduction (V)
- Sweet Potato Crostini topped with cranberry mustard and walnuts (V)
- Roasted Guacamole Stuffed Potato Cups (V, GF)
- California Ball with avocado, cucumber & carrot (V, GF)
- Fishless Ceviche Tostada (V,GF)
- Wild Mushroom Risotto served in seasoned tortilla spoon
- Chana Masala Chutney served in a curry seasoned wonton spoon (GF)

Call (585) 467-4400 TODAY

www.TastefulConnections.com

Hand Passed Hors d'oeuvres



Beef

Tenderloin with Bacon Glaze Crostini
Sesame Glazed Meatball Bamboozle
Mini Twice Baked Potato with Tenderloin (GF)
Teriyaki Beef Skewer (GF)
Mini Beef Wonton Empanadas (GF)
Mini Meatball and Marinara in a basil asiago pastry spoon
Bacon Tenderloin Mashed Potatoes in an herb seasoned pastry spoon

Seafood

Shrimp Fromage Crostini
Mini Crab Cakes with sriracha remoulade
Shrimp and Avocado Cucumber Tartlet (GF)
Maple Glazed Scallops Wrapped in Bacon (GF)
Smoked Salmon topped mini pancake
Sesame Ginger Tuna Wonton Cup
Shrimp Caprese Skewer with balsamic reduction (GF)
Spicy Tuna Sushi Wedge (GF)
Shrimp Mango Ceviche Shooter (GF)

Variety

Choice of : Beef, Pulled Pork, Chicken or Seafood Mini Soft Taco
Choice of : Beef, Sausage, Chicken or Crab Stuffed Mushroom
Stuffed Baguette
(bacon ranch, beef cranberry blue cheese, chipotle chicken, cajun shrimp)
Mini Flatbread Pizza
(pesto chicken, roasted vegetable, Hawaiian, beef & caramelized onion)

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