

# *Hors d'Oeuvres*

Because of our many Chef creations and unlimited variety of hors d'oeuvres and appetizers, we have provided a partial list of our more popular items. You will find four groupings to choose from: chilled or warmed stationary appetizers and chilled or warmed butler passed appetizers. Feel free to select from these lists, or better yet contact a Celebrations sales consultant and let us design a reception around your tastes and likes.

## *Chef's Appetizer Selections*

Allow our Chefs to use their creativity to provide you with a selection of original homemade hors d'oeuvres. Just pick your favorites and we will do the rest. What a great way to add much greater variety for less!

## *Chilled Stationary Appetizers*

Melon or Asparagus Wrapped in Prosciutto

Devilled Eggs

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Hummus with Syrian Bread Wedges

Celebrations' Pate de Maison

Mini Gourmet Sandwiches

Goat Cheese, Sun-dried Tomato and Pesto on Crostini

Shrimp Cocktail

Traditional Smoked Salmon Display

Assorted Sushi Maki

Tapenade Trio & Assorted Breads and Crostini

Homemade Guacomole & Tortilla Chips

# *Warmed Stationary Appetizers*

Artichoke Parmesan Dip and Crackers

Eight-layer Mexican Dip and Tortilla Chips

Hot Crabmeat Dip and Crackers

Swedish Meatballs

Italian Meatballs

Sweet and Sour Meatballs

Buffalo Chicken Dip with Crackers, Carrots and Celery Sticks

Creamy Spinach Artichoke Dip with Crackers

Queso Dip with Tortilla Chips

Shrimp & Lobster Dip with Assorted Crackers and Artisan Breads

Cocktail-Sized Stromboli Board

Chicken Morsels in Ranchero Sauce

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Savory Gorgonzola and Spinach Pate with Crostini

Pulled Pork Sliders

Smoked Brisket Sliders

BBQ Turkey Sliders

# *Chilled Butler Passed Appetizers*

Melon or Asparagus Wrapped in Prosciutto

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Mini Cones Display with Boursin Cheese and Vegetable Caviar; Tomato, Basil, and Mozzarella; Roasted Corn, Spinach, and Cheese; and Sweet Pea and Goat Cheese Mousse

Watermelon and Feta Canapes with Toasted Sesame Seeds

Fresh Tuna or Salmon Tartar on Endive Leaves

Roasted Beet and Truffled Goat Cheese Tartlet

Hoisin Duck Summer Roll with Napa Cabbage and Scallion

Grilled Tuna Taco on Corn Chip with Guacamole and Pico De Gallo

Shrimp Cocktail

Chile Chicken with Guacamole on a Blue Corn Chip

Goat Cheese & Pine Nut Tartlets

Smoked Duck & Dried Cranberry on Wild Rice Pancake

Sesame Wontons with Seared Tuna & Wasabi Cream

Lump Crabmeat Tartlets with Pico de Gallo and Guacamole

Peppered Seared Tuna Loin served on a Risotto Cake topped with Soy Reduction

Smoked Salmon Coronets filled with Chive Cream Cheese topped with Capers

Chilled Gazpacho Shooters

Green and Black Olive Tapenade served on Crostini topped with Crumbled Feta Cheese and Microgreens

# *Warmed Butler-Passed Appetizers*

Assorted Petite Quiche	Maine Coast Crab Cakes
Savory Quesadillas	Chili Lime Salmon Satay
Satay Chicken and Peanut Sauce	Shrimp Scampi with Polenta and Prosciutto
Sesame Marinated Chicken Skewer	Seafood Thermidor Pastry Puff
Pork Shao Mai	Tomato and Goat Cheese Tarts with Mediterranean Olives
Short Rib Sliders with Chipotle Coleslaw on Brioche Bun	Forest Blend Mushrooms Ragu in Phyllo Cups
Crispy Vegetable Spring Rolls	Shrimp and Blue Cheese Polenta Bites
Savory Stuffed Mushroom Caps	Hot Shots of Roasted Corn Chowder
Celebrations' Signature Bruschetta Trio	Mini Falafels with Tzatziki Sauce
Spinakopita	Pesto Chicken with Creamed Spinach and Feta in Phyllo
Mushroom Filo Turnovers	Brie and Scallion Wontons with Apricot Ginger Sauce
Teriyaki Beef Satay	Sliced Tenderloin of Beef with Horseradish Sour Cream on a Toasted Baguette
Lumpia Shanghai	Wild Mushroom Ragout Tartlet
Beef Kabobs	Sweet n' Spicy Scallop & Snow Pea Wrap
Portobello Puff Pastry	Escargot Puff with Parsley Butter
Scallops Wrapped in Bacon	Dates Stuffed with Almond and Blue Cheese, Wrapped in Bacon
Crabmeat Stuffed Mushroom Caps	Kalua Pig Summer Rolls with Chili-Sambal Aioli
Savory Crab-Stuffed Filo Pockets	Negimaki Grilled Soy Dipped Beef Rolls with Scallion and Red Peppers
Parmesan-Stuffed Artichoke Hearts	Lamb Lollipop with Mint Pesto
Dragon Shrimp	Jamaican Jerk Skewers with Cucumber Mint Chutney
Andouille Sausage en Croûte	
Peking Duck Rolls	