



Stationary Hors d'oeuvres

The Catered Word offers a wide selection of hors d'oeuvres. All selections are available seasonally.

- Sweet Brie w/ brown sugar, apricots and almonds- covered w/ puff pastry
- Mediterranean platter w/ stuffed grape leaves (vegetarian), hummus, feta, olives and cumin toasted pita crisps
- Charcuterie of salamis, pate, proscuitto, parmesan, mustard, olives and breads
- Elaborate cheese board w/ dried fruits/grapes/crackers and baguette
- Wheel of brie w/ topping of sun dried tomatoes, parsley, garlic, parmesan and toasted pignolis
- Elegant display of crudités w/ variety of dips
- Seared tuna w/ pickled ginger wasabi soy and wonton crisps
- Abundant bowl of poached shrimp and crab claws w/ spicy cocktail sauce
- Chili lime aioli and almond pesto
- Platter of filet of beef w/ red onion marmalade, horseradish cream and baguette
- Gravalax or gaspe salmon w/ mustard dill sauce, finn crisps and black bread\

Cold Hors d'oeuvres

- Peking duck wraps w/ hoisin sauce
- California sushi rolls w/ wasabi caviar
- Vietnamese summer rolls w/ peanut sauce
- Sliced filet on baguette w/ red onion marmalade, horseradish cream and dill
- Tuna tartare on daikon radish w/ pickled ginger and wasabi caviar
- Crudités w/ herb dip
- Smoked salmon Pizzette- new and delicious
- Tuna tartare cannolis
- Smoked salmon tartare - served on endive w/ caviar roe
- Seared tuna lollipops or edible wonton spoons w/ wasabi soy and pickled ginger
- Asparagus wrapped in parma w/ lemon aioli dip
- Figs wrapped in proscuitto w/ balsamic glaze- served on spoons
- Blue corn cones w/ guacamole
- Cucumber rounds w/ smoked salmon mousse, salmon roe and dill



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Endive w/ blue cheese, golden raisins and honey roasted pecans

Grilled polenta w/ caponata

Endive w/ smoked salmon, horseradish cream and dill

Roasted garlic and sweet pea crostini w/ arugula and parmesan shavings

Mozzarella and cherry tomatoes on rosemary skewers-pesto dip

Brie on baguette w/ sun dried tomatoes and pine nuts

Hot Hors d'oeuvres

Miniature fresh crab cakes w/ chipotle remoulade

Coconut crusted shrimp w/ coconut curry sauce

Saffron shrimp stewed w/ coconut milk- served in spoons

Potato crisp w/ short rib and horseradish cream

Grilled shrimp skewers w/ pineapple chili glaze

Mini potato pancakes w/ variety of toppings- apple compote w/ crème fraiche and chives, smoked
salmon roe or caviar

Grilled fontina cheese w/ truffle oil

New potato cups w/ crème fraiche and caviar roe

Franks in puff pastry w/ spicy Dijon

Reuben cigars

Sweet and sour meatballs

Steamed vegetable dumplings w/ sesame plum sauce

Spring rolls (vegetable) w/ sweet and sour dip

Beggars Purses: miniature individual crepes filled w/finely diced
mushrooms or herb goat cheese

Duck or vegetable quesadillas

Crostini (tomato, calamata olive, basil and cheese on toasted ficelle)

Chicken fried wontons w/ chili lime sauce

Profiteroles w/ warm brie and apricot sauce

Lamb satay w/ mint pesto

Chicken satay w/ peanut sauce

Nibbles to Place About

Cheese straws

Honey roasted pecans

Bacon candy



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Parmesan rosemary crisps

Dips- served w/ appropriate crisp (cumin toasted pitas/black bread/corn chips/wonton crisps/toasted baguette

Spinach and artichoke (can include crab)

Smoked salmon w/ crème fraiche and dill

Roasted eggplant w/ tahini and lemon

Hummus

Guacamole

Chick pea and crispy shallots

Sundried tomatoes, roasted garlic and chives

Salsa(black bean and roasted corn)

Mediterranean white bean