

# Hors d'oeuvres Options

## Option #1: Cold Hors d'oeuvres Station:

*Presented on a decorated station for up to 1 hour prior to dinner*

**Fresh Crudités Basket** – *A beautiful display of bite size vegetables served with a sour cream based ranch dip*

**Assorted Cheese & Bologna Display** – *A tower of various cut cheeses and cheese spreads mingled with our own make summer sausage & ring bolognas and presented with assorted crackers, mustards, & fresh fruits*

**Fresh Fruit Display** – *Mounds of fresh cut watermelon, cantaloupes, honeydew, pineapple, strawberries, etc. artfully arranged and served with creamy fruit dip.*

\$11.95 per person

Includes all 3 selections listed above, linens for table, set-up, and disposable ware

## Option #2: Hot & Cold Hors d'oeuvres

Choice of 4 selections

*Presented both stationed & passed butler style for up to 1 hour prior to dinner*

**Fresh Crudités Basket** – *A beautiful display of bite size vegetables served with a sour cream based ranch dip*

**Assorted Cheese & Bologna Display** – *Various cut cheeses and cheese spreads mingled with our own make summer sausage & ring bolognas and presented with assorted crackers, mustards, & fresh fruits*

**Fresh Fruit Display** – *Mounds of fresh cut watermelon, cantaloupes, honeydew, pineapple, strawberries, etc. artfully arranged and served with creamy fruit dip.*

**Shrimp Bowl** – *Jumbo 16/20 Tiger Shrimp displayed on ice and accompanied by cocktail sauce (+\$3)*

**Cocktail Meatballs** – *Bite size meatballs simmered in a sweet & savory sauce*

**Sausage Stuffed Mushrooms** – *Fresh mushroom caps filled with our own sausage and baked with Parmesan cheese*

**Chicken Fingers** – *Lightly breaded chicken tenders served with honey mustard and ranch dipping sauces*

**\*\*Maryland Crab Cakes** – *Mini crab cakes made with real crabmeat and baked to a golden brown.  
Served with New Orleans style dip.*

**\*\*Franks in Blankets** – *Miniature hot dogs wrapped in a flaky puff pastry – served with champagne mustard.*

**\*\*Mini Quiche Assortment** – *Bite size quiches baked in a variety of delicious flavors*

**\*\*Garlic Potato Puffs** – *Served with a sour cream herb dip*

*Blooming Glen Catering 215-257-2710*

- \*\*Mini Cheeseburger Bites** – Complete with ketchup, mustard, and a pickle
- \*\*Deep Dish Pizzas** – Mini pizzas loaded with sauce, cheeses, and pepperoni. Always a hit!
- \*\*Scallops with Bacon** – Plump sea scallops wrapped in bacon and served on skewers
- \*\*Beef Wellingtons** – Puff pastry filled with a savory beef & mushroom filling
- \*\*Asparagus & Asiago in Phyllo** – Fresh cut asparagus spear and asiago cheese wrapped in a crispy phyllo roll
- \*\*Chicken Quesadilla Wrap** – Individually wrapped chicken and vegetables in tortilla cones. Served with salsa
- \*\*Pork or Vegetable Pot Stickers** – Pan fried and served with a soy sauce mixture
- \*\*Spanakopita - Filo Bakes** – Spinach wrapped in filo dough and baked to a golden brown.
- \*\*Black Bean & Sharp Cheddar Spring Roll** – Vegetarian roll stuffed w/ black beans, corn, tomatoes, peppers, jalapenos, and chipotle peppers with sharp cheese & pepper jack
- \*\*Mini Breaded Chicken Cordon Bleu** - Served with hollandaise sauce for dipping
- \*\*Flaky Reuben Bites** - Corned Beef, Swiss, & Sauerkraut wrapped in a flaky dough
- \*\*Baked Brie with Raspberry** - Brie cheese with raspberry and almonds in flakey phyllo dough
- \*\*Mac & Cheese Bites** - Cheesy bites of mac & cheese rolled in panko bread crumbs & parmesan
- \*\*Corn Fritter Bites** - Sweet creamy corn filled center in a crispy battered bite served with bbq sauce for dipping

\$16.95 per person  
Plus additional service time and staffing as required

\*\* - Requires oven accessibility and use

Service for hors d'oeuvres is priced for 1 hour of staffed service (prior to dinner) when combined with any of our per person dinner packages or wedding packages.

Not intended as a stand alone menu  
Includes linen for table set-up and upscale disposable ware