



Hors D'Oeuvres Menu

Cheese, Fruit and Vegetables

DOMESTIC, IMPORTED CHEESE BOARD
with crackers, flatbread

PASTRY WRAPPED BRIE
filled with cranberries, walnuts, grape garnish

TRIO CHEESE BALLS
goat cheese, pumpkin, prosciutto, caper & chive

GOURMET SEASONAL CRUDITES
pesto ranch dip

SEASONAL FRUIT KABOBS
with dip sauce

CHARCUTERIE BOARD
salami, prosciutto, soppressata, olive medley, pickled okra,
spicy pickles, manchego, brie, spicy mustard, fruit jam

Heavy Hors D'Oeuvres

JUMBO SHRIMP
housemade cocktail sauce

SMOKED SALMON BOARD
capers mouse, crostini, flatbread

MINI CRAB CAKES
pesto aioli drizzle

SOFT SPRING ROLLS
chili sauce

THAI CHICKEN SATAY
two dipping sauces

PLUM MARINATED PORK TENDERLOIN
creamy horseradish sauce, petite yeast rolls

SLICED BEEF TENDERLOIN
grainy mustard horseradish sauce, petite yeast rolls

SKEWERED BEEF TENDERLOIN BITES
port wine glaze

SEARED SASHIMI TUNA BITES
soy, wasabi

MEATBALLS WITH MARINARA
basil, parmesan filled

Hot and Cold Dips
served with crackers, flatbread and crostinis

PIMENTO CHEESE & BLUE CRAB DIP

ARTICHOKE & ROASTED RED PEPPER DIP

TUSCAN ARTICHOKE DIP

HOT SPINACH DIP

BLACK BEAN DIP

SEVEN LAYER MEXI DIP

CREAMY BLUE CRAB DIP

**TRIOI HOUSEMADE CHICKEN SALAD, PIMENTO
CHEESE, & ROASTED RED PEPPER HUMMUS**

Passed or Stationary Hors D'Oeuvres

REAL MINI WRAPS
turkey & monterrey jack, ham & cheddar, chicken salad,
pimento cheese

SMOKED SALMON CROSTINIS
lemon caper mouse

FRESH MOZZARELLA, CHERRY TOMATOES SKEWERS
basil, balsamic glaze drizzle

PHYLLO WRAPPED ASIAGO ASPARAGUS

STUFFED MUSHROOMS
BLUE CRAB OR SAGE SAUSAGE

STUFFED PHYLLO CUPS
pesto chicken salad, tuscan pimento cheese

LOADED DEVILED EGGS
bacon, chives, cheddar

MINI BLT CHEESE BISCUITS

MINI CHEESE BISCUITS WITH SPICY PIMENTO CHEESE

PROSCIUTTO WRAPPED ASPARAGUS