

Hors d'oeuvres Menu

The following is an assortment of Hors d'oeuvres you may choose for your Cocktail hour or entire event. Choose the items individually or create your menu by using one of our [Hors d'oeuvres Packages](#). You may also add items from our [Stations](#) or [Desserts](#) Menus to complement your event. The Hors d'oeuvres are prepared in trays of fifty.

Poultry

HOT

Chicken and Pepper Jack Quesadilla
Spicy Chicken Rolls
Cajun Chicken Emeril
Chicken Cacciatore Calzone
Chicken Satay with Spicy Peanut Sauce
Grilled Chicken and Artichoke Flatbread
Duck w/ Mango Salsa on Wonton Crisp
Chicken Quesadilla: Avocado, Chipotle Cream
Wings: Hot, Mild, Ranch, Honey Mustard, BBQ
Chicken Tenders with Dipping Sauce
Spicy Southwestern Chicken and Cheddar
Soup Shooter

COLD

Turkey on Crostini w/ Tarragon Mayonnaise
Turkey, Orange Mustard, Mini Corn Muffins
Oriental Chicken Salad, Puff Pastry
Medium Rare Duck, Red Onion and
Mustard, Brochette

Meat

HOT

Brazilian Flank Steak w/ Chimichurri Sauce
Steak Bites with Mustard Bearnaise Sauce
Steak and Pepper Jack Quesadilla
Braised Pork Belly
BBQ Baby Back Ribs
Mushroom stuffed with Sausage
Meatballs, Italian, Swedish or Curried
Cheese Burger Kabob
Mini Lamb Chops
French Garlic Sausage en croute
Andouille Sausage en Croute
Philly Cheese Steak Spring Rolls
Braised Short Ribs with Risotto
Sweet Bourbon Glazed Pork Tenderloin with
Grilled Pineapple Salsa
London Broil and Gorgonzola Flatbread

COLD

Beef Tenderloin on Crostini w/Horseradish Mayo
Pork Tenderloin, Fig Marmalade
Pork, Provolone, Roasted Red Pepper Crostini
Cuban Sliders: Pork, Ham, Swiss, Pickle, Mustard
London Broil Crostini, Gorgonzola Butter
Sliced Breast of Chicken, Bacon, Avocado Crostini
Sliced Breast of Chicken, Roasted Zucchini,
Garlic Hummus Crostini

Vegetables/Fruits/Cheeses

HOT

Traditional Bruschetta with Balsamic Glaze
Grilled Portabella and Mascarpone Crostini
Stuffed Mushroom with Brie and Bacon
Porcini Mushrooms in Phyllo Cup
Grilled Vegetables Quesadilla
Spanokopita
Mini Red Potato Skins w/ Cheddar & Bacon
Warm Artichoke and Parmesan Beignet
Steamed Asian Seafood Dumplings
with Lobster Sauce
Mini Vegetable Spring Rolls: Sweet Chili Sauce
Roasted Vegetables, Goat Cheese Flatbread
Marinated Vegetables on Crostini
Roasted Vegetable and Egg Frittata
Portabella, Leek, Mascarpone Flatbread
Brie, Asparagus, Pine Nut Tartlets
Roasted Pepper & Fresh Mozzarella Rounds
Macaroni and Cheese Tartlets
Fig, Bacon and Blue Tartlets
Grilled Cheese Triangles
Mushroom Risotto
Bacon, Egg and Cheese Toasts
French Toasts with Banana, Peas
Roasted Tomato Soup Shooter
White Bean and Truffle Oil Soup Shooter
Butternut Squash Soup Shooter
Loaded Garlic Smashed Potato Soup Shooter

COLD

Brie: Walnut with Sweet & Spicy Preserves
Roquefort Mushrooms
Marinated Vegetables: Mushrooms, Artichoke
Hearts, Asparagus, or Brussels Sprouts
Barquettes of Ratatouille
Belgian Endive with Boursin
Marinated Portabella on Crostini
Mini Fresh Fruit Kabobs
Antipasti Skewer: Olive, Mozzarella Ball,
Pepperell, Artichoke
Vichyssoise Soup Shooter
Caprese Skewers, Grape Tomatoes,
Fresh Mozzarella and Basil
with a balsamic syrup
Fresh Cut Crudités
with Herb Dip Shooter
Mini PB&J with Ice Cold
Milk Shooter

Seafood

HOT

Grilled Shrimp with Wasabi Dipping Sauce
Lobster, Macaroni and Cheese Tartlets
Mushrooms stuffed with Crab
Seafood American in Puff Pastry
Shrimp Focaccia
Clams Casino
Petite Maryland Crab Cakes
Pan Seared Rare Tuna, Wasabi Dipping Sauce
Crab Filled Artichoke Hearts
Cajun Shrimp Emeril
Scallops Teriyaki wrapped in Bacon
Lobster, Sun Dried Tomato Cream Sauce, Tartlet
Smoked Mussels with Curried Mayonnaise
Crab Bisque Soup Shooter
Crab Rangoons
Shrimp Tacos, Fried Won Ton, Sweet Sriracha Sauce
Crispy Oyster Tacos: Tomatillo Salsa, Cilantro
Mini Fish Tacos: Cabbage and Chipotle Sauce
Deep Fried Shrimp Shooters: Sweet Sriracha Sauce

COLD

Smoked Salmon, Honey Mustard Aioli
Caribbean Crab on Corn Chips with Mango Salsa
Lobster & Crab on Toasted Won Ton
Crab Eggs Lucullus
Smoked Whitefish on Croustade
Maryland Crab Claws, Cocktail Sauce
Seafood and Avocado Napoleons
Snow Crab Claws, Cocktail Sauce
Seared Ahi Tuna Taco: Avocado, Cilantro
Crab and Avocado on Crispy Wonton
Jumbo Shrimp Cocktail Shots: Lemon,
Bloody Mary Dip and Bacon
Chilled Shrimp Shooters: Cocktail, Remolade,
or Cilantro Salsa



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