

Top Shelf Catering – Hors d oeuvre Menu

Additional charges apply for Hors d oeuvre's prepared with butler service

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| <p>1000 - Roasted Lamb Gyro Petite pita bread stuffed with lightly marinated roasted lamb & swathed in a refreshing cucumber Tzatski sauce 35 pc per tray \$52.50</p> | <p>1002 – Andouille Sausage EnCroute Cajun spiced Andouille sausage, pepper jack cheese & chopped jalapenos loaded into a flaky puff pastry 45 pc per tray \$65</p> | <p>1003 – Beef Wellington Tender beef tenderloin accented with mushroom duxelle and wrapped puff pastry 50 pc per tray \$78</p> |
| <p>1004 – Braised Sort Rib Pierogi Slow cooked short rib meat inside traditional Pierogi dough 45 pc per tray \$69</p> | <p>1005 – Asian Short Rib Pie Tender short rib meat with green onions and sweet Asian sauce inside a tart shell 40 pc per tray \$68</p> | <p>1006 – BBQ Pork in Biscuit Dough Pulled pork drenched in homemade bbq sauce placed in biscuit dough 50 pc per tray \$65</p> |
| <p>1007 – Artichoke, Spinach & Feta Triangles A flaky triangle phyllo pastry filled with spinach, artichoke and zesty feta cheese and tantalizing spices 48 pc per tray \$56</p> | <p>1008 – Arancini with Gouda Cheese An Italian rice ball made with a gooey gouda center and coated in panko breading 50 pc per tray \$68</p> | <p>1009 – Artichoke & Parmesan in a Beggar's Purse Herb marinated chunks of artichoke blended with parmesan cheese encrusted in a beggars purse 50 pc per tray \$85</p> |
| <p>1010 – Low Boil Country Kabob A southern classic. Delicious shrimp with spicey andouille sausage, paired with a roasted new potato and onion, hand skewered and brushed with Old Bay butter 25 pc per tray \$59</p> | <p>1011 – Pork Carnitas & Chipotle Pepper Empanada Michoacan style pork shoulder braised with smoke laden chipotle peppers and placed in a flour empanada dough. 35 pc per tray \$58</p> | <p>1012 – Reuben Puffs Traditional New York flavor! A perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye pastry puf 50 pc per tray \$69</p> |

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| <p>1013 – Chicken Chilito A colorful pinwheel of seasoned fresh USDA American white meat chicken tenderloin, red, green and yellow peppers and fiery jalapeno cheese hand-threaded on a 4" skewer 25 pc per tray \$57</p> | <p>1014 – Chicken Quesadillas A spicy blend of USDA smoked white meat chicken, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet 50 pc per tray \$59</p> | <p>1015 – Chili Lime Chicken Kabobs Tender USDA white meat chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers on a 6" wooden skewer 25 pc per tray \$56</p> |
| <p>1016 – Thai Peanut Chicken Satay USDA white meat chicken tenderloins marinated in a delicious blend of fresh peanuts and Thai spices on a 6 inch skewer 25 pc per tray \$52</p> | <p>1017 – Lobster Cobbler Pot Pie We fill a savory tartlet shell with chunks of lobster, carrots, onions and seasonings in a creamy bechamel sauce topped with buttery bread crumbs 45 pc per tray \$69</p> | <p>1018 – Lobster Cobbler Pot Pie his delicious appetizer is made with apples, goat cheese, walnuts and caramel in a phyllo bidders purse 50 pc per tray \$85</p> |