

# Hors D'oeuvres Menu

Recommended for events prior to 5:00 pm



www.masterpieceevent.com  
678.990.9808

## Hand Passed Hors D'oeuvres

Butler passed on silver trays --Your choice of items and time frame

	1 Hour	2 Hours	3 Hours
Three Items	\$6.95 per person	\$12.95 per person	\$17.95 per person
Five Items	\$10.95 per person	\$18.95 per person	\$23.95 per person

### Hand Passed Hors D'oeuvres Menu Selections:

- **Salmon Potato Rounds** - Herb Roasted Potato rounds Topped with Cold-Cured Smoked Salmon and a Spicy Remoulade
- **Shrimp Cocktail** - Large Gulf Shrimp Served with Horseradish\ Cocktail Sauce.
- **Spicy Sausage Coins** - mild Italian sausage wrapped in puff pastry, sliced and finished with a grain mustard sauce
- **Spanakopita** - Light Phyllo Dough Filled with Spinach and Cheese Baked Until Golden Brown and Served Hot
- **Southwest Chicken Spring Roll** - Blackened Chicken Breast, Cilantro, Poblano Peppers, Red Onions and Colby Cheese wrapped in a Wonton and fried golden brown
- **Mushroom Caps** - Baked mushroom caps with choice of herb cheese or Italian sausage
- **Asiago Potatoes** - New Potatoes filled with an asiago cheese filling
- **Black Sesame Seed Crusted Yellowtail Tuna** - Yellowtail Tuna encrusted in Black Sesame Seeds; served with a Chili Ponzu Sauce on a Win ton Crisp.
- **Pot Stickers** - Pan Fried Won-tons with Asian Style Seasoned Pork Filling.
- **Antipasto Skewers** - Cheese Tortellini, Sun-dried Tomato and Kalamata Olives marinated in olive oil and herbs

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## Hors D'oeuvres Buffet

Appropriate for a 3-4 hour event

	2 Items	3 Items	4 Items
Cold Hors D'oeuvres	\$8.95 per person	\$12.95 per person	\$16.95 per person

### Cold Hors D'oeuvres Menu Selections:

- **Baked Brie** – stuffed with Raspberry Preserves and Pecan
- **Caramel Pecan Brie** - with as assorted crackers
- **Grilled Vegetables** - with Balsamic fig Glaze and Fennel Pollen
- **Antipasto** – Grilled and Marinated Vegetables Beautifully Presented on a Lavish Platter Accompanied by Sliced Italian Meats
- **International Cheese Display** – An Elegant Display of Imported and Domestic Cheese accented with Fresh Grapes and Berries and Served with Gourmet Crackers
- **Trio of Bruschetta Served with Grilled Focaccio**
  - Tomato, Green Olive, and Mushroom
  - Tomato, Basil, Roasted Garlic, and Asiago Cheese
  - Kalamata Olives, Feta Cheese, and Capers

	2 Items	3 Items	4 Items
Hot Hors D'oeuvres	\$12.95 per person	\$18.95 per person	\$24.95 per person

### Hot Hors D'oeuvres Menu Selections:

- **Beef Tenderloin** - Marinated and Grilled Beef Tenderloin Served with Fresh Baked Rolls and Horseradish Sauce
- **Chicken Basil Roulade** - Boneless Breast of Chicken Stuffed with Spinach, Pesto, Gruyere Cheese and served with our Roasted Red Pepper Cream Sauce
- **Spiral Cut Ham** - Accompanied by Freshly Baked Miniature Whole Wheat Biscuits and Our Honey Mustard Sauce

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## Hot Hors D'oeuvres Menu Selections (continued from Page 2):

- Marinated Tuna Steak Skewers - Seasoned with Five Spice and Chili Ponzu Sauce
- Salmon Satay - Marinated Salmon Filet Strip, Ribboned and Skewered, BBQed & Grilled
- Wild Mushroom Ravioli - served with a four cheese garlic sauce
- Masterpiece Mediterranean Chicken Pasta - Penne Pasta with Mediterranean Chicken, Sun-dried Tomatoes, Pesto and Broccoli tossed in a Tuscan Broth
- Arrachini - Saffron-infused Risotto Ball stuffed with Mozzarella, Breaded and Fried to Perfection.
- Mini Crab Cakes - Mini Sauteed Crab Cakes Made Savannah Style with Lump Meat, topped with Fruit Relish
- Cedar Plank Salmon - Salmon Filet Smoked on Cedar Planks and topped with Herb Spinach Gratin Crust
- Shrimp & Andouille Grits served in Martini Glasses
- Grilled Adobe Spiced Dusted Flank Steak served with Tomatillo sauce with Clover Honey
- Grilled Rosemary and Porcini Chicken Skewers
- Thai Chicken Satay served with Sweet Garlic Sauce

## Sweets

	1 Item	2 Items	3 Items
Sweets	\$2.95 per person	\$4.95 per person	\$6.95 per person

## Dessert Menu Selections:

- Assorted French style Hand-Made Petit Fours
- Miniature Toasting Trifles with Assorted Fruits, Mousse, and Toppings
- Fruit kabobs with Chocolate Mousse
- Assorted Mini-Cheesecakes
- Assorted Chocolate Truffles
- Gourmet Wedding Cookies
- Mini-Canolies

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## Beverage Station

Alcohol and service staff are not included

### **Non-Alcoholic Bar Set-Up**

**\$1.95 per person**

Includes all purpose glassware, a variety of sodas, water, ice, bar table, bar linens, and all bar equipment

### **Beer and Wine Bar Set-Up**

**\$3.95 per person**

Includes all purpose glassware, wine glassware, a variety of sodas, cocktail napkins, ice, bar table, bar linens, and all bar equipment; customer provides all beer and wine

### **Full Bar Set-Up**

**\$6.95 per person**

Includes all purpose glassware, wine glassware, and mixed drink glassware, a variety of sodas, mixers, juices, garnishes, ice, cocktail napkins, bar table, bar linen, and all bar service equipment; customer provides all alcoholic beverages

Bartenders are available to service the bar and are charged by our standard service staff rate of \$25.00 per hour for a minimum of four hours.

## Service Staff

Labor rates are charged at \$25.00 per hour per server for a minimum of four hours. 2.5 hours are required for set-up and 1.5 hours are required for breakdown at each event. Therefore, as an example, a typical 4 hour event will require 8 hours of service staff labor.