

# Heavy Hors d'Oeuvres Menu



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## Hand Passed Hors d'Oeuvres

Butler passed on silver trays --Your choice of Three (3) items

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

- **Asiago Potatoes**-new potatoes poached in saffron, double baked with a creamy asiago filling
- **Ahi Tuna Crisps**-sushi grade tuna seared in a Thai curry seasoning and sesame seeds. Served on a spinach tortilla crisp with a sweet garlic sauce
- **Saffron Asparagus Risotto**- cakes with tomato compote
- **Sausage En Croute**-Hot Italian sausage wrapped in puff pastry, sliced and served with tarragon mustard grain sauce.
- **Spiced Shrimp**-Masterpiece spicy steamed shrimp

## On the Buffet

Choose Two (2)

### **Marinated Grilled Vegetable Platter with Balsamic Glaze and Dusted with Fennel**

Includes asparagus, zucchini, squash, eggplant, portabella mushrooms, broccoli, roasted peppers, and Greek olives

**Imported Cheese Display**-an elegant assortment of domestic and imported cheeses accented with dried fruits, grapes and berries. Served with gourmet crackers and lavash bread

**Baked Brie** - stuffed with raspberry preserves and pecan pieces

**Sundried Tomato Goat Cheese Torte** – in a light flaky crust, with savory goat cheese and sun dried tomatoes

**Caramel Pecan Brie**-stuffed with raspberry preserves and pecan pieces

**Roma Tomato, Fresh Mozzarella and Basil Salad**- tossed with olive oil, herbs and balsamic glaze

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Choose One (1):

**Beef Tenderloin** – center stuffed with wild mushroom duxelle

**Minted Lamb Wellington** - with cranberry pommery sauce

**Adobe Chile Flank Steak** – with roasted corn orzo salad

**Lollipop Lamb Chops** - with classic mint sauce

**Cedar Plank Salmon** – with Spinach Gratin

Choose One (1):

**Barbecued Salmon Filet** - ribboned and skewered. Served with a Thai chili sauce

**Chicken Roulade**- stuffed with spinach, pesto, Gruyere cheese served with a Roasted Red Pepper Sauce

**Savannah Style Crab Cakes** - topped with papaya relish with a spicy remoulade sauce

**Grilled Rosemary Chicken and Mushroom Skewers**-topped with balsamic glaze

Choose One (1):

**Risotto Timbales** – Arborio rice cooked in chicken stock with aromatic herbs, sun dried tomatoes, wild mushrooms and Asiago cheese presented in individual towers

**Wild Mushroom Ravioli** - with a roasted garlic four cheese sauce

**Masterpiece Pasta** – Penne pasta with sun-dried tomatoes, pesto and broccoli tossed in a Tuscan broth. Served with or without chicken.

**Tri-Color Tortellini Pasta** - with Grilled Chicken, roasted peppers, Crimini mushrooms and fennel in a lemon garlic cream sauce

Pasta is served with Fresh Baked Bread

The preceding menu is a balanced selection of hot and cold menu items and is merely a suggestion for creating the ideal masterpiece for your special day. Alternate menus and exchangeable items are available upon request. Pricing is per person.

Our Catering Sales Department is available to discuss service options.

Masterpiece Events offers a variety of different menus to suit your taste and budget.

Contact us for pricing at [info@masterpieceevent.com](mailto:info@masterpieceevent.com)

*We'd love to create a masterpiece for you!*