

DROP OFF HORS D'OEUVRES

Below you will find several simple ideas for light and casual entertaining. We have taken some of our most interesting and popular Passed-Style Hors d'oeuvres and organized them in convenient 40-piece packages for you to heat and serve.

Hors d'oeuvres that are meant to be served chilled or at room temperature can be sent to you set up on disposable platters garnished with fresh cut flowers and greens. We have only made available for drop-off selections that do not require any "fussing" or assembly on your part. Simply heat, transfer to your tray and serve. Convenient heating instructions available upon request.

Entertaining a crowd has never been easier.
Pick up the phone and speak with one of our event coordinators today.

*Packaging Note: 40 pieces minimum of one type of Hors D'oeuvre to a tray, cannot be mixed.
For Example: Tray of Mini Quesadillas (V) accompanied by Pico de Gallo from Section I,
Cost: \$80.00 per tray of 40 pieces*

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

SELECTION I

Mango Chutney Cheese Puffs (V)
Toasted Canapé with Mango Chutney Cream Cheese served warm & topped with Mandarin Orange

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses (V)

Red Flame Grapes (V, GF)
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Mini Quesadillas (V) accompanied by Pico de Gallo

Fresh Sno Pea stuffed with Boursin Cheese (V, GF)

English Cucumber Canapes (V, GF)
With Fresh Chive Cream Cheese

Shrimp Canapés with Cocktail Sauce

Wild Mushroom Puff Pastry Straws (V)

Lumpia (DF)
Filipino Egg Rolls with Ground Pork served with Sweet Chili Sauce

Pimento Cheese Canapés (V)
served on Melba Toast garnished with Chopped Green Olives

Chef's Original Sweet & Sour Meatballs (DF)

Fried Olives (V)

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

Chilled Bourbon Chicken Skewers (DF)
with Marinated Apricots & Fresh Cantaloupe

Rosemary Chicken Brochettes with Chive Sauce

Appetizer Antipasti Skewers (GF)
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda
skewered & served with our Balsamic Vinaigrette for dipping

Petite Tortellini Skewers (V)
Petite Skewer of Al Dente Cheese Tortellini tossed in Fresh Basil Pesto
garnished with Grilled Red Pepper

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)
skewered with Buffalo Mozzarella wrapped in Fresh Basil

Not Your Father's Potato Skins (V)
Red Skin Potato Cups filled with Spinach Soufflé

Potato and Cheese Pierogis
topped w/ sour cream and crispy onions

SELECTION II

Blackened Shrimp & Scallop Spring Rolls (DF)
with Ginger Dipping Sauce

Five-Spice Vegetable Egg Rolls (V, DF)
with Sweet & Sour Dipping Sauce

Chicken Satay Skewers (DF)
Boneless Chicken Breast skewered & roasted in a Spicy Thai Peanut Sauce

Chicken Teriyaki Skewers (DF)

Beef Teriyaki Skewers (DF)

Petite Beef Wellington with Wild Mushroom Duxelle

Brie Tartlet with Apricot Mustard or Raspberry Preserves (V)
topped with Toasted Slivered Almonds

Petite Potato Latkes
with Lox & Crème Fraiche

Petite Potato Latkes (V)

served with Salmon Caviar & Sour Cream
Sweet Potato Pancake (V)
with Crème Fraiche & Lingonberry Garnish

Petite Salmon Patties with Dijon Mustard Aioli

Mini Crab Quesadillas with Mango Salsa

Mini Black Bean Quesadillas with Goat Cheese, Tomato & Grilled Corn Relish (V)
Spinach & Feta Phyllo Triangles (V)

Shrimp de Jonghe Stuffed Mushrooms

Spinach Soufflé Stuffed Mushroom Caps (V)
topped with Herbed Bread Crumbs & Parmesan Cheese

Chorizo Stuffed Dates (GF, DF)
wrapped in Cured Bacon

Bacon Wrapped Sweet Potato Wedges (GF, DF)
(\$3.65 per Piece)

Manchego Cheese & Quince Crostini (V)

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese (V)

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

Watermelon Radish with Goat Cheese & Balsamic Drizzle (V, GF)

Assorted Salad Bites – A Fun & Fabulous Fork-Free Salad Option Finely Chopped Garden Creations wrapped in Paper Thin
Rice Paper & drizzled with Homemade Dressing

Not Your Father's Potato Skins
Red Skin Potato Cups filled with Crispy Bacon, Sour Cream & Chives

Not Your Father's Potato Skins (GF)
Red Skin Potato Cups filled with Buffalo Chicken with Bleu Cheese

Ancho Chile Sirloin Skewers with Chimichurri Dipping Sauce (GF, DF)
(\$2.75 per Piece)

Andouille Sausage Pigs in a Blanket with Creole Mustard
(\$2.75 per Piece)

Tropical Crab Salad in a Jicama Box (V, GF)
(\$2.75 per Piece)

Cranberry Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts served with Fig Jam
(\$2.75 per Piece)

Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts served with Jalapeño Jam, (\$2.75 per Piece)

SELECTION III

Coconut Shrimp
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp (GF, DF)
with Avocado Lime Aioli

Grilled Shrimp & Zucchini Skewers (GF)
served chilled with our Fabulous Basil Garlic Aioli

Maryland Crab Cakes
with Cajun Tartar Sauce, (\$4.50 ea)

Pear & Roquefort Tartlets with Roasted Walnuts (V)

Porcini Mushroom Phyllo Triangles (V)

Turkey Pot Stickers with Special Sauce (DF)

Tenderloin Canapés with Whipped Wasabi Mayonnaise
garnished with Caramelized Onion

Mini Meat Loaf Bites
topped with a dollop of Creamy Mashed Potatoes

Petite Shepherd's Pie Bites

Philly Steak Egg Rolls, fried, Chef's dipping sauce (\$3.50 ea)

Reuben Corned Beef, Kraut, melted Swiss fried Egg roll, Chef's dipping sauce (\$3.50 ea)

Peking Duck Fried Spring Roll, Chef's Dipping Sauce (\$3.50 ea)

Fresh Split Driscoll Strawberries (V, GF)
stuffed with Gorgonzola & Walnuts

Prosciutto & Fresh Basil Crostini with Extra Virgin Olive Oil Drizzle

Herb & Panko Crusted California Chevre Crisps (V)
with Star Anise Tomato Chutney

Petite Quiche Tartlets
A variety of Mini Quiche Tartlets

Mini Reubens
with Thousand Island Dipping Sauce

Curried Chicken Salad in Phyllo Baskets
with Dried Wild Cherry Garnish

Not Your Father's Potato Skins (GF, DF)
Red Skin Potato Cups filled with Shredded Pot Roast

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019
2020



Since 1993



Leg of Duck Confit with Drunken Cherries
wrapped in Crispy Wonton with Pineapple Ginger Gastrique
(\$5.25 per Piece)

Sirloin Empanadas with Raisins & Cracked Green Olives
(\$4.35 per Piece)

Buffalo Chicken Empanadas with Bleu Cheese Dip
(\$3.35 per Piece)

Sweet Onion Empanadas (V)
(\$3.35 per Piece)

Fig, Pear & Gorgonzola Empanadas (V)
(\$3.35 per Piece)

Almond & Guava Empanadas
(\$3.35 per Piece)

Samosas
Potato, Baby Peas & Onion filled in Pastry
served with Tamarind & Yogurt Mint Chutneys
(\$3.75 per Piece)

Roasted Sea Scallops with Hot & Sweet Mustard wrapped in Cured Bacon (GF, DF)
(\$3.75 per Piece)

Petite New Zealand Lamb Chops in Malaysian Marinade
accompanied by Mint Pesto Sauce
(\$5.50 per Piece)

COST:

SELECTION I - \$80.00, SELECTION II - \$90.00, SELECTION III - \$100.00*

PACKAGED 40 PIECES OF ONE TYPE OF HORS D'OEUVRE TO A TRAY

*UNLESS PRICED DIFFERENTLY

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019
2020



Since 1993



Additional fees apply, visit our [Terms & Conditions](#) for more details.

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.