



ORANGE BLOSSOM CATERING



Hors d' Oeuvres Menu #12

Call for current pricing- (727)822-6129

Menu A

Herb Marinated Shrimp
with Zesty Cocktail Sauce
Lemon Scented Chicken Medallions
with Parmesan
Conch Fritters with Remoulade Sauce
Meatballs in Plum Sauce
Caprese Kabob with Balsamic Glaze
Hot Artichoke Fondue with Crostini
Baked Brie with Mango Chutney

Menu C

Pepper Encrusted Ahi Tuna with Wasabi
Marinated Gulf Shrimp
Pecan Encrusted Chicken Bites
Meatballs au Poivre
Mojo Pork and Black Bean Roll-Ups
Fresh Crudités Display with Cool Ranch Dip
Stuffed Mushrooms Florentine
Baked Brie with Raspberry Glaze
Fresh Fruit Display

Menu E

Fresh Florida Chilled Shrimp with Cocktail Sauce
Chicken Sate with Peanut Sauce
Mini Hamburger Sliders
Fried Asian Rolls with Wasabi Sauce
Roquefort, Pear, and Walnut Phyllo Canapés
Mediterranean Dolmas
Sundried Tomato Basil Bruschetta
Roasted Eggplant Caponata on Crostini
Cheddar Scones with Ham and Creamy Dijon
Mini Cheesecakes with Raspberry Glaze

Menu B

B.L.T. Slider
Orange Glazed Chicken Bites
Swedish Meatballs
Cherry Tomatoes with Bleu Cheese Mousse
Crudités Tray with Fresh Spinach Dip
International Cheese Display
Crusty Italian Bread with Olive Tapenade
Hummus with Pita
Tarragon Stuffed Mushrooms

Menu D

Pulled Mojo Pork Sliders
Iced Jumbo Shrimp
with Tangy Sauce & Lemon Stars
Jerk Chicken Skewers with Tangy Sauce
Conch Fritters
Black Bean and Corn Salsa with Tortilla Scoops
Crab and Mango Salad served in Endive Petals
Crispy Crab Cakes with Creole Remoulade
Tropical Fruit Sections
with Orange Zest Yogurt Dip

Menu F

Carved Flank Steak with Bordelaise Sauce
Coconut Shrimp with Banana Lime Sauce
Herbed Chicken Skewers
Hot Crab & Artichoke Fondue
Phyllo Wrapped Asparagus
Southwestern Pinwheels
Wild Mushroom Strudel
Near Eastern Dolmas
Chopped Tomato and Fresh Basil Bruschetta



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Menu G

Herb Roasted Loin of Pork
served with Bistro Sauce and Cocktail Rolls
Grilled Garlic Shrimp
Spinach and Feta Phyllo Triangles
Fresh Asian Spring Rolls
Crabmeat Profiteroles
Ratatouille in Endive Petals
Sundried Tomato Cream Cheese Torte
Asparagus and Prosciutto Wraps
Cheese Display with Fresh Fruit, Figs, and Nuts

Menu I

Seasoned Jumbo Shrimp Cocktail
with Tangy Sauce
Antipasto Display
Marinated Vegetables, Artichokes, Olives,
Parmesan and Imported Cheeses, Salami,
and Italian Breads
Tuscan Grilled Chicken Brochettes
Bruschetta on Toasted Baguettes
Spinach Tortellini Tossed in Warm Alfredo Sauce
Cocktail Meatballs in an Herbed Marinara Sauce

Menu K

Carved Tenderloin of Beef
Carved Roast Pork Loin
Assorted Cocktail Rolls and Condiments
Shrimp with Cocktail Sauce
Crab, Lobster, and Mango Salad in Profiteroles
Baked Brie En Croute
Mini Fruit Kabobs
Thai Chicken Salad with Lemon Grass
served in Endive Petals
California Rolls with Wasabi
Baked Stuffed Mushrooms

Menu H

Tenderloin of Beef on Cocktail Rolls
with Horseradish Crème
Herb Seasoned Chicken Brochettes
Fresh Chilled Florida Shrimp with Cocktail Sauce
International Cheese Display
with Gourmet Crackers
Flash Grilled Seasonal Vegetables
with Dipping Sauce
Warm Cheese and Artichoke Fondue
with Toasted Seasoned Bread Rounds
Fresh Fruit Sections with Raspberry Yogurt Dip
Crab Stuffed Mushrooms

Menu J

Tenderloin of Beef on Cocktail Rolls
Grilled Cheese Triangles
with Sharp Cheddar & Bacon
Spicy Beef Taco Cups
Greek Salad Kabobs with Tzatziki Sauce
Smoked Salmon in Sesame Cups
Brie with Raspberry Glaze
Tarragon Stuffed Chicken
Stuffed Sweet Strawberries

Menu L

Carved Tenderloin of Beef
Smoked Breast of Turkey
Homemade Cocktail Rolls with Condiments
Petite Pecan Chicken Bites
Marinated Shrimp with Zesty Cocktail Sauce
B.L.T. Sliders
Chilled Gazpacho Shooters
Crab/Lobster Salad Profiteroles
Caponata in Endive Petals
Antipasto Kabobs