

Stone Creek Catering : Gourmet Butlered Hors D'Oeuvres

Based on a 50 Guest Minimum : Butlered or Stationed Service



Tender morsels of lamb skewered with crispy artichokes
Duck and green apple quesadillas
Fresh asparagus wrapped Prosciutto di Parma
Miniature crab cakes with an orange romoulade sauce
Spicy Thai chicken served in lotus cups
Lobster quesadillas with a coriander green sauce
Pepper-crust pork served with artichoke caponata
Miniature ratatouille and goat cheese tartlets
Toast cups filled with scrambled egg and caviar
Spring vegetable beggars purses
Potato crisps topped with crab and avocado salad
Sesame chicken wontons with an apricot ginger sauce
Tuscan beef cigars
Brie, Black pepper, and bacon wontons
Roasted pear, Camembert, caramelized shallot quesadillas
Lemon caper biscotti with smoked salmon and spinach spread
Armagnac soaked prunes stuffed with foie gras
Pancetta, rosemary, and calamata olive stuffed mushroom caps
Brie beignets with a cognac dipping sauce
Sausage and fire roasted pepper quesadillas
Cherry tomatoes filled with mint-enhanced tabbouleh
A selection of "batons de fromage"
A selection of country sausages

Prices Average \$2.75 - \$4.25/Guest/Selection
(Average 2-3 servings per guest)

Additional \$.50 per guest if less than 50 guests. If selections are being served as a dinner please add an additional \$1.75/guest to each selection (Average 3-5 servings per Guest)

**** SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE****

Final count must be given to us 10 days prior to your event. If you have fewer guests attend than your final count, you will be billed according to your final count.
If more guests attend, those will be added to your total number of guests.