



Hors D'oeuvres

We have many hors d'oeuvres and sample cocktail party menus available. For your special event, please call and begin working with one of our associates to design the perfect menu to fit your specific needs.

We recommend 8 - 10 pieces or servings per person for a lunch or dinner hors d'oeuvres reception.

The following gives you an idea of our assortment, but does not include all options as our Chefs are very talented and will create a special menu for your event. All in-house events require staff at \$125.00 each, china and barware included service charge 20% and sales tax.

Select any of the below listed Hors D'oeuvres to design your own cocktail party to fit your financial needs and event details!

Select 5 Appetizers

\$15.25

Select 7 Appetizers

\$18.95

Select 10 Appetizers

\$21.25



Gourmet Cheese Display

generous assortment of domestic and imported cheeses to include baked brie wrapped in puff pastry with raspberry preserves and candied walnut along with our signature torta garnished with seasonal fresh grapes and served with flat breads, pita chips and gourmet crackers

Fresh Fruit and Seasonal Berry Display

served with our chocolate dipping cream

Farmers Market Crudities with Creamy Herb Dip

a fresh assortment of seasonal crudités including baby carrots, broccoli florets, cucumber slices, sugar snap peas and julienned red and yellow peppers

Antipasto Display

with grilled assorted vegetables, meats and cheeses

Bruschetta Bar

red & golden tomato relish with basil, kalamata olive tapenade, fresh humus with roasted red peppers, served with herb Crustini and pita chips

Capresse Display

buffalo mozzarella, roma tomato, basil leaf topped a Crustini and drizzled with aged balsamic vinaigrette

Grilled Caprese Skewers

Fresh mozzarella, tomatoes, basil and ciabatte cube drizzled with extra virgin olive oil

Baked Brie en Croute with Sliced Baguettes and Gourmet Crackers

**Raspberry with candied walnuts
Kahula and toasted pecans
Apricot Chutney and toasted almonds**

Basil-Blue Cheese Terrine

Served with Artisan Crackers and Flatbread

Chilled Dips served with Toasted Crustini, Seasoned Pita Chips and Garden Vegetables

**Choice of: Hummus
Country Spinach Dip
French Olive Tapenade
Goat Cheese and Roasted Red peppers**

Grilled Asparagus Crespelle

fresh grilled asparagus rolled in a tender crepe with pesto cream cheese

Thai Chicken Won Ton Cups

grilled Thai chicken with Asian slaw in a crisp won ton cup

Antipasto Kabob

cheese tortellini, sundried tomato, prosciutto and kalamata olive

Sun-dried Tomatoes and Feta Tartlets

Fresh Shrimp, Artichoke Hearts and Mushrooms

marinated in our balsamic vinaigrette

*Chilled Marinated Fresh Shrimp *Add \$1.50 per guest

lemon, olive oil, red onion, and capers

*Chilled Cocktail Shrimp *Add \$1.50 per guest

with spicy cocktail sauce

Smoked Salmon in Phyllo Cups with Cucumber Salsa

Pastrami and Pepper Roll Ups

Assorted Mini Sandwiches

honey baked ham, smoked turkey, marinated roast beef and chicken salad served on assorted rolls, mini croissants and tortilla wraps

Smoked or Peppered Salmon Display

with capers, onions, cream cheese, tomatoes, black olives and egg

Hummus Bar with Toasted Pita Chips

Avocado and Edamame Hummus

Black_Eyed-Pea Hummus

Grilled Vegetable Bruschetta

Grilled vegetables on toasted country bread with fresh pesto

Mediterranean Chickpea Salad (V)

Fig & Goat Cheese in a Phyllo Purse

Southwestern Dipping Station

Tomato Salsa, Guacamole and Black Bean & Corn salsa served with Multi Colored Tortilla Chips



Hot Hors D'oeuvres

Warm Dips served Fondue Style with Sliced Baguette

Choice of: **Hot Sherry Crab Fondue**
Artichoke and Spinach
Buffalo Chicken and Blue Cheese
Goat Cheese with Fresh Thyme
Pepperoni Pizza Dip

Mini Italian Sausage Calzones

turnovers filled with Italian sausage, tomato, bell peppers, marinara and mozzarella served on house made rolls

Asparagus & Asiago in Phyllo

Spicy Chicken Quesadilla

served in a tortilla cornacopia with cheddar, cream cheese, and jalapeno with a house made salsa for dipping

Beef Szechwan Teriyaki Satay

Empanada

Mexican turnover made from a cream cheese pastry and filled with your choice of:

Roasted chicken and apricots
Roasted vegetables and cheese
Black bean, hominy and cheddar cheese

Bacon wrapped Sea Scallops

drizzled with Creamy Chipotle Crème Fraiche

Stuffed Mushroom Caps:

Choice of: **Fresh Crab**
Greek Style
Chorizo & cheddar
Ratatouille & asiago

Miniature Baked Potatoes

Choice of: **Loaded with Sour Cream, Butter, Bacon and Scallions**
Broccoli & cheddar
Bacon & pepper-jack

Petite Crab Cakes with Cajun Remoulade

Oysters Rockefeller

baked on the half shell with spinach and mornay sauce

Carmel Apple & Goat Cheese Purse

Blue Cheese & Pear in Phyllo

Pan Fried Pot Stickers with Soy Chili Sauce

Mini Beef Wellington

beef tenderloin bites with mushroom duxelles wrapped in puff pastry

****Beef Tenderloin add \$2.50 per guest**

prepared medium rare sliced and served with horseradish crème fraiche

Grilled Chicken Taquitos

rolled in corn tortillas and fried, served with salsa for dipping

Bacon Wrapped Almond Stuffed Dates

Brochettes

**Choice of: Melon, Prosciutto, and Fresh Mozzarella
Tequila-Lime Chicken
Thai Grilled Shrimp & Pineapple
Beef Teriyaki with Orange Soy Sauce
Chipotle Steak Churrasco with a chimichurri sauce
Grilled Baby Vegetables
Thai Spiced Chicken or Beef with Peanut Sauce**

Meatballs

Choice of: Cranberry Meatballs
Beef meatballs in a cranberry barbecue sauce with jalapenos
Sweet N Tangy Meatballs
Italian meatballs braised in our sweet & tangy sauce
Hawaiian Meatballs
Pork meatballs served with our island sauce

Chili-lime Salmon Satay

Coconut Crusted Shrimp with our Pina Colada Sauce

Mini Grilled Sliders

accompanied with ketchup, mustard and relish

Mini Reuben Puffs

Shrimp & Andouille Sausage Kabob

Sirloin & Gorgonzola Wrapped in Bacon

Spanakopita

traditional Greek pastry filled with Spinach and Feta

Caribbean Chicken Satay with Pineapple & Mango Chutney

Vegetable Spring Rolls

Plump & Juicy Chicken Wings

served with Buffalo Sauce, Ranch, Blue Cheese and Celery

Crab Ragoons

crabmeat, cream cheese and oriental seasonings in a crunchy egg roll

Deviled Eggs with Caviar

Seafood Potato Skins

Succulent Seafood meet Crispy Potatoes and Melty Cheese

Jumbo Crab & Seafood Brie Melt

Crab and Seafood are mixed with mayo, chives, Tabasco, lemon zest and mascarpone cheese on a bagel and topped with brie cheese melted to perfection

Black Bean and Corn Cakes

Parmesan Hashbrown Slider

Savory hamburger sliders over hashbrown patties and smothered in a hot bacon and onion jam

Grilled Sausages with Homemade Mustard Dipping Sauce

Jambalaya Kabob

Andouille Sausage, Chicken and Shrimp served with a Creole Dip

Shrimp & Grits Crisp with Bacon & Gouda

Mac & Cheese Tart

Creamy Mac & Cheese in a phyllo cup

Andouille Sausage en Croute

Cajun spiced Andouille sausage and zesty pepper jack cheese, topped with jalapenos then loaded into our flaky puff pastry

Bacon Wrapped Dijon Chicken Skewers

Tender chicken glazed with Dijon mustard wrapped with smoked bacon

Island Cheese Steak Wrap

Shaved Sirloin Steak, grilled onion, roasted peppers and jalapeno jack cheese wrapped in a red tortilla



Action Stations

We offer several stations to add to your cocktail party or reception.

These stations may require one of our Chef Team members to be on-site; this will create a fantastic and memorable edition to your event.

Pasta Station

*Cheese Tortellini & Penne Pasta
Pesto Alfredo and Marinara Sauce*

*Guests choose toppings from Italian Sausage, Grilled Chicken, Sautéed Vegetables,
Mushrooms, Shredded Parmesan Cheese and Toasted Pine Nuts \$5.25*

Mashed Potato Bar

*Our mashed potato bar will add the "wow" effect to you next event!
Start with fluffy mashed potatoes & top it off with one of our many accompanists*

Hot Sauces - choice of two

Shrimp Newberg

Gorgonzola Crème Sauce

Wild Mushroom Cognac Crème Sauce

Toppings

Cheddar Cheese - Bacon Bits - Sour Cream

Butter - Scallions - Bruschetta

\$7.75 per guest or \$5.75 with out hot sauce selection

Stir Fry Station

*Shrimp, Marinated Chicken or Beef with Oriental Vegetables, Sweet & Sour Sauce and
Szechwan Sauces, Fried Rice & Cellophane Noodles \$7.95*

Scampi Station

Jumbo Shrimp & Scallops Sautéed in Garlic, Lemon & Basil served with Linguine \$10.95

Fajita Bar

*Marinated Grilled Chicken or Beef, Shredded Lettuce, Diced Tomatoes, Guacamole,
Cheddar Cheese, Sour Cream, Salsa & Jalapenos served with warm Flour Tortillas
\$8.95*

Lavish Carving Stations Chef Attended Station
market price

Prime Rib *Slow Roasted on the Bone*

Top Round *Herb Crusted*

London Broil *Marinated and Grilled*

Leg of Lamb *Roasted in Fresh Rosemary*

Baked Ham *Rum Raisin or Honey Pineapple Glazed*

Oven Roasted Turkey *Slow Roasted to tender perfection*

Pork Roasted Loin *Herb Crusted and Grilled*

Beef Tenderloin *Grilled the roasted*

A Sweet Delight Dessert Display

Vast array miniature pastries & desserts
\$2.95

Add Chocolate Dipped Strawberries
\$2.25



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