



## 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 (\$) each, china and barware included service charge 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

Select 7 Appetizers

Select 10 Appetizers



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 \$ per guest

**lemon, olive oil, red onion, and capers**

\*Chilled Cocktail Shrimp \*Add \$ 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 \$ 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*

**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*

*per guest or 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*

**Scampi Station**

*Jumbo Shrimp & Scallops Sautéed in Garlic, Lemon & Basil served with Linguine*

**Fajita Bar**

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

**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*

*Add Chocolate Dipped Strawberries*



---

Phone: 904-249-9440 Fax: 904-241-9735 [www.jaxcatering.com](http://www.jaxcatering.com) [Ka-  
ren@jaxcatering.com](mailto:Karen@jaxcatering.com)