

Light Hors d'Oeuvres Menu

Recommended for events prior to 5:00 pm



www.masterpieceevent.com
678.990.9808

Hand Passed Hors d'Oeuvres

Butler passed on silver trays --Your choice of items and time frame

- **Salmon Potato Rounds** - Herb Roasted Potato rounds Topped with Cold-Cured Smoked Salmon and a Spicy Remoulade
- **Shrimp Cocktail** - Large Gulf Shrimp Served with Horseradish\ Cocktail Sauce.
- **Spicy Sausage Coins** - mild Italian sausage wrapped in puff pastry, sliced and finished with a grain mustard sauce
- **Spanakopita** - Light Phyllo Dough Filled with Spinach and Cheese Baked Until Golden Brown and Served Hot
- **Southwest Chicken Spring Roll** - Blackened Chicken Breast, Cilantro, Poblano Peppers, Red Onions and Colby Cheese wrapped in a Wonton and fried golden brown
- **Mushroom Caps** - Baked mushroom caps with choice of herb cheese or Italian sausage
- **Asiago Potatoes** - New Potatoes filled with an asiago cheese filling
- **Black Sesame Seed Crusted Yellowtail Tuna** - Yellowtail Tuna encrusted in Black Sesame Seeds; served with a Chili Ponzu Sauce on a Win ton Crisp.
- **Pot Stickers** - Pan Fried Won-tons with Asian Style Seasoned Pork Filling.
- **Antipasto Skewers** - Cheese Tortellini, Sun-dried Tomato and Kalamata Olives marinated in olive oil and herbs

Light Hors d' Oeuvres Menu

(page 2)



www.masterpieceevent.com
678.990.9808

Hors d' Oeuvres Buffet

Cold Hors d' Oeuvres Menu Selections:

- **Baked Brie** – stuffed with Raspberry Preserves and Pecan
- **Caramel Pecan Brie** - with as assorted crackers
- **Grilled Vegetables** - with Balsamic fig Glaze and Fennel Pollen
- **Antipasto** – Grilled and Marinated Vegetables Beautifully Presented on a Lavish Platter Accompanied by Sliced Italian Meats
- **International Cheese Display** – An Elegant Display of Imported and Domestic Cheese accented with Fresh Grapes and Berries and Served with Gourmet Crackers
- **Trio of Bruschetta Served with Grilled Focaccio**
 - Tomato, Green Olive, and Mushroom
 - Tomato, Basil, Roasted Garlic, and Asiago Cheese
 - Kalamata Olives, Feta Cheese, and Capers

Hot Hors d' Oeuvres Menu Selections:

- **Beef Tenderloin** - Marinated and Grilled Beef Tenderloin Served with Fresh Baked Rolls and Horseradish Sauce
- **Chicken Basil Roulade** - Boneless Breast of Chicken Stuffed with Spinach, Pesto, Gruyere Cheese and served with our Roasted Red Pepper Cream Sauce
- **Spiral Cut Ham** - Accompanied by Freshly Baked Miniature Whole Wheat Biscuits and Our Honey Mustard Sauce

(continued on Page 3)

Light Hors d'Oeuvres Menu

(Page 3)



www.masterpieceevent.com
678.990.9808

Hot Hors d'oeuvres Menu Selections (continued from Page 2):

- Marinated Tuna Steak Skewers - Seasoned with Five Spice and Chili Ponzu Sauce
- Salmon Satay - Marinated Salmon Filet Strip, Ribboned and Skewered, BBQed & Grilled
- Wild Mushroom Ravioli - served with a four cheese garlic sauce
- Masterpiece Mediterranean Chicken Pasta - Penne Pasta with Mediterranean Chicken, Sun-dried Tomatoes, Pesto and Broccoli tossed in a Tuscan Broth
- Arrachini - Saffron-infused Risotto Ball stuffed with Mozzarella, Breaded and Fried to Perfection.
- Mini Crab Cakes - Mini Sauteed Crab Cakes Made Savannah Style with Lump Meat, topped with Fruit Relish
- Cedar Plank Salmon - Salmon Filet Smoked on Cedar Planks and topped with Herb Spinach Gratin Crust
- Shrimp & Andouille Grits served in Martini Glasses
- Grilled Adobe Spiced Dusted Flank Steak served with Tomatillo sauce with Clover Honey
- Grilled Rosemary and Porcini Chicken Skewers
- Thai Chicken Satay served with Sweet Garlic Sauce

Sweets

Dessert Menu Selections:

- Assorted French style Hand-Made Petit Fours
- Miniature Toasting Trifles with Assorted Fruits, Mousse, and Toppings
- Fruit kabobs with Chocolate Mousse
- Assorted Mini-Cheesecakes
- Assorted Chocolate Truffles
- Gourmet Wedding Cookies
- Mini-Canolies

Light Hors d'Oeuvres Menu

(Page 4)



www.masterpieceevent.com
678.990.9808

Beverage Station

Alcohol and service staff are not included

Non-Alcoholic Bar Set-Up

Includes all purpose glassware, a variety of sodas, water, ice, bar table, bar linens, and all bar equipment

Beer and Wine Bar Set-Up

Includes all purpose glassware, wine glassware, a variety of sodas, cocktail napkins, ice, bar table, bar linens, and all bar equipment; customer provides all beer and wine

Full Bar Set-Up

Includes all purpose glassware, wine glassware, and mixed drink glassware, a variety of sodas, mixers, juices, garnishes, ice, cocktail napkins, bar table, bar linen, and all bar service equipment; customer provides all alcoholic beverages

Bartenders are available to service the bar and are charged by our standard service staff rate for a minimum of four hours.

We'd love to help you create a masterpiece!

Contact us for pricing at 678-990-9808 or info@masterpieceevent.com