

# EFS Catering and Events: Butler Passed Hors D Oeuvres Menu



## Beef, Chicken, Pork and Lamb

- Beef Tenderloin on Sour Dough with Garlic Aioli and Caramelized Onion Jam \$2.95 GF Available**
- Hand Shaped Beef Empanada's with Cilantro Cream Fraise \$2.50**
- Black and Blue Steak Spears with Gorgonzola & Applewood Bacon \$2.95 GF**
- Smoked Prime Rib Bites with Horseradish Aioli \$3.25 GF**
- Chimichurri Beef Satay \$2.95 GF**
- Crispy Tostones with Flank Steak or Chicken with Pico De Gallo & Avocado Cream Fraise \$2.95 GF**
- Mini Beef or Pulled Pork Sliders \$2.50**
  
- Moroccan Lamb Meatballs with Cumin and Chile, Drizzled with Tzatziki \$2.95**
- Lamb Lollipops with Fresh Peach Salsa and Mint \$8.95 GF**
- Grilled Mediterranean Lamb Skewers with Tomato, Zucchini and Feta \$3.95 GF**
- Mini Lamb Gyro Pockets with Curry and Cucumber Sauce \$3.25**
  
- Chicken Pesto Kabobs with Cherry Tomato and Bright Lemon Grilled Chicken \$2.75 GF**
- Southwestern Chicken Tortilla Cones with Chipotle Sour Cream \$2.50**
- Parmesan Crusted Chicken Bites with Tomato Basil Dipping Sauce \$2.25 GF Available**
- Mini Chicken Cordon Blue Bites with Dijon Cream \$2.95 GF Available**
- Honey Garlic Chicken Skewers \$2.75 GF**
- Southern Style Chicken and Waffle Bites with Peach Bourbon Maple Syrup \$2.95**

- Andouille and White Cheddar Stuffed Portobello Mushrooms \$2.25 GF
- Caribbean Pulled Pork Wontons with Red Cabbage Slaw and Tropical Salsa \$2.50 GF Available
- Adobo Grilled Pork Pinchos with BBQ Glaze \$2.25 GF
- Applewood Bacon Wrapped Pineapple with Sweet BBQ Glaze \$2.75 GF

### Vegetarian & Seafood

- Puffed Pastry Cigars with Asparagus and Asiago {Vegetarian} \$2.50
- Walnut, Blue Cheese and Herbed Bread Crumb Stuffed Portobello Mushroom Caps \$2.75 {Vegetarian} GF
- Crispy Asian Spring Rolls with Sweet Thai Chili {Vegetarian} \$2.50
- Gourmet Mac and Cheese Spoons with Butter-Bread Crumb {Vegetarian} \$2.50 GF Available
- Caprese Spears with Campari Tomato, Mozzarella and Basil Infused Vinaigrette {Vegetarian} \$2.50 GF
- Apple and Brie Filo Pastry Bites {Vegetarian} \$2.75
- Greek Spanakopita with Spinach, Dill, Feta, Lemon and Parsley {Vegetarian} \$2.50
- Fresh Tomato Basil Bruschetta on Baguette Rounds {Vegetarian} \$2.25 GF Available
- Roasted Tomato and Eggplant Tart \$2.95 GF Available
- Watermelon Cucumber Caprese Spears with Feta and Basil \$2.50 GF
- Mascarpone Blue Cheese and Caramelized Onion Tart \$2.75
- Fried Green Tomato with Gorgonzola & Balsamic Demi \$2.75 GF Available
- Wild Mushroom and Goat Cheese Filo Pastry \$2.75
- Mini Veggie Lasagna Bites \$2.75 GF Available
- Quinoa and Zucchini Fritters \$2.75
- Spinach and Swiss Quiche \$2.25 GF Available
- Thai Curry Samosa \$2.25

- Petite Southern Style Shrimp N Grits Spoons with Cheddar, Applewood Bacon and Chive \$2.75 GF**
- Blackened Shrimp Cucumber Avocado Bites \$2.95 GF**
- Hand Shaped Mini Crab Cakes with Cajun Remoulade \$2.95 GF Available**
- Malibu Coconut Shrimp with Apricot Coulis \$2.95 GF Available**
- Applewood Bacon Wrapped Sea Scallops \$2.95 GF**
- Applewood Bacon Wrapped Shrimp \$2.25 GF**
- Pesto Crab Stuffed Portobello Mushroom \$3.25**
- Assorted Fresh Sushi with Wasabi, Pickled Ginger and Tamari \$2.75 GF**
- Garlic Steamed Shrimp Cocktail with Vodka Cocktail Sauce and Lemon \$2.95 GF**
- Garlic and Parmesan Roasted Oysters {Seasonal} \$3.75 GF**
- Ahi Tuna Poke with Mango Habanero Salsa \$3.95 GF**
- Lobster Mac and Cheese Bites \$3.50**
- Lobster Lollipops \$5.95**
- Lobster and Shrimp Spring Rolls \$2.75**
- Shoestring Potato Wrapped Shrimp \$3.25**