

Bon Appétit Catering

Hors d'oeuvres

Warm Crab Dip with Pita Triangles

Shrimp Quesadillas with Mango Salsa

Mini Crab Cakes with Mango Salsa

Portabella, Spinach, Goat Cheese on
Tomato Focaccia

Spinach and Asiago Cheese Stuffed
Mushrooms

Traditional Bruschetta

Bleu Cheese, Apple, and Watercress in Puff
Pastry

Tortilla Pinwheels

Cajun Crab Deviled Eggs

Beef Tenderloin and Artichoke Canape

Belgian Endive Stuffed with Herb Garlic
Cheese

Beef Mignonettes with Peppercorn Crust

Coconut Chicken Strips with Spicy
Pineapple Sauce

Crab Rangoon with Soy Sauce

Brie with Raspberry in Puff Pastry Cup

Spanikopita

Chipotle BBQ Riblets

Shrimp Cocktail with Firehouse Cocktail
Sauce

Fresh Fruit Platter
Sliced Fresh Seasonal Fruit
Served with Honey Cream Cheese Dip

Fresh Garden Vegetable Platter
Seasonal Vegetables served bite-size
Served with Ranch or Creole Dipping sauce

Domestic Cheese Tray
Aged Cheddar, Jalapeno Jack, Swiss, Provolone,
and Gouda served with crackers

Imported Cheese Selection
Brie, Garlic Herb Boursin, Bleu Cheese,
Mozzarella, Smoked Gouda and Feta served with
gourmet crackers and sauce

Antipasto Plater
Assortment of Italian Meats, A colorful Variety
of Roasted and Grilled Vegetables, Artichokes
and Kalamata Olives served with Gourmet
Dipping Sauce and Crostini's

Spanish Tapas Bar
Assortment of Crostini, Breadsticks and
Gourmet Crackers. Accompanied with Sundried
Tomato, Garlic, Kalamata Olive, Roasted Red
Pepper & Eggplant and Provençal Tapenade

Smoked Salmon
Side of Whole Smoked Salmon Displayed with
Capers, Lemon, Cream Cheese, Chopped Eggs,
Chopped Red Onion and Sliced Baguettes

Garlic Hummus Dip
Served with Toasted Pita Chips