

Hors d'oeuvres Stations & Passed Hors d'oeuvres...



Classic Events Hors d'oeuvre Displays...

Fresh Fruit Display	\$4.95
Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries	
Assorted Cheese Display	\$5.95
Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers	
The Artisan Display	\$7.25
Imported Cheeses, Dried Fruits, Fresh Berries, Nuts, French Baguette, Salamis	
Crudités Display	\$4.95
A display of Garden-Fresh Vegetables Accompanied with assorted dips	
Bountiful Epicurean Display	\$6.25
Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits. Artisan Breads, Assorted Olives and Crackers	
Bruschetta	\$5.25
Hummus, Olive Tapenade, Tomato-Basil, and Corn & Black Bean Salsa and Warm Artichoke Dip. Accompanied with Fresh Baked Crostini's & Nacho Chips	
Dips & Spreads	\$6.95
Warm Spinach-artichoke, Buffalo Wing Dip, Layered Taco Dip and "Crack Dip" accompanied with fresh Crudités, Nacho chips & Crostinis	
The Grazing Table	Market price
Gorgeous & Fabulous! The Grazing table trend started in Australia and we're happy that we're able to bring it to you! A bounty of the freshest of vegetables, cheeses, meats, breads, dips, sweets and even sushi.	
Antipasto Station	\$9.95
Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine	
Charcuterie	\$10.95
Assorted Sausages, Meats and Cheeses, Accompanied with Cornichons, Mustards, Olives, Country Breads and Crackers	
The Bacon Station	\$10.95
Bacon prepared A Variety of Ways- Traditional, Bourbon Glazed Candied, Cola, Bourbon Brown Sugar and Praline Bacon- Served Hanging On our House-made Bacon Bar, Mini Biscuits and Sauces	
Nacho Nacho	\$6.95
Crisp Tortilla chips with Warm Nacho cheese, Black Beans, Jalapenos, Guacamole, Salsa & Sour Cream	
<i>Add Seasoned Chicken, Beef or Pork</i>	\$2.00
Fresh Seafood	Market price
Fresh Raw Bar with Choice of Crab Legs, Clams, Oysters, Mussels, Ceviche, lobster and Shrimp	
Sushi Display	Market price
Assorted Sushi &/or Sashimi, Accompanied with Soy, Ginger & Wasabi	
Shrimp Cocktail Bowl	Market price
Traditional Cocktail Sauce, Fresh Lemons	
The Pretzel Bar	\$6.95
Fresh Baked Soft Pretzels, Stuffed Pretzel Nuggets & Pretzel Rods accompanied with Warm Cheese, Honey-mustard, Dijon Mustard, Chunky Blue Cheese,	
Chips & Dips	\$5.25
House-made Potato Chips, Root Vegetable Chips, Potato Sticks accompanied with Ranch Dressing, Bison Brand Dip, Blue Cheese Dip, Honey-mustard, Bacon-ranch Dip	
Popcorn Station	\$5.95
An Array of 5 Seasoned Popcorns (May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar cheese, Vinegar & Salt, Chocolate Covered)	

The Art of the Hors d'oeuvres

Signature Hors d'oeuvres..

Roasted Scallop	\$2.95
<i>Sweet Carrot-ginger puree</i>	
Hickory Smoked Salmon on Blini	\$2.95
<i>With Crème fraiche & Capers</i>	
Lobster Mac and Cheese	\$3.95
<i>Served in Mini cast Iron Pan</i>	
Crinkle Cut Fries	\$3.25
<i>Warm Cheese Sauce and Lardoons in Paper Cone</i>	
Mini Taco	\$3.25
<i>Accompanied with Mini Margarita</i>	
Mini Meat Loaf & Potato Puree	\$2.95
<i>Served in Mini Casserole Pan</i>	
Bloody Mary Shrimp Shooter	\$2.95
Chicken & Waffle	\$2.95
<i>Chicken Fritter & Mini Waffle Cone</i>	
Steak Tartar & Fried Quail Egg	\$3.95
<i>Served in Asian Spoon</i>	
Mini Grilled Cheese	\$2.95
<i>With Fire Roasted Tomato Soup</i>	
Traditional Mini Fish & Chips	\$3.50
<i>Served in Newspaper Cone</i>	
<i>*add a bottled signature drink</i>	
Seared Scallop on Potato Latke	\$2.95
<i>With Caviar Sauce Or Ginger-orange Puree</i>	
Spicy Tuna Tartar Cornet	\$3.25
<i>Wasabi Sauce</i>	
Bacon Wrapped Shrimp	\$3.50
Seared Beef on Potato Waffle	\$3.50
<i>Arugula & Horsey Sauce</i>	
Grape leaf Cigar Served in Ashtray	\$3.95
<i>Atop A Glass of Smokin' Bacon Bourbon</i>	
Maryland Crab Cakes	\$3.25
<i>Spicy Remoulade Sauce</i>	
Short Rib Sliders	\$3.25
<i>Mini Herb Biscuits</i>	
Caprese Pipette	\$2.95
<i>Tomato, Mozzarella, Basil & Balsamic Glaze</i>	
Crab Louis	\$3.25
<i>Avocado & Remoulade Served In Spoon</i>	
Steak Frites	\$2.95
<i>Frites wrapped in Filet Mignon, Dijon Aioli</i>	
Charcuterie Board	\$3.25
<i>Select Meats & Cheeses displayed on Clip Board</i>	
Firecracker Shrimp	\$3.50
<i>Atop Asian Sesame Noodles, Asian Take-out container with chopsticks</i>	
Buffalo Chicken Fritter	\$2.95
<i>served with Blue cheese and Hot Sauce Pipette</i>	
Caesar Salad Cornet	\$2.95
<i>Caesar Salad in Cheese Tuile Cormet</i>	
Jalapeno-Corn Chowder, Crab Fritter	\$3.50
<i>Served in Martini Glass</i>	

Vegetarian Hors d'oeuvres

Assorted Bruschetta's	\$2.95
<i>Tapenade, Tomato-basil, Hummus,</i>	
Gourmet Pizzettas	\$2.95
Caesar Salad in Cheese Cornet	\$2.95
Brie & Raspberry Pillows	\$2.95
3-Cheese Tartlets	\$2.95
<i>With Caramelized Onion</i>	
Edam me Dumpling	\$2.75
<i>With Sweet Chili Dipping Sauce</i>	
Trio of Soup Shooters	\$2.95
<i>Tomato, Beet-Orange, Gazpacho & Vichyssoise</i>	
Mushroom Purses	\$2.95
Spanakopita	\$2.95
Asian Summer Rolls	\$2.95
<i>with Sweet Chili Sauce</i>	
Vegetarian Sushi Roll	\$3.25
Beet & Goat Cheese	\$2.95
<i>With Arugula in Pastry Cup</i>	
Savory Quiches	\$2.95
Mini Tomato Caprese	\$2.95
<i>With Balsamic Glaze Pipette</i>	
Potato Latke	\$2.95
<i>With Apple Chutney</i>	
Spinach Balls with Tzatziki Sauce	\$2.95
Vegetable Tempura	\$2.95
<i>Curry Dipping Sauce</i>	
Stuffed Mushrooms	\$3.25
Scallion Pancake	\$2.50
<i>With Asian Dipping Sauce</i>	
Grilled Vegetable Kabobs	\$2.95
<i>With Greek-Feta Dipping Sauce</i>	
Pear, Blue & Candied Walnuts	\$2.95
<i>Served in Endive Boat, Balsamic Glaze</i>	

Vegetarian Continued...

Chevre Crostini	\$2.95
<i>Roasted Red Pepper, Basil & Pine Nuts</i>	
Caramelized Onion & Blue Crostini	\$2.95
3-Cheese Grilled Cheese Sandwiches	\$2.95
Black Bean and Cheese Quesadillas	\$2.50
<i>With Sour Cream and Salsa</i>	
Rosemary Biscuit w/ Olive Tapenade	\$2.50
Goat Cheese Stuffed Artichoke Hearts	\$2.95
Skewered Fresh Fruit	\$2.95
<i>With Curry-Yogurt Dipping Sauce</i>	

Meat Hors d'oeuvres

Thai Chicken or Beef Satay	\$2.95
<i>With Spicy Dipping Sauce</i>	
Mini Rueben	\$2.95
Mu Shu Dumpling	\$2.50
<i>With Hoison Glaze (Pork, Chicken or Vegetarian)</i>	
Curried Chicken Salad in Pate Choux	\$2.95
Bacon Wrapped Stuffed Dates	\$3.25
<i>Stuffed with Gorgonzola</i>	
Thai Beef Salad in Savory Cup	\$2.95
Maple Glazed Crispy Bacon	\$2.95
Beef Wellingtons	\$2.95
<i>Mushroom Duxelle & Puff Pastry</i>	
Shaved Tenderloin on Herb Crostini	\$3.25
<i>Horseradish Sauce, Arugula</i>	
Pork Tenderloin on Crostini	\$2.95
<i>With Apple-Jalapeno Chutney</i>	
Bacon Wrapped Chicken Satays	\$2.95
<i>With Brown Sugar-Chili Glaze</i>	
Lamb Lollipop	\$3.95
<i>With Mustard Dipping Sauce</i>	
Asian Chicken Cakes	\$2.95
<i>With Cilantro-Lemon Aioli</i>	
Gourmet Pizzas (meat)	\$2.25
Sautéed Bacon Wrapped Apple	\$2.95
<i>Stuffed with Blue Cheese</i>	
Chicken Cordon Blue	\$2.95
<i>Ham, Swiss & Breadcrumb Crust</i>	

Seafood Hors d'oeuvres

Shrimp Fritters	\$2.95
<i>Mango-pepper Salsa</i>	
Garlic Shrimp	\$3.25
<i>Coconut Cream Dipping Sauce</i>	
Smoked Salmon on Blini	\$2.95
<i>Crème Fraiche</i>	
Fried Oyster	\$2.95
<i>Jalapeno Tartar Sauce</i>	
Bacon Wrapped Scallops	\$2.95
Oyster Shooters	\$3.50
Crab Cakes	\$3.25
<i>Spicy Remoulade Sauce</i>	
Salmon Tartar	\$2.95
<i>English Cucumber Cup</i>	
Shrimp Salad	\$2.95
<i>Pate Choux</i>	

**Classic Events Chef's continue to created creative new hors d'oeuvres. Please ask about our newest creations!*

Classic Events Believes that there's an art to beautiful hors d'oeuvres prepared to look as good as they taste!

All our hors d'oeuvres are prepared using the freshest ingredients and displayed in attractive whimsical butter-passed trays by our experienced servers.



The
Grazing
Table