



## *Classic Events Hors d'oeuvre Displays*

<b>Fresh Fruit Display</b>	<b>\$5.95</b>
<i>Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries</i>	
<b>Assorted Cheese Display</b>	<b>\$6.95</b>
<i>Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers</i>	
<b>Crudités Display</b>	<b>\$4.95</b>
<i>A display of Garden-Fresh Vegetables, Accompanied with assorted dips</i>	
<b>Bountiful Epicurean Display</b>	<b>\$6.95</b>
<i>Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits. Artisan Breads, Assorted Olives and Crackers</i>	
<b>Bruschetta</b>	<b>\$5.95</b>
<i>Hummus, Olive Tapenade, Tomato-Basil, and Corn &amp; Black Bean Salsa and Warm Artichoke Dip. Accompanied with Fresh Baked Crostini's &amp; Nacho Chips</i>	
<b>Dips &amp; Spreads (choice of 4)</b>	<b>\$6.95</b>
<i>Warm Spinach-artichoke, Buffalo Wing Dip, Layered Taco Dip, Hummus, Banana Pepper, Crack Dip Vegetable or Rye Bread Dip, accompanied with fresh Crudites, Nacho chips &amp; Crostini</i>	
<b>The Grazing Table</b>	<b>Market price</b>
<i>Gorgeous &amp; 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.</i>	
<b>Antipasto Station</b>	<b>\$10.95</b>
<i>Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine</i>	
<b>The Bacon Station</b>	<b>\$14.95</b>
<i>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</i>	



## *Classic Events Hors d'oeuvre Displays continued...*

### **Nacho Nacho**

**\$6.95**

*Crisp Tortilla chips with Warm Nacho cheese, Black Beans, Jalapenos, Guacamole, Salsa Sour Cream*

*Add Seasoned Chicken, Beef or Pork*

**\$3.00**

### **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**

**\$8.95**

*Fresh Baked Soft Pretzels, Stuffed Pretzel Nuggets & Pretzel Rods accompanied with Warm Cheese, Honey-mustard, Dijon Mustard and Chunky Blue Cheese*

### **Chips & Dips**

**\$5.95**

*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**

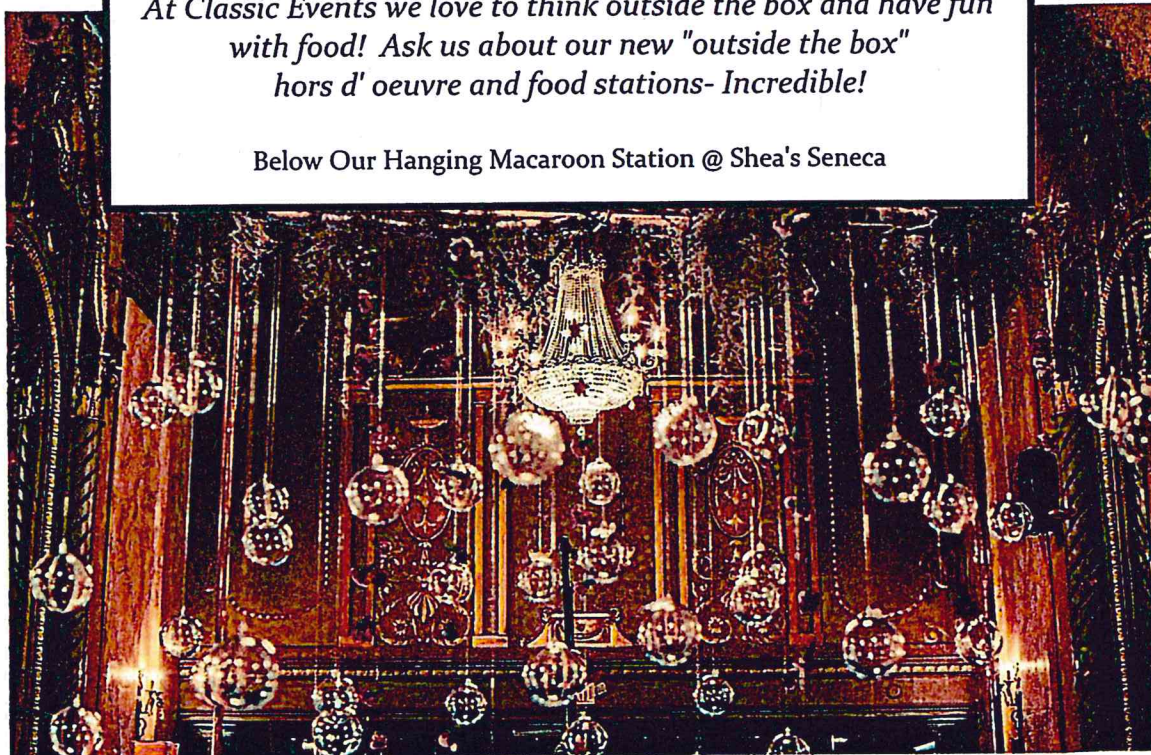
**\$7.95**

*An Array of 5-Seasoned Popcorns*

*(May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar cheese, Vinegar & Salt, Chocolate Covered)*

*At Classic Events we love to think outside the box and have fun with food! Ask us about our new "outside the box" hors d'oeuvre and food stations- Incredible!*

*Below Our Hanging Macaroon Station @ Shea's Seneca*



# The Art of the Hors d'oeuvres

## Signature Hors d'oeuvres...

<b>Roasted Scallop</b>	<b>\$3.25</b>
<i>Served on Cron Pancake Sweet Carrot-ginger puree</i>	
<b>Hickory Smoked Salmon on Blini</b>	<b>\$3.25</b>
<i>With Crème fraîche &amp; Capers</i>	
<b>Crinkle Cut Fries</b>	<b>\$3.75</b>
<i>Warm Cheese Sauce and Lardoons in Paper Cone</i>	
<b>Mini Taco</b>	<b>\$3.50</b>
<i>Accompanied with Mini Margarita</i>	
<b>Mini Meat Loaf &amp; Potato Puree</b>	<b>\$3.50</b>
<i>Served in Mini Casserole Pan</i>	
<b>Bloody Mary Shrimp Shooter</b>	<b>\$3.50</b>
<b>Chicken &amp; Waffle</b>	<b>\$3.25</b>
<i>Chicken Fritter &amp; Mini Waffle Cone</i>	
<b>Mini Grilled Cheese</b>	<b>\$3.50</b>
<i>with Fire Roasted Tomato Soup</i>	
<b>TMO Grilled Cheese</b>	
<i>'Grilled Baguette</i>	
<b>Traditional Mini Fish &amp; Chips</b>	<b>\$3.95</b>
<i>Served in Newspaper Cone</i>	
<b>Seared Scallop on Potato Latke</b>	<b>\$3.50</b>
<i>With Caviar Sauce &amp; Ginger-orange Puree</i>	
<b>Bacon Wrapped Shrimp</b>	<b>\$3.50</b>
<b>Mac &amp; Cheese Cupcake</b>	<b>\$3.00</b>
<i>Marinara Frosting</i>	
<b>Maryland Crab Cakes</b>	<b>\$3.95</b>
<i>Spicy Remoulade Sauce</i>	
<b>Short Rib Sliders</b>	<b>\$3.25</b>
<i>Mini Herb Biscuits</i>	
<b>Caprese Forks</b>	<b>\$2.95</b>
<i>Tomato, Mozzarella, Basil &amp; Balsamic Glaze</i>	
<b>Steak Frites</b>	<b>\$3.25</b>
<i>Frites wrapped in Filet Mignon, Dijon Aioli</i>	
<b>Charcuterie Board</b>	<b>\$3.95</b>
<i>Select Meats &amp; Cheeses displayed on Clip Board</i>	
<b>Firecracker Shrimp</b>	<b>\$3.95</b>
<i>Atop Asian Sesame Noodles, Asian Take-out container</i>	
<b>Buffalo Chicken Fritter</b>	<b>\$3.25</b>
<i>served with Blue cheese Stuffed Celery and Hot Sauce</i>	
<b>Caesar Salad on Cheese Tuile</b>	<b>\$2.95</b>
<i>Caesar Salad in Cheese Tuile Cornet</i>	
<b>Assorted Miniature Pizzas</b>	<b>\$3.25</b>
<i>Served in Miniature Pizza Box</i>	
<b>Pepper Encrusted Beef Tenderloin</b>	<b>\$3.50</b>
<i>Warm Blue Cheese Souffle Dipping Sauce</i>	

## Vegetarian Hors d'oeuvres

<b>Assorted Bruschetta's</b>	<b>\$2.95</b>
<i>Tapenade, Tomato-basil, Hummus,</i>	
<b>Gourmet Pizzettas</b>	<b>\$2.95</b>
<b>Caesar Salad in Cheese Cornet</b>	<b>\$2.95</b>
<b>Brie &amp; Raspberry Pillows</b>	<b>\$2.95</b>
<b>Salad Profiterole</b>	<b>\$2.95</b>
<i>Mini Salad in a Crisp Profitorle</i>	
<b>Edamme Dumpling</b>	<b>\$2.95</b>
<i>With Sweet Chili Dipping Sauce</i>	
<b>Savory Churro's</b>	<b>\$2.95</b>
<i>With Warm Cheese and Spicy Tomato Dipping Sauce</i>	
<b>Mushroom Purses</b>	<b>\$3.25</b>
<b>Spanakopita</b>	
<b>Asian Summer Rolls</b>	<b>\$2.95</b>
<i>With Sweet Chili Sauce</i>	
<b>Vegetarian Sushi Roll</b>	<b>\$3.25</b>
<b>Beet &amp; Goat Cheese</b>	<b>\$2.95</b>
<i>With Arugula in Pastry Cup</i>	
<b>Savory Quiches</b>	<b>\$2.95</b>
<b>Mini Tomato Caprese</b>	<b>\$2.95</b>
<i>With Balsamic Glaze Pipette</i>	
<b>Potato Latke</b>	<b>\$2.95</b>
<i>With Apple Chutney</i>	
<b>Spinach Balls with Tzatziki Sauce</b>	<b>\$2.95</b>
<b>Vegetable Tempura</b>	<b>\$2.95</b>
<i>Curry Dipping Sauce</i>	
<b>Stuffed Mushrooms</b>	<b>\$3.25</b>
<b>Scallion Pancake</b>	<b>\$2.95</b>
<i>With Asian Dipping Sauce</i>	
<b>Grilled Vegetable Kabobs</b>	<b>\$2.95</b>
<i>With Greek-Feta Dipping Sauce</i>	
<b>Savory Waffles</b>	<b>\$2.95</b>
<i>Cheese Dipping Sauce</i>	
<i>Served in Endive Boat, Balsamic Glaze</i>	
<b>Chevre Crostini</b>	<b>\$2.95</b>
<i>Roasted Red Pepper, Basil &amp; Pine Nuts</i>	
<b>Caramelized Onion &amp; Blue Crostini</b>	<b>\$2.95</b>
<b>3-Cheese Grilled Cheese Sandwiches</b>	<b>\$2.95</b>
<b>Black Bean and Cheese Quesadillas</b>	<b>\$2.75</b>
<i>With Sour Cream and Salsa</i>	
<b>Goat Cheese Stuffed Artichoke Hearts</b>	<b>\$2.95</b>
<b>Skewered Fresh Fruit</b>	<b>\$2.95</b>
<i>With Curry-Yogurt Dipping Sauce</i>	
<b>French Onion Boulee</b>	<b>\$3.25</b>
<i>Warm Gruyere Cheese</i>	
<b>Vegetable Sushi</b>	<b>\$3.25</b>



## *Meat Hors d'oeuvres*

<b>Thai Chicken or Beef Satay</b>	<b>\$2.95</b>
<i>with Spicy Dipping Sauce</i>	
<b>Mini Rueben</b>	<b>\$3.25</b>
<i>Corned Beef, Sauerkraut, Russian Dressing on Rye</i>	
<b>Mu Shu Dumpling</b>	<b>\$2.50</b>
<i>With Hoison Glaze (Pork, Chicken or Vegetarian)</i>	
<b>Curried Chicken Salad in Pate Choux</b>	<b>\$2.95</b>
<b>Bacon Wrapped Stuffed Dates</b>	<b>\$3.25</b>
<i>Stuffed with Gorgonzola</i>	
<b>Thai Beef Salad in Savory Cup</b>	<b>\$2.95</b>
<b>Maple Glazed Crispy Bacon</b>	<b>\$3.50</b>
<b>Beef Wellingtons</b>	<b>\$3.25</b>
<i>Mushroom Duxelle &amp; Puff Pastry</i>	
<b>Bacon Wrapped Chicken Satays</b>	<b>\$2.95</b>
<i>With Brown Sugar-Chili Glaze</i>	
<b>Lamb Lollipop (market price)</b>	
<i>With Mustard Dipping Sauce</i>	
<b>Asian Chicken Cakes</b>	<b>\$2.95</b>
<i>With Cilantro-Lemon Aioli</i>	
<b>Gourmet Pizzas (meat)</b>	<b>\$2.75</b>
<b>Chicken Cordon Blue</b>	<b>\$3.25</b>
<i>Ham, Swiss &amp; Breadcrumbs Crust</i>	
<b>Steak House Bite</b>	<b>\$3.50</b>
<i>Short Rib of Beef, Creamed Spinach, Tator Tot</i>	
<b>Steak Frites</b>	<b>\$3.50</b>
<i>Frites Wrapped in Beef Tenderloin, Horsey Dollop</i>	
<b>Shaved Tenderloin on Herb Crostini</b>	<b>\$3.50</b>
<i>Horseradish Sauce, Arugula</i>	
<b>Mini Cheeseburger Satay</b>	<b>\$3.25</b>
<i>"One bite" skewered Cheeseburger</i>	

## *Seafood Hors d'oeuvres*

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

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



## CLASSIC EVENTS

*Classic Events Believes that  
there's an art to beautiful  
hors d'oeuvres prepared to look as  
good as they taste! All of our  
hors d'oeuvres are prepared using  
the freshest ingredients and  
displayed in attractive whimsical  
butler-passed trays by our  
experienced servers.*

**"your body is not a temple, it's an  
amusement park. Enjoy the ride."**

**— Anthony Bourdain,**