



HORS D'OEUVRES

4 Hors d'Oeuvres for \$17.99

5 Hors d'Oeuvres for \$21.99

6 Hors d'Oeuvres for \$24.99

7 Hors d'Oeuvres for \$28.99

8 Hors d'Oeuvres for \$32.99

Vegetarian

**Vegetarian Quesadillas with Spinach, Caramelized Onions, and Peppers*

**Stuffed Mushrooms with Boursin Cheese and Sun Dried Tomato Confit,
OR with Spinach and Mozzarella GF*

**Spanakopita - Spinach and Feta Filo Triangles*

**Stuffed Mini Red and Yellow Peppers with Spicy Cheese
and Grilled with BBQ Sauce GF*

**Crostini with White Cheddar, Granny Smith Apple and Caramelized
Onion*

**Domestic & International Cheese Display ~ Chèvre with Roasted Red
Peppers and Fresh Basil, Bleu Cheese with Our Pear Chutney or Plain,
and Brie with Seasonal Topping, Served with
Crackers and Crostini*

**Seasonal Fresh Fruit, Garnished with Berries GF*

**Stuffed Peppadews with Chèvre and Balsamic Glaze GF*

**Stuffed Mini Yukon Gold Potatoes with Truffle Oil GF*

**Tartlets with Brie, Caramelized Apples, and Toasted Almonds*

**Hot Spinach, Artichoke, & Parmesan Dip, Served with Pita Chips*

**Vegetable Spring Rolls with Duck and Hot Mustard Sauces*

**Stuffed Redskin Potatoes with Sour Cream, Cheddar, & Chives GF*

**Hummus Served with Pita Triangles*

**Caprese Skewers with Grape Tomatoes, Fresh Basil, and Mozzarella
GF*

**Mini Grilled Cheeses Fresh Mozzarella with Tomato and Pesto on Rye;
Cheddar and Cheddar with Bacon; Brie with Shirley's Pear Chutney*

French Onion Soup Boule

Cherry Blossom Tart

Beet and Goat Cheese Flatbread Garnished with Basil

*Quinoa and Zucchini Fritter with Roasted Red Pepper Sauce &
Basil Chiffonade*

Indian Spiced Vegetable Tikis

Poultry

**Chicken and Roasted Red Pepper Quesadillas with Cheeses, Salsa, and Sour
Cream*

**Roasted Peking Duck with Scallions and Hoisin, Wrapped in Mandarin
Pancake*

**Chicken Curry on Banana Nut Bread, with Golden Raisins and Spring
Onions*

**Southwestern Spicy Chicken Skewers, with Cheese and Cool Ranch Salsa
GF*

**Duck Spring Rolls with Mustard and Sweet and Sour Sauce*

**Chicken Empanadas*

**Grilled Chicken Skewers with Bourbon Bacon BBQ Sauce GF*

**Chicken Cordon Bleu Bites with Honey Mustard Dipping Sauce*

**Tandoori Chicken Skewers GF*

**Thai Chicken Satay with Ginger Peanut Sauce, Garnished with Spring
Onion GF*

**Grilled Chicken Skewers with Roasted Pineapple Habanero Sauce GF*

**Sweet Potato Biscuit with Jamaican Jerk Chicken and Mango Salsa*

**Chicken Salad Tartlets with Mandarin Oranges, Spring Onion and Almonds*

Beef, Lamb, and Pork

**Candied Bacon GF*

**Dates Wrapped in Bacon GF*

**Beef Empanadas*

**Charcuterie with Olives, Marinated Mushrooms, Provolone, Genoa, Capicola, Roasted Peppers, Prosciutto GF*

**Grilled Lamb Lollipops with Mint (+ \$2 per person) GF*

**Mini Lamb Gyros with Tzatziki, Tomatoes and Lettuce on Mini Pita*

**Stuffed Redskin Potatoes with Sour Cream, Cheddar, Bacon, and Chives*

**Kosher Cocktail Franks in Pastry, with Deli Mustard*

**Meatballs - Choice of Italian, Sweet and Sour, Barbeque, Swedish, Teriyaki, OR Bourbon Bacon BBQ Sauce*

**Mini Beef Wellington with Bernaise Sauce*

**Herb Roast Beef, Julienned Served on Baguette Rounds with Creamy Boursin, Horseradish Sauce, Garnished with Micro Greens*

**Herb Roasted Beef on Crostini with Bleu Cheese, Drizzle of Balsamic Glaze*

and Spring Onion Garnish

**Herb Grilled Tenderloin of Beef, with Horseradish Cream and Soft Party Rolls (+ \$4 per person) GF*

**Mini Cheeseburger Sliders*

**Beef Tenderloin Skewers with Horseradish Cream GF*

**Beef Skewers with Peppers and Onions GF*

Seafood

**Shrimp Summer Rolls with Vermicelli, Thai Basil and Peanut Dipping Sauce*

**Classic Large Shrimp with Cocktail Sauce GF*

**Smoked Salmon with Crème Fraiche, Capers, Onions,
and Dill, on Pumpernickel*

**Shrimp, Feta, and Dill Filo Cigars*

**Sugar N Spice Shrimp ...Mmmm..served on mini forks GF*

**Grilled Marinated Mojito Shrimp in Light Gold Rum, Raw Sugar, Lime
and Mint GF*

**Bacon Wrapped Scallops, Served with Honey Cinnamon Dipping Sauce
GF*

**Mini Maryland Crab Cakes with Sweet Red Pepper and Onion,
Served with Remoulade Sauce GF*

**Mini Crab Cakes with Cocktail OR Remoulade Sauce GF*

*Hot Maryland Crab Dip with Backfin Crab Meat, Cream Cheese, and Old
Bay Seasoning, Served with French Bread*

**Salmon Cake on Brioche Round with Teriyaki Ginger Reduction
and Dollop of Asian Slaw*

**Seared Ahi Tuna with Pickled Ginger and Wasabi (+ \$2 per person)
GF*

Malibu Coconut Shrimp Lobster Lollipop (add \$1 per person)

IMPORTANT INFORMATION

*Hors d'Oeuvres are a fun way to enjoy your cocktail party. For a 2 hour
cocktail party, guests will eat between 15 and 18 pieces, especially close to
dinner time. Parties lasting longer than 2 hours will need to adjust
number of items and possibly heavier hors d'oeuvres.*

Prices are subject to change.

Please advise us of any food allergies.

We reserve the right to substitute items of equal or greater value if a selected item becomes unavailable.

Shirley's Catering follows FDA Guidelines regarding the selection, preparation, and cooking of our food. Consuming raw or undercooked meats, seafood, poultry, or eggs, may increase your risk of a food borne illness.