

WILDFLOWER 301 CATERING

PREMIUM PASSED HORS D'OEUVRES

Hors D'oeuvres sold by the piece

(2-3 suggested per person for cocktail hour and 6-8 pieces with stations for an Hors D'oeuvres reception)

All Hors D'oeuvres can be passed by wait staff or displayed at your stations

STUFFED MUSHROOMS

FRUIT SKEWERS

GRILLED STEAK CROSTINI

CARIBBEAN SHRIMP COCKTAIL

FANCY DEVILED EGGS

MINI GRUYERE & BACON STUFFED POTATOES

CHILLED LOBSTER GAZPACHO SHOOTERS

MINI ASSORTED FANCY QUICHE

MINI LOBSTER ROLLS

FANCY CANAPES (SHRIMP, SALMON & PROSCIUTTO)

STRAWBERRY RICOTTA BRUSCHETTA

MEATBALLS (SWEDISH, BBQ OR ASIAN)

CAPRESE SKEWERS

CHIPOLTE SHRIMP & PINEAPPLE SKEWERS

SHRIMP COCKTAIL SHOOTERS

MINI HAM & BOURBON PEACH JAM BISCUITS ...

GRILLED MINI MINTED LAMB POPS

GRILLED BACON WRAPPED SCALLOPS

CHICKEN SALAD TARTLETS W/BRIE & CRANBERRY

FRESH HERBED VEGGIE SHOOTERS

TRADITIONAL TOMATO BASIL BRUSCHETTA

GRILLED WINGS (BBQ, BUFFALO OR HONEY SOY)

BARBEQUED SWEET & SOUR BABY BACK RIBS

APPETIZER STATIONS

TUSCAN CHARCUTERIE BOARD

Prosciutto, Capicola, Sopressata, Mortadella, Salami, Pepperoni, Cured Olives, Roasted Peppers, Fig Spread, Asst. Mustards & Sliced French Baguettes

GOURMET SLIDER STATION

Grilled Steak & Cheddar, Chicken Parm and Pulled Pork Mini Sliders Served with Marinara, Barbeque Sauce, Cole Slaw & Caramelized Onions

GRAND 'OL NACHO STATION

Warm, Crispy Nacho Chips Served with Asst. Salsas, Beef Topping, Queso Cheese Sauce, Sour Cream, Lettuce, Diced Tomatoes, Olives, Guacamole, Jalapeños, and Refried Bean Dip

IMPORTED CHEESE & FRUIT DISPLAY

Assorted Berries, Melons, Pineapple and Seasonal Fruits Served with Brie, Gouda, Manchego, Cranberry Pecan Stilton Spread and Soft Herbed Cheeses

CHEF ATTENDED CARVING STATION

Black Forest Ham, Roast Sirloin of Beef or Glazed Turkey Served with Medallion Rolls & Condiments

MEDITERRANEAN HUMMUS STATION

PITA BREADS AND ASSORTED HUMMUS SERVED WITH AN ARRAY OF FRESH VEGETABLES AND ASSORTED OLIVES. BEAUTIFULLY GARNISHED AND DISPLAYED.