



## **Hors d'oeuvre Menu**

### **Cold Selections**

1. Marinated grilled jumbo shrimp
2. Jumbo shrimp cocktail – with traditional sauce
3. Fresh sea scallops – marinated and grilled, served with remoulade sauce
4. Cajun shrimp – large count, sautéed in olive oil, white wine, beer and our signature Cajun seasonings
5. Whole smoked salmon display – with traditional accoutrements; capers, cooked egg, and diced red onion
6. Tenderloin of Beef – marinated in olive oil and spices, then charbroiled to medium-rare, thin sliced and served on French bread rounds with roasted red pepper aioli topped with leaf lettuce and our special spice mixture
7. Antipasto tray – brimming with marinated artichokes, mushrooms, roma tomatoes, and fresh buffalo mozzarella cheese, provolone cheese, thin sliced prosciutto ham, capricolla ham, genoa salami and olives
8. Classic tomato basil bruschetta served on toasted French bread rounds
9. Chipotle chicken – smoked chicken with jicama, red onion, tomato and yellow pepper, folded into a chipotle mayonnaise and served on fresh tortilla chips.
10. Shrimp and Chorizo sausage kabobs – basted with our house sauce



### Warm Selections

1. Miniature crab cakes – served with chipotle aioli
2. Chicken Sate - served with a peanut and Thai sauce
3. Miniature quiche – ham and bacon baked with brie or vegetarian
4. Crab meat or Salmon and roasted red pepper spread – served with bagel chips
5. Italian sausage-stuffed mushrooms – with a Boursin cheese and Italian sausage
6. Chicken and black bean quesadilla – with homemade salsa
7. Peppercorn encrusted Flank Steak Sate – basted with a Bourbon glaze
8. Miniature beef kabobs brushed lightly with Caribbean teriyaki sauce
9. Miniature chicken kabobs brushed lightly with our signature barbecue sauce
10. Zesty Chipotle Shrimp baked in a wonton crisp
11. Hot spinach and artichoke dip
12. A delicious hot crab and artichoke dip with garlic crisps.
13. Mushroom and pepper bruschetta served on toasted rounds with a chipolte aioli
14. Shrimp Crostinis – served on toasted French bread rounds with Italian herb cheese
15. Grecian Puffs – a mixture of lamb, beef, Feta cheese, Greek olives, spices and pepperocinis bake in Puff pastry and finished with a dollop of our own cucumber sauce

**The price of this hors d'oeuvre menu will depend on the amount of people at your event, the selections you make, and any seasonal considerations. Please call for a quote. We can custom assemble an hors d'oeuvre buffet to match your financial guidelines.**

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