

# *Hors d'oeuvres Buffet/Station and Passed Menu*

## *Chicken*

**Thai Chicken Skewers** – Marinated in a Sweet Chili Sauce

**Chicken Puffs** – Puff Pastry Filled with a savory chicken salad

**Breaded Fried Chicken Tenders** with a Variety of Dipping Sauces

**Buffalo Wings** with Ranch or Blue Cheese Dressings

**Chicken Cakes with Ramoulade Sauce** (tastes just like crab cakes)!

**Mini Savory Edible Cones or Spoons** filled with Chicken Salad

## *Beef*

**Meatballs** (Swedish, Barbecue or Marinated)

**Mini Beef Tenderloin Sandwiches** with a Creamy  
Horseradish Sauce

**Mini Rubeens-Rye Squares** topped with Pastrami,  
Sauerkraut and Swiss Cheese

**Tenderloin Crostini** – A Slice of Tenderloin on a Homemade  
Croustade, served with Horseradish Sauce

**Bourbon Barbequed Smokies**

**Mini Burger or Meatloaf Sliders**

**Thinly Sliced Flank Steak Skewers**  
w/ Pineapple Served w/ basil Aioli

**Steakhouse Crostini** w/ Blue Cheese Mousse,  
Caramelized Onions and Tenderloin Slices

**Tenderloin Bites on Short Skewers**  
in a shot Glass w/ Béarnaise Sauce



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# *Hors d'oeuvres Buffet/Station and Passed Menu* continued.

## *Pork*

**Ramaki** – Bacon Wrapped Water Chestnuts

**Grilled Pork Tenderloin Sandwiches**, served with a  
Raspberry Chipotle Sauce

**Sausage Cheddar Balls**

**Ranch Stars** – Crisp Won Ton wrappers Filled with Cheddar,  
Sausage, Black Olives and Ranch Dressing

**Mini Cheese and Herb Ham Biscuits**  
with a Cranberry Mustard on the Side

**Italian Marinated Tortellini** – Wrapped in Salami and Olives

**Mini Pulled Pork Sliders** with Slaw

**3 Different kinds of Sausage Bites** with Assorted Mustards

## *Seafood*

**Shrimp Fountain** – 3 Tier Champagne Fountain  
Filled with Jumbo Shrimp, Served with Lemon Slices and  
Our Signature Cocktail Sauce

**Salmon Puffs** – Pastry Puff Filled with a Salmon Mousse

**Bacon Wrapped Jumbo Sea Scallops**

**Jumbo Shrimp Wrapped in Prosciutto** with Lemon Zest

**Mini Maryland Crab Cakes** with a Remoulade Sauce

**Cheesy Grit Squares** Topped with a Jumbo Shrimp  
and Red and Green Hot Pepper Jelly

**Smoked Salmon Canapés** – A Smoked Salmon and  
Cream Cheese Pinwheel served on a Rye Square

**Shrimp Cocktail Skewers**



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# *Hors d'oeuvres Buffet/Station and Passed Menu* continued.

## *Vegetarian*

**Baked Brie en Croute** – Brie in a Puff Pastry with  
an Apricot Filling

**Fruit Kebobs** – Skewered Pineapple, Strawberries  
and Grapes Beautifully Displayed

### **Artichoke Brochette**

**Marinated Mushrooms** – Marinated in a Red Wine Vinegar  
and Herb Vinaigrette

**Tri Color Pasta Salad** – Rotini Pasta with Olives,  
Grape Tomatoes and carrots

**Broccoli Salad with Our Signature Dressing**  
– Fresh Cut Broccoli, Peanuts, and Raisins

**Baked Brie in Filo Cups and Apricot Preserves**

**Cucumber Sandwiches**

**Mini Spinach Quiche**

**Stuffed Mushrooms**

**Prosciutto Wrapped Asparagus**

**Stuffed Mushrooms**

**Endive** with Goat Cheese, Walnuts  
and Balsamic Reduction

**Bruschetta** with Goat Cheese and Mango Chutney

**Pimento Roll ups**



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## *Dips and Spreads*

**Crab or Salmon Spread**

**Hot Pastrami and Artichoke Dip** with Pita Chips

**Mexican 7 Layer Dip** – Layered Refried Beans, 3 Cheese Blend, Chilies, Sour Cream and Tomatoes and Guacamole

**Hot Mexican Fiesta Dip** – Cream Cheese, Jack Cheese, Salsa and Black Beans

**Neiman Marcus Dip**

**Spinach and Artichoke Dip**

**Loaded Ranch Dip**

**Pimiento Cheese Spread**

**Hot Pepper Jelly Cheese Dip with Bacon**

**Tomato Bruschetta**

**Edible spoons with a number of toppings**

## *Buffet Displays/Stations*

**International Cheese and Fruit Display** – A Large Variety of Imported and Domestic Cheeses Beautifully Displayed and Garnished with Fresh Seasonal Fruit, Served with Assorted Gourmet Crackers

**Vegetable Display** – Assorted Grilled and Raw Vegetables, Pepperoncini Peppers, Olives, Artichoke Hearts and Marinated Mushrooms with dips

**Shrimp Fountain** – 3 Tier Champagne Fountain Filled with Jumbo Shrimp, Served with Lemon Slices and Our Signature Cocktail Sauce

**Mashed Martini Potato Bar** – Smashed Potatoes with Soooo..! Many Toppings we Can't List Them All! Served in Martini Glasses

**Tuscan Feast** – Wedges of imported and domestic cheeses, Olives, Italian Meats, Artichokes, Grilled Vegetables, Tomato Bruschetta, Fresh Mozzarella and Focaccia Bread

**Pasta Station** – Rigatoni and Bow Tie Pasta with a Spicy Marinara Sauce, Vodka Sauce, Creamy Alfredo Sauce, Vegetables and Shaved Parmesan Cheese



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