



Bread Crumbs  
Catering  
Hor D' Oeuvre Menu

40 piece minimum per item \$3.25 each  
maximum selection five per event

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|--------------------------------------|--------------------------------------|
| Chicken Empanadas w/ Guacamole salsa | Cucumber Rings w/ Zesty Shrimp       |
| Beef Empanadas w/ Guacamole salsa    | Sesame Chicken Skewers               |
| Marinated Beef Skewers               | Quesadillas w/ Roasted Peppers       |
| Sesame Chicken Rolls                 | Veggie Cheese Pastry Tarts           |
| Walnut Chicken Triangles             | Tomato Basil Feta Crostinis          |
| Sweet and Sour Meatballs             | Spinach Stuffed Mushrooms            |
| Apple Brie Pastry Tarts              | BBQ Beef Cheese Pastry Tarts         |
| Beef Tarts with Caramelized Onions   | Tapenade & Asiago Cheese Brushetta   |
| Fruit & Cheese Kabobs                | Roasted Veggie Skewers               |
| Fresh Herb Cheese Balls              | Albacore Tuna Croquettes             |
| Curry Chicken Triangles              | Feta Apricot Pastry Tarts            |
| Mushroom Pâté Croissant Crouton      | Gorgonzola Walnut Cranberry Croutons |
| Crispy Vegetable Rice Cakes          | Smoked Ham and Gouda Puffs           |
| Chicken Croquettes                   | BBQ Hot Wings                        |
| Assorted Canapés                     | Beef Mushroom Triangles              |
| Grape Tomato Basil Caprese           | Spinach Artichoke Brushetta          |

40 piece minimum per item \$4.50 each  
maximum selection five per event

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| Cucumber Rings w/ Crab Salad           | Cucumber Dill Salmon Rolls           |
| New Potato Skins w/ Lox & Cream Cheese | Ceviche Avocado Tostada              |
| Crab Stuffed Mushrooms                 | Prosciutto, Green Olive & Melon Pick |
| Smoked Salmon Pâté w/ Capers Toasties  | Asparagus Quiche Tarts               |
| Spicy Shrimp Cheddar Crostinis         | Veal Meatballs w/ Mushroom Au Jus    |
| Smoked Salmon Cucumber Tartare         | Aged Genoa Salami and Parma Lollies  |



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Hor D' Oeuvre Menu

40 piece minimum per item \$6.25 each  
maximum selection five per event

Duck Foie Gras w/ Fig Crostini  
Blini w/ Salmon Roe Pink Caviar  
Filet Mignon & Mushroom Lollies  
Lobster Profiterole

Filet Mignon, Gorgonzola Toasties  
Jumbo Shrimp & Bacon Skewers  
Lobster Mousse Canapés  
Crab & Avocado Pastry Tartare

## Hardy Bites

Mini Gourmet Sandwich Platter 24pc \$115

Roasted turkey with Swiss & avocado, honey ham with Provolone, & avocado,  
Curry chicken salad with Gouda & avocado, roast beef with Cheddar and caramelized onions  
marinated grilled chicken with pepper Jack & avocado, roasted peppers with fresh mozzarella and  
pesto

Mini Croissant Sandwich Platter 24pc \$105

Chicken salad, turkey with cheese and cranberry, ham cheese, tuna salad, roasted veggies and cheese,  
tomato, basil, fresh Mozzarella

Mini Kaiser Sandwich Platter 24pc \$95

Chicken salad, turkey and cheese cranberry, ham cheese,  
tuna salad, roasted veggies and cheese, tomato, basil and fresh Mozzarella

Mini Open Face Sandwich Platter 24pc \$145

Chicken salad, turkey cheese cranberry, ham and cheese,  
tuna salad, roasted veggies and cheese, tomato, basil, fresh Mozzarella

# Platters and Dips

Serves (18 to 24)

Tapenade: Mixed olives and sun dried tomatoes served with crostinis	\$84
Spinach and Artichoke Dip: served with crisp herb pita points	\$72
Classic Pico de Gallo: Fresh tomatoes, cilantro, red onion, chile, with corn chips	\$64
Chunky Mango Salsa: Made fresh to order request mild or spicy with corn chips	\$68

Chilled Bottled Water with ice and container \$1.75

Assorted Soft Drinks with ice and container \$1.95

Lemonade, Ice Tea & Citrus Punch \$19.50 small tote, \$52.00 large tote